

SOUPS & SALADS

FALL PANZANELLA SALAD... V* / GF* 12
Butternut Squash, Dried Cranberries, Toasted Walnuts, Sage, Gorgonzola, Garlic Herb Brioche, Roasted Shallot Vinaigrette

GRILLED CAESAR SALAD... GF* 10
Romaine Heart, Parmesan Tullie, Spanish Anchovy

SPINANCH SALAD... GF 13
Red Onion, Laura Chenel Goat Cheese, Spiced Pecans, Warm Bacon Vinaigrette

ROASTED BEET SALAD... GF / V 12
Mixed Baby Beets, Baby Arugula, Toasted Pumpkin Seeds, Orange Vinaigrette

STARTERS

SPANISH OCTOPUS... GF*
Puttenesca, Argodolce, Grilled Baguette, Extra Virgin Olive Oil 13

HOISIN MEATBALLS...
Roseda Farms Ground Beef, Scallions, Candied Bosc Pears 12

CIDER & BACON PEI MUSSELS... GF*
Apple Cider, Spanish Onion, Applewood Smoked Bacon, Sage, Grilled Baguette 14

BUTTERMILK FRIED CALAMARI...
Sweet Drop Peppers, Radish, Parsley, Lemon, House Tartar Sauce 13

CRISPY BRUSSELS SPROUTS...
Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi, Radish, Toasted Sesame Seeds 10

CRISPY PORK BELLY...
Sweet Potato Puree, Maple Apple Compote 12

BUTTERNUT SQUASH ARANCINI... V
Arborio Rice, Roasted Butternut Squash, Sage Cream Sauce, Shaved Parmesan 12

FLATBREAD PIZZA... V
Sweet Potato Puree, Balsamic Caramelized Onions, Fresh Mozzarella, Sage 13
Add Soppressata... 3

BURRATA... GF*
Grilled Baguette, Fig Chutney, Extra Virgin Olive Oil 13

SHRIMP & GRITS... GF
Creamy Parmesan Stone Ground Grits, Tomato Bacon Jus 13

LAMB TACOS...
Sumac Braised Lamb Shoulder, Tzatziki Sauce, Feta Cheese 16

BRUNCH COCKTAILS

IRON BRIDGE BELLINI...
Sparkling Wine, Peach Nectar, Raspberry Purée 10

MIMOSA...
Sparkling Wine, Orange Juice 9

HOUSE BLOODY MARY...
Green Chili Vodka, George's Bloody Mary Mix, Lemon, Lime, Olives, Black Pepper Bacon 13

BARREL AGED BOULEVARDIER ...
Johnny Drum Bourbon, Campari, Carpano Antica Formula Vermouth, Lemon Twist 14

THE BIG APPLE...
Plantation 5-Year Rum, Schonauer Apfel Liqueur, Black Walnut Bitters, Old Fashioned Bitters 12

SOUTH SHORE SANGRIA...
Luxardo Amaretto, Combiar Orange, Orange Juice, Pineapple Juice, Prosecco, Red Wine 12

GIN Y TONICA...
Aviation Gin, Hynson's Housemade Tonic Syrup, Club Soda, Mint, Juniper, Orange, Lime 10

THE DOCK FAMILY...
Baltimore Shot Tower Gin, Campari, Zucca Rhubarb Amaro 16

TWISTED COSMO...
Hangar One Mandarin Blossom Vodka, St. Elder, Lime Juice, Cranberry Juice, Orange Twist 12

LILET IT ON ME...
Lillet Blanc, Combiar Pamplemousse, Green Chartreuse, Lime Juice 15

FLORAL FIZZ...
Aviation Gin, Crème de Violette, Simple Syrup, Lemon Juice, Egg White, Club Soda 9

UPCOMING EVENTS

IBU FALL SCHEDULE AVAILABLE NOW.
DON'T MISS OUT. ASK YOUR SERVER
FOR MORE DETAILS.

ENTREES

STEAK & EGGS...
Grilled Roseda Farms Top Sirloin, Brunch Potatoes, Tillamook Cheddar Scrambled Eggs, Harp 87 Steak Sauce 20

EGGS BENEDICT...
Toasted English Muffin, Poached Eggs, Breakfast Potatoes, Grilled Asparagus, Old Bay Hollandaise 13
Add Applewood Smoked Bacon... 4

IRON BRIDGE BREAKFAST SANDWICH
Fried Eggs, Grilled Red Onion, Heirloom Tomato, Applewood Smoked Bacon, Provolone Cheese, Toasted Sesame Seed Bun, Breakfast Potatoes 10

QUICHE DU JOUR...
Served with Mesclun Salad, Fresh Fruit 11

OMELET DU JOUR... GF*
Served with Mesclun Salad, Fresh Fruit 11

CHICKEN & WAFFLES...
Buttermilk Fried Chicken, Spiced Maple Syrup, Breakfast Potatoes 16

ACQUA PAZZA... GF
Celery, Spanish Onion, Mixed Olives, Fennel Dusted Icelandic Cod, Spicy Tomato Broth 28

TAGLIATELLE PASTA...
Wild Boar Ragout, Confit Red Pearl Onions, Herb Ricotta, Shaved Parmesan 25

ROSEDA FARMS BURGER... GF*
Applewood Smoked Bacon, Brie Cheese, Apple Butter, Arugula, Toasted Potato Roll, Sea Salt Fries 18

CAST IRON STRADA ...
House Made Sausage, Toasted Brioche, Spanish Onion, Mixed Bell Peppers, Tillamook Cheddar Cheese
Served with Mesclun Salad, Fresh Fruit 14

GF Gluten-Free | GF* Gluten-Free with Modification

*We make every effort to offer gluten-free food options for our guests. We are unable, however, to guarantee this with 100% certainty due to factors outside of our control.

*Due to the number of ingredients in our dishes, we are unable to list them all.

Please advise your server of any allergies you may have.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.