

Starters

Crispy Brussels Sprouts

*Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi, Radish,
Toasted Sesame Seeds*

Grilled Caesar Salad GF*

House Made Caesar Dressing, Parmesan Tuile, Boquerónes

Crispy Pork Belly

Sweet Potato Puree, Maple Apple Compote

Shrimp & Grits GF

Creamy Parmesan Stone Ground Grits, Tomato Bacon Jus

Half Panzanella Salad GF/V

*Butternut Squash, Dried Cranberries, Toasted Walnuts, Sage, Gorgonzola,
Garlic Herb Brioche, Roasted Shallot Vinaigrette*

Main

Quiche du Jour

Mesclun Salad with Balsamic Vinaigrette, Fresh Fruit

Grilled Flatbread Pizza

*Sweet Potato Puree, Balsamic Caramelized Onions,
Fresh Mozzarella, Sage*

Cider & Bacon PEI Mussels

*Apple Cider, Spanish Onion, Applewood Smoked Bacon,
Sage, Grilled Baguette*

Half Turkey Club GF*

*Applewood Smoked Bacon, Arugula, Provolone Cheese,
Chipotle Aioli, Toasted Ciabatta*

Half Crispy Eggplant Sandwich

*Panko Herb Crusted Eggplant, Sundried Tomato Pesto,
Provolone Cheese, Ciabatta*

Dessert Selections

Campfire S'mores Cake

*Flourless Chocolate Cake, Marshmallow Fluff,
Fresh Berries*

Iron Bridge's Signature Crème Brûlée

Fresh Berries

Apple Crisp

*Toasted Oat Topping, Scoop & Paddle
Vanilla Ice Cream, Salted Caramel*

Iron Bridge's Signature Bread Pudding

Crème Anglaise, Fresh Berries

Carrot Cake

*Crystalized Ginger, Cream Cheese Frosting,
Scoop & Paddle Roasted Carrot Ice Cream*

Scoop & Paddle Pumpkin Roll

*Pumpkin Sponge Cake, Pumpkin Spice Ice Cream,
Sweet Bourbon Glaze*

Sorbet Trio

*Ask Your Server for Today's Selection
Honey Almond Biscotti*