

## YOU WANT SOME BUBBLES?

**IRON BRIDGE BELLINI,**  
*Cava Brut, Peach Nectar, Raspberry Puree 10*

**SEGURA VIUDAS ORGANIC CAVA BRUT,**  
*Penedès, Spain 9 30*

**CHEMISTRY SPARKLING PINOT NOIR ROSÉ,**  
*NV, Oregon 14 51*

**AUBERT ET FILS BRUT,**  
*N.V., Champagne, France 16 67*

## CRISP, FRESH, I'M THIRSTY WHITES

**VIONTA ALBARIÑO,**  
*2019, Rias Baixas, Spain 12 44*

**DONNAFUGATA "ANTHILIA" CATARATTO,**  
*2019, Sicily, Italy 12 45*

**STEININGER "KAMPTAL" GRUNER VELTLINER,**  
*2019, Niederösterreich, Austria 11 40*

**LONE BIRCH PINOT GRIS,**  
*2019, Yakima Valley, Washington 10 38*

**ROUND POND RUTHERFORD SAUVIGNON BLANC,**  
*2020, Napa Valley, California 16 60*

## RICH, SAVORY, TOASTY & LUSCIOUS WHITES

**LES ROCHES BLANCHES VOUVRAY,**  
*2017 Loire Valley, France 12 36*

**BABYLONSTOREN "CANDIDE"  
CHENIN BLANC / VIOGNIER,**  
*2020, Simonsberg-Paarl, South Africa 11 39*

**NETZL "UNOAKED" CLASSIC CHARDONNAY,**  
*2019, Niederösterreich, Austria 12 43*

**LA CREMA "SARA LEE'S VINEYARD" CHARDONNAY,**  
*2017, Russian River, California 16 67*

## A STUDY IN PINK

**TEGERNSEERHOF ZWEIFELT ROSÉ,**  
*2020, Wachau, Austria 11 38*

**ROSÉ OF THE DAY,**  
*2020, Somewhere Fun, Planet Earth 12 42*

### WEEKLY SPECIALS

#### **STEAK NIGHT**

MONDAY

ENJOY A SOUP OR SALAD AND ONE OF OUR CHEF'S  
SPECIAL STEAK PREPARATIONS FOR ONLY  
22.99

#### **CRÈME BRULÉE**

TUESDAY

ORDER OUR FAMOUS CRÈME BRULÉE AND HAVE A  
CHANCE TO WIN AN AMAZING PRIZE

**THURSDAY, OCTOBER 28<sup>TH</sup>**

#### **WINEMAKER TASTING**

**FREEMARK ABBEY \$35 PER PERSON  
ASK SERVER FOR MORE DETAILS**

## BECAUSE I'M EASY (TO DRINK) REDS

**EQUOIA PINOT NOIR,**  
*2018, Monterey, California 11 37*

**ALTA LIMAY PINOT NOIR,**  
*2018, Patagonia, Argentina 15 53*

**LE FRAGHE BARDOLINO CORVINA & RONDINELLA,**  
*2020, Veneto, Italy 11 40*

## BIG, KNOCK YOUR SOCKS OFF RED WINES

**DOMAINE DU PETIT CLOCHER ANJOU  
CABERNET FRANC,**  
*2019, Loire Valley, France 11 40*

**DOMINO DE PUNCTUM "AUDAZ"  
ALICANTE BOUSCHET, GRENACHE & TEMPRANILLO,**  
*2019, Spain 10 33*

**PLANTAGENET "OMRAH" SHIRAZ**  
*2018, Western Australia 12 43*

**BOOTLEG WINE "PREQUEL" SYRAH & PETIT SIRAH,**  
*2016, Sonoma, California 17 73*

**PEDRONCELLI "MOTHER CLONE" ZINFANDEL,**  
*2019, Dry Creek Valley, Sonoma, California 12 44*

**BONNY DOON "LE CIGARE VOLANT" RHONE BLEND,**  
*2019, Central Coast, California 11 40*

**PILLARS OF HERCULES RED BLEND  
PETITE SIRAH & PETIT VERDOT,**  
*2019, Dunnigan Hills, California 12 44*

**MONROSSO SUPER TUSCAN BLEND  
SYRAH, CABERNETS, MERLOT, SANGIOVESE**  
*2016 Tuscany, Italy 11 40*

**CLOS DE CONFIDENCES "GRAND CRU"  
SAINT EMILION**  
*2018, Bordeaux, France 16 66*

**PRIMUS "THE BLEND"  
CABERNETS, MERLOT, CARMÈNÈRE, PETIT VERDOT**  
*2017, Colchagua Valley, Chile 15 53*

**FABRE MONTMAYOU RESERVA CABERNET  
SAUVIGNON,**  
*2019, Mendoza, Argentina 14 50*

**SAN SIMEON CABERNET SAUVIGNON,**  
*2018, Paso Robles, California 15 57*

**BOOKWALTER "CONFLICT" CABERNET & MERLOT,**  
*2017, Columbia Valley, Washington 24 122*

## FLIGHTS OF FANCY

**SPARKLING PERSONALITY... 20**  
*Segura Vidas Cava Brut / Aubert et Fils Brut /  
Chemistry Sparkling Pinot Noir Rosé*

**WHO NEEDS FLOWERS WITH  
A BOUQUET LIKE THIS?... 18**  
*Vionata Albariño / Les Roches Blancs Vouvray /  
Bablonstoren "Candide" Chenin Blanc*

**THERE ARE NO KANGAROOS IN AUSTRIA ... 18**  
*Steininger "Kamptal" Gruner Veltliner /  
Netzl Unoaked Classic Chardonnay /  
Tegernseerhof Zweigelt Rosé*

**QUE SYRAH SHIRAZ... 20**  
*Plantagenet "Omrah" Shiraz / Bootleg Wine "Prequel" /  
Bonny Doon "Le Cigare Volant" Rhone Red*

**OAK-Y DOKEY... 20**  
*Domino de Punctum "Audaz" / Pederoncelli "Mother Clone"  
Zinfandel / Clos de Confidences "Grand Cru" Saint Emilion*

**WE CAB SAUV THIS PROBLEM ... 27**  
*Fabre Montmayou "Reserva" Cabernet Sauvignon /  
San Simeon Cabernet Sauvignon / Bookwalter "Conflict"*

Wine is available to go at 50% off.  
Don't forget about our monthly wine bargains.  
Ask your server for details

# The Iron Bridge Wine Co.

## STARTERS

- SHRIMP & GRITS... GF\***  
*Creamy Smoked Gouda Grits, Tasso Ham Jus, Rye Crouton Crumble 14*
- CRISPY BRUSSELS SPROUTS... V**  
*Brown Butter Balsamic, Feta Cheese 11*
- PEI MUSSELS...GF\***  
*Coconut Curry Broth, Grilled Leeks, Chery Tomato, Grilled Baguette 14*
- BACON MAC & CHEESE...**  
*Cavatappi Pasta, Bacon Lardons, Gruyere, Gouda & Cheddar Mornay Sauce 14*
- LAMB FLATBRED PIZZA...**  
*Braised Lamb Shoulder, Hoisin BBQ Sauce, Red Onion, Broccolini, Shaved Carrot, Aged Cheddar Cheese 15*
- GRILLED OCTOPUS... GF\***  
*Confit Fingerling Potatoes, Oven Dried Tomatoes, Scallop Saffron Sauce 15*
- CHARRED BROCCOLINI... GF\*/ V**  
*Walnut Romesco, Shaved Manchego, Candied Lemon Peel 11*
- AVOCADO TOAST... V\***  
*Cured Delicata Squash, Avocado, Shaved Egg Yolk, Shallots, Toasted Sourdough 14*
- SQUASH ARANCINI ...**  
*Arborio Rice, Roasted Butternut Squash, Chipotle Aioli, Crispy Prosciutto 13*

## SOUP AND SALADS

- SOUP OF THE DAY**  
*Chef's Seasonal Selection 7*
- GRILLED CAESAR SALAD... GF\***  
*Grilled Romaine Heart, Parmesan Crisp, Spanish Anchovy, Caesar Dressing 10*
- SQUASH & APPLE SALAD... V**  
*Watercress, Roasted Squash, Apples, Shaved Manchego, Pickled Pistachio, Champagne Vinaigrette 13*
- BEEF & POMEGRANATE SEED SALAD... V**  
*Mixed Greens, Rosemary Ricotta, Pear, Spiced Pecans, Vanilla Cranberry Vinaigrette 13*
- KALE & SPINACH SALAD... V\***  
*Candied Lemon Peel, Garbanzo Bean, Roasted Red Peppers, Blue Cheese Crumble, Citrus Vinaigrette 12*

## ENTREES

- BUTTERNUT SQUASH & MUSHROOM RISOTTO... V\***  
*Arborio Rice, Roasted Butternut Squash, Roasted Mushrooms, Arugula, Asiago Cheese 24*
- IBWC BURGER... GF\***  
*Roseda Farm Burger, Brioche Bun, Pimento Cheese, Oven Dried Tomato, Thick Cut Bacon, Romaine Lettuce, Sea Salt Fries 18*  
*Substitute Parmesan Truffle Fries \$4.00*
- GRILLED BISTRO STEAK FRITES... GF\***  
*Sea Salt French Fries, Grilled Asparagus, Chimichurri Sauce 24*
- FISHERMAN'S STEW... GF\***  
*Spicy Tomato Broth, Squid Ink Spätzle, Kale, Fish of the Moment, Scallops, Mussels, Shrimp, Clams, Grilled Baguette 28*
- FISH OF THE MOMENT...**  
*Pecan Crusted Fish, White Bean & Onion Soubise, Butternut Squash Steak, Herb Oil **Market Price***
- IRON BRIDGE SIGNATURE STEAK... GF\***  
*Ask your server for daily preparation 38*
- MUSHROOM STUFFED PORCHETTA...**  
*Parmesan Spaghetti Squash, Fennel Apple Salad, Sage Demi Glace 28*
- DUCK LEG CONFIT... GF\***  
*Parsnip Puree, Broccolini, Barley, Herb Oil 27*
- ROASTED BELL & EVANS AIRLINE CHICKEN BREAST... GF**  
*Quinoa, Roasted Red Peppers, Onions, Swiss Chard, Herb Jus 25*
- BRAISED LAMB BOLOGNESE...**  
*Pappardelle Pasta, Braised Lamb, Root Vegetables, Asiago Cheese 26*

### CHEESE SELECTIONS:

- Lamb Chopper**  
*Hard, Sheep's Milk, Pasteurized, Netherlands*  
*Suggested Pairing- Marcona Almonds*
- Hook 5 Year Cheddar**  
*Firm, Cow's Milk, Pasteurized, Wisconsin*  
*Suggested Pairing- Sweet Drop Peppers*
- Chapel Hill Creamery Hickory Grove**  
*Firm, Cow's Milk, Pasteurized, North Carolina*  
*Suggested Pairing- Onion Marmalade*
- Blue D'Auvergne**  
*Soft, Cow's Milk, Pasteurized, France*  
*Suggested Pairing- Truffle Honey*

### CHEESE & CHARCUTERIE

MIX UP TO THREE SELECTIONS...6 Each

#### ADDITIONS:

- Spiced Pecans**  
2
- Olives – Kalamata, Niçoise, Picholine, Gaeta**  
2
- Truffle Honey**  
2
- Sweet Drop Peppers**  
2
- Housemade Pickled Vegetables**  
2
- Marcona Almonds**  
4.5

### CHARCUTERIE SELECTIONS:

- Pork Rilette**  
*Suggested Pairing: House Pickled Vegetable*
- Levoni Speck di Prosciutto**  
*Suggested Pairing-Marcona Almonds*
- House Made Rabbit & Hazelnut Pate**  
*Suggested Pairing- Olives*
- Soppresata**  
*Dry-Cured, Salty, Intense*  
*Suggested Pairing-Olives*
- Levoni Capicola**  
*Dry-Cured, Smoked, Spiced*  
*Suggested Pairing-Olives*
- Duck Pastrami**  
*Suggested Pairing-Marcona Almonds*

## SIDES

- ROASTED MUSHROOMS...6 BROCCOLINI...6 ROASTED ROOT VEGGIES...6 SPAGHETTI SQUASH...6  
 SEA SALT FRIES... 5 TRUFFLE PARMESAN FRIES...9 ASPARAGUS...5 PARSNIP PUREE...4 BARLEY...5  
 SQUID INK SPAETZLE...6 SMOKED GOUDA GRITS...6 FINGERLING POTATOES...5

GF Gluten-Free | GF\* Gluten-Free w/ Modification |V Vegetarian |V\* Vegan w/ Modification

\*We make every effort to offer gluten-free/vegan 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.