

# The Iron Bridge Wine Co.

## STARTERS

### **CRISPY BRUSSELS SPROUTS... V\* / GF\***

*Green Goddess Dressing, Radish, Lemon 13*

### **PRICE EDWARD ISLAND MUSSELS... GF\***

*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\*...**

*Gluten Free Flour, Pimento Cheese, Thick Cut Bacon,  
Tomato Jam 16*

### **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*

## SIDES AND ADD ONS

*Truffle Parmesan Fries... 10*

*Confit Greek Potatoes ... 7*

*Sea Salt Fries... 5*

*Quinoa... 6*

*Sauteed English Peas... 8*

*Sauteed Cannellini Beans... 8*

*Asparagus... 9*

*Herbed Pee Wee Potatoes... 7*

*Sauteed Swiss Chard... 8*

*Roasted Malibu Carrots... 9*

*Herbed Polenta... 8*

*Mashed Potatoes... 7*

*Sauteed Green Beans... 9*

*Roasted Mushrooms... 7*

*Grilled Chicken... GF\* 9*

*3 Sauteed Shrimp... GF 9*

*Fish of the Moment... GF 22*

*Grilled Bistro Steak... GF\* 20*

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

## 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*

## ENTREES

### **ROASTED CAULIFLOWER... V\* / GF**

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

### **IBWC BURGER... GF\***

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

### **GRILLED BISTRO STEAK FRITES... GF\***

*Grilled Asparagus, Bearnaise Compound Butter  
Sea Salt Fries 32  
Sub Parmesan Truffle Fries 5*

### **FISH OF THE MOMENT... GF\***

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

### **HERB ROASTED HALF CHICKEN... GF**

*Roasted Malibu Carrots, Herbed Polenta  
Lemon Thyme Chicken Jus 29*

### **IRON BRIDGE SIGNATURE STEAK... GF\***

*Ask your server for daily preparation 48*

### **CIOPPINO... GF\***

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

### **GRILLED 12oz DUROC PORK CHOP... GF\***

*Roasted Garlic Mashed Potatoes,  
Peas & Mushrooms,  
Stone Ground Mustard Ale Mustard Demi-Glace 40*

\*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.