

STARTERS

HAY SMOKED TUNA SASHIMI... 14  
Togarashi, Wakame Salad, Ginger Soy Vinaigrette, Carrot,  
Daikon Radish, Szechuan Roasted Peanuts, Avocado Mousse,  
Ponzu Glaze, Toasted Sesame Seeds

RED PRAWN & MUSSEL ROUGAILLE... GF \* 18  
Red Prawns, Prince Edward Island Mussels,  
Spiced Tomato Broth, Lemongrass, Spring Onion,  
Tarragon, Cilantro, Sea Salt, Olive Oil Crostini

SOUP DU JOUR... 6  
Chef's Seasonal Selection

CHARRED SPANISH OCTOPUS... 16  
Charred Spanish Octopus, Pee Wee Potatoes,  
Grilled Cipollini & Scallion Onion Ragu,  
Cilantro Lime Crème Fraiche, Mole Sauce

FOR THE TABLE

HOUSE MADE CHARCUTERIE & ARTISANAL CHEESE  
Please See Our Cheese & Charcuterie Menu For Today's Selections

GRILLED FLATBREAD PIZZA... 13  
Forest Mushrooms, Balsamic Caramelized Onions,  
Watercress, Roasted Garlic Ricotta Spread,  
Smoked Gouda Cheese, Toasted Rosemary Oil  
Add House Made Italian Sausage... 3

GRILLED HALLOUMI MEZZE... GF 12  
Harissa Chick Pea Hummus, Vegetable Salad, Basil, Cherry Tomatoes,  
Cucumber, Sweety Drop Peppers, Radish, Olive Oil, Sea Salt

CRISPY THAI BRUSSELS SPROUTS... 9  
Red Curry Peanut Sauce, Scallion Kimchi, Thai Basil Crème

SALADS

MOROCCAN SPRING SALAD... GF 14  
Baby Kale, Frisée, Black Quinoa, Marcona Almonds,  
Blood Orange Supremes, Castelvetro Olives,  
Feta Cheese, Mint, Spring Onion, Red Wine Vinaigrette

BIBB SALAD... GF 14  
Buttermilk Green Peppercorn Vinaigrette, Tasso Ham, Parsley,  
Spring Radish, Bonito Cured Egg Yolk, Stilton Cheese

ELDERFLOWER & SOY-GLAZED  
BABY BEETROOT SALAD... GF 15  
Curried Tomato Emulsion, Thai Basil Goat Cheese Mousse,  
Toasted Hazelnuts, Hydro Red Sorrel, Smoked Sea Salt

ANY SALAD WITH...

GRILLED CHICKEN... GF Add 6  
SAUTÉED SHRIMP... GF Add 9  
GRILLED BAVETTE STEAK ... GF Add 10  
PAN-ROASTED TROUT... GF Add 16

UPCOMING EVENTS

WINE DINNER EVENT FEATURING  
WINEMAKER FEDERICO RUIZ OF BODEGAS NIETO SENTINER  
WEDNESDAY, MAY 10<sup>TH</sup>, 2017 AT 6:00 PM

IRON BRIDGE UNIVERSITY IS BACK!

SPRING SEMESTER  
A SEA OF WINE: WINES OF THE MEDITERRANEAN

SUMMER SEMESTER  
WINE IS ABOUT PLACE

SEE YOUR SERVER FOR DETAILS

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.

ENTRÉES

NORWEGIAN FJORD TROUT... GF 32  
Spring Pea Purée, Confit New Potatoes, Forest Mushrooms,  
Asparagus, Truffle Fennel Crème, Smoked Trout Roe

SPRING STROLL THRU THE WOODS... GF 22  
Citrus & Herb Marinated Tofu, Ramp & Pine Nut Pesto,  
Morel Mushrooms, Hay Smoked Pearl Onions,  
Fiddlehead Ferns, Persimmon Spheres

STEAK FRITES... 19  
Grilled Bavette Steak, Chipotle Steak Sauce,  
Caraway Mustard-Spiced Fries, Rosemary Garlic Aioli

LUNCH CLASSICS

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

OMELET DU JOUR... 11  
Served with Mesclun Salad & Fresh Fruit

SANDWICHES

Served with Choice of Mesclun Salad, Fresh Fruit,  
Chef's Salad of the Moment, or Caraway Mustard-Spiced Fries  
Substitute Soup du Jour Add 2

VEGETABLE HALLOUMI WRAP... 13  
Watercress, Grilled Red Onion, Forest Mushrooms,  
Roasted Bell Peppers, Radish, Harissa Yogurt, Sun Dried Tomato Tortilla

CHESAPEAKE SHRIMP SALAD SANDWICH... 15  
Celery, Onion, Watercress, Roasted Tomatoes,  
Old Bay Remoulade Sauce, Whole Grain Croissant

DUCK DUCK DOG... 14  
Longanisa Duck Sausage, Duck Liver Mousse, Pickled Vegetables,  
Cilantro, Whole Grain Mustard, Sesame Seed Roll

MONTE CRISTO SANDWICH ... 14  
Honey Ham, Roasted Turkey Breast, Gruyere Cheese,  
Raspberry Monstarda, Brioche Bread, Confectioners' Sugar

BLACKENED SALMON BURGER... 16  
Cucumber Goat Cheese Spread, Tomato, Bibb Lettuce, Brioche Roll

THE FARM BURGER... 18  
Roseda Farms Ground Beef, Tillamook Cheddar Cheese,  
Applewood Smoked Bacon, Fried Green Tomato, Pickled Egg,  
Spicy Ketchup, Brioche Bun

Iron Bridge Entrées, Lunch Classics, & Sandwiches  
Are Available From 11:00 a.m. - 3:00 p.m.