

SALADS

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, Basil Goat Cheese Mousse,
Toasted Hazelnuts, Hydro Red Sorrel, Smoked Sea Salt

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

STARTERS

SEARED HUDSON VALLEY FOIE GRAS... GF* 19
Parsnip Purée, Frisée Salad, Charred Shallots, Radish,
Baby Carrots, Curry Oil, Blood Orange Gastrique

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

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

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

GRILLED FLATBREAD PIZZA... 14
Forest Mushrooms, Balsamic Caramelized Onions,
Roasted Garlic Ricotta Spread, Watercress,
Smoked Gouda Cheese, Toasted Rosemary Oil
Add House Made Sausage... 3

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

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

BRUNCH COCKTAILS

IRON BRIDGE BELLINI... 7
Sparkling Wine, Peach Nectar, Raspberry Purée

MIMOSA... 9
Sparkling Wine, Orange Juice

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

THE PEAT & THE PETALS... 11
Laphroaig 10 Year Scotch, St. Elder, Lemon Twist

SANGRIA À LA MINUTE... 9
Ask Your Server For Today's Creative Concoction

MINT GINGER LEMONADE... 10
Koval Dry Gin, Ginger, Mint, Lemonade, Mint Sprig

GINGER FIZZ... 11
Wheatley Vodka, Ginger Vanilla Simple Syrup, Bubbles

UPCOMING EVENTS

WINE DINNER EVENT FEATURING
WINEMAKER FEDERICO RUIZ OF BODEGAS NIETO SENTINER
WEDNESDAY, MAY 10TH, 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

ENTREES

ARGENTINIAN RED PRAWNS & GRITS... 19
Stone ground Grits, Asparagus, Pearl Onions, Tasso Ham,
Spiced Tomato Jus, Fried Egg

STEAK & EGGS... GF 24
Grilled Bavette Steak, Cheddar Scrambled Eggs,
Brunch Potatoes, House Steak Sauce

COUNTRY SIDE TART... 15
Puff Pastry, Berkshire Prosciutto, English Peas, Forest Mushrooms, Gruyere
Cheese, Veloute, Sunny Side Up Egg, Served with Mixed Greens Salad

DUCK “LONGANISA” SAUSAGE HASH... GF 16
Brunch Potatoes, Pickled Vegetables, Scallion Kimchi, Poached Eggs, Hollandaise

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

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

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

MONTE CRISTO SANDWICH... 14
Honey Ham, Roasted Turkey, Gruyere Cheese, Raspberry Mostarda, Brioche
Bread, Confectioners' Sugar, Side Of Brunch Potatoes

NORWEGIAN FJORD TROUT... GF 32
Spring Pea Purée, Confit New Potatoes, Forest Mushrooms,
Grilled 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

PAPPARDELLE PASTA... 26
La Quercia Berkshire Prosciutto, English Peas, Arugula, Soft Boiled Egg,
Preserved Lemon, Pecorino Cheese, Aleppo Chili, Goats Milk

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.