

The Iron Bridge Wine Co.

STARTERS

CRISPY BRUSSELS SPROUTS... V* / GF*

Green Goddess Dressing, Radish, Lemon 13

SALSA VERDE MUSSELS... GF*

*PEI Mussels, Chipotle Salsa Verde Broth, Blanco Tequila,
Roasted Corn, Roasted Bell Peppers, Cilantro,
Toasted Baguette 16*

SPRING FLATBREAD PIZZA... V

*Herbed Boursin Goat Cheese Spread, Shaved Asparagus,
Grilled Artichokes, Sun Dried Tomatoes,
Fresh Mozzarella Cheese 15
Add Prosciutto 7*

MEZZE TRIO... V* / GF*

*Roasted Garlic and Herb Hummus, Muhammara,
Baba Ganoush, Grilled Flatbread 16*

FRIED GREEN TOMATOES GF*...

Pimento Cheese, Thick Cut Bacon, Tomato Jam 15

CRISPY CALAMARI GF*

Gluten Free Flour, Banana Peppers, Roasted Garlic Aioli 15

GRILLED BRIE... V / GF*

Jalapeno Apricot Chutney, Toasted Baguette 15

PORK SATAY... GF*

Crispy Pork Belly, Satay Sauce, Ar-Jaad 15

GRILLED OCTOPUS... GF*

*Confit Greek Potatoes, Mediterranean Olive Mix,
Roasted Tomatoes, Feta Cheese 18*

LOBSTER RAVIOLI...

Citrus Brown Butter, Crispy Capers 23

SPRING GNOCCHI...

*Asparagus, Mushrooms, Peas, Lemon
Thyme Beurre Blanc 16*

LUNCH CLASSICS

QUICHE DU JOUR...

*Chef's Seasonal Selection Served with a
Mesclun Salad & Fresh Fruit 16*

OMELETTE DU JOUR...

*Chef's Seasonal Selection Served with a
Mesclun Salad & Fresh Fruit 16*

SIDES & ADD ONS

<i>Truffle Parmesan Fries...10</i>	<i>Confit Greek Potatoes... 7</i>
<i>Sea Salt Fries... 5</i>	<i>Herbed Pee Wee Potatoes... 7</i>
<i>Sauteed Green Beans... 7</i>	<i>Roasted Malibu Carrots...9</i>
<i>Asparagus... 9</i>	<i>Sauteed English Peas... 9</i>
<i>Sauteed Swiss Chard... 8</i>	<i>Quinoa...6</i>
<i>Sauteed Cannellini Beans... 8</i>	
<i>Grilled Chicken... GF* 9</i>	<i>3 Sauteed Shrimp... GF 9</i>
<i>Grilled Bistro Steak... GF* 20</i>	
<i>Fish of the Moment... GF 22</i>	

SOUP AND SALADS

SOUP OF THE DAY

Chef's Seasonal Selection 8

CAESAR SALAD... GF*

*Baby Romaine, Shredded Parmesan Cheese,
House Made Brioche Croutons, Grated Cured Egg Yolk,
Caesar Dressing 14*

GRILLED ARTICHOKE SALAD... V* / GF

*Cannellini Beans, Pecorino Cheese,
Little Gem Lettuce, Pesto Vinaigrette 16*

ARUGULA SALAD... V* / GF

*French Beans, Shredded & Pickled Carrots, Arugula,
Citrus Vinaigrette, Feta Cheese 15*

FENNEL & CITRUS SALAD... V* / GF

*Mixed Greens, Shaved Fennel, Fennel Fronds, Parsley,
Mint, Orange Segments, Marcona Almonds, Parmesan
Cheese, Honey Dijon Vinaigrette 15*

HANDHELDS

Served with a Choice of

*Mesclun Salad w/ Balsamic Vinaigrette, Fresh Fruit, or Fries
Substitute Crispy Brussels Sprouts, Parmesan Truffle Fries
or Soup \$5*

IBWC BURGER... GF*

*Cheddar Cheese, Thick Cut Bacon,
Crispy Onion, IBWC Burger Sauce,
Shredded Iceberg Lettuce 21
Substitute Parmesan Truffle Fries \$5.00*

SHORT RIB GRILLED CHEESE... GF*

*Provolone Cheese, Arugula, Pickled Shallots,
Garlic Truffle Aioli, Griddled Pullman Bread 20*

TURKEY SANDWICH... GF*

*Herb Roasted Turkey Breast, Smashed Avocado,
Provolone Cheese, Chipotle Mayonnaise,
Romaine Lettuce, Honey Whole Wheat Toast 18*

PORTOBELLO MUSHROOM SANDWICH... V*/GF*

*Roasted Red Peppers, Herbed Goat Cheese, Arugula,
Rosemary Vinaigrette, Baguette 18*

HALIBUT BURGER... GF*

*Toasted Brioche Bun, Pickled Cucumber,
Baby Romaine Lettuce, Roasted Garlic Aioli 20*

ENTREES

ROASTED CAULIFLOWER... V* / GF

*Quinoa, Cannellini Beans, Scallions,
Muhammara, Chimichurri 28*

FISH OF THE MOMENT... GF*

*Swiss Chard, Herbed Pee Wee Potatoes,
Lemon Thyme Beurre Blanc*

Market Price

CIOPPINO... GF*

*Shrimp, Mussels, Calamari, Fish of the Moment,
Tomato Fennel Broth, Baguette 35*

GRILLED BISTRO STEAK FRITES... GF*

*Grilled Asparagus, Bearnaise Compound Butter
Sea Salt Fries 32
Sub Parmesan Truffle Fries 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.