



STARTERS

SPANISH OCTOPUS... GF*

Puttanesca, 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...

Sweetie 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

SEARED FOIE GRAS... GF*

Red Currant Jelly, Black Mission Figs, Toasted Breadcrumbs 13

SHRIMP & GRITS... GF

Creamy Parmesan Stone Ground Grits, Tomato Bacon Jus 13

LAMB TACOS...

Sumac Braised Lamb Shoulder, Tzatziki Sauce, Feta Cheese 16

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

SOUP DU JOUR... 6

Chef's Seasonal Selection

IRON BRIDGE IS PROUD TO WORK WITH LOCAL PURVEYORS AND FARMS WHENEVER POSSIBLE INCLUDING...

CLARK'S ELIOAK FARM... ELLICOTT CITY, MD |
ROSEDA FARM... MONKTON, MD | GROW & LEARN... GLENWOOD, MD |
WAGON WHEEL RANCH... MOUNT AIRY, MD | SCOOP & PADDLE...
CLARKSVILLE, MD

UPCOMING EVENTS

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

ENTRÉES

ACQUA PAZZA... GF

Celery, Spanish Onion, Mixed Olives, Fennel Dusted Icelandic Cod,
Spicy Tomato Broth 28

PAN SEARED DIVER SCALLOPS... GF

Parsnip Puree, Baby Spinach, Butternut Squash Caponata,
Mustard Infused Oil 32

IRON BRIDGE SIGNATURE STEAK... GF*

Ask Your Server For Today's Selection 38

DUCK CASSOULET...

Confit Hudson Valley Duck Leg, Black Eyed Peas, Tuscan Kale,
Red Wine Demi 28

MUSHROOM RISOTTO... GF* / V*

Roasted Forest Mushrooms, Carrots, Leeks, Laura Chenel Goat Cheese,
Truffle Oil 22

ROASTED BUTTERNUT SQUASH RAVIOLI... V

Apple, Goat Cheese, Toasted Pumpkin Seeds, Brown Butter Sauce,
Shaved Parmesan 24

ROSEDA FARMS BURGER... GF*

Applewood Smoked Bacon, Brie Cheese, Apple Butter, Arugula,
Toasted Potato Roll, Sea Salt Fries 18

GRILLED 6 OZ. ROSEDA FARMS TOP SIRLOIN...

Cast Iron Truffle Mac & Cheese, Broccolini, Red Wine Demi 26

TAGLIATELLE PASTA...

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

GRILLED PORK TENDERLOIN... GF*

Sweet Potato Puree, Haricot Verts, Apple Butter Demi 24

GF Gluten-Free | GF* Gluten-Free w/ Modification |V Vegetarian |V*Gluten-Free w/ 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.

THE IRON BRIDGE WINE CO.

