

# The Iron Bridge Wine Co.

## STARTERS

### **CRISPY ORNAGE PORK BELLY... GF\***

*Chili Orange Glaze, Blistered Green Beans,  
Cilantro, Toasted Cashews 15*

### **FRIED GREEN TOMATOES GF\*...**

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

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

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

### **SPRING GNOCCHI...**

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

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

*Green Goddess Dressing, Radish, Lemon 13*

### **GRILLED BRIE... V / GF\***

*Jalapeno Apricot Chutney, Toasted Baguette 15*

### **GRILLED OCTOPUS... GF\***

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

### **CRISPY CALAMARI GF\***

*Gluten Free Flour, Banana Peppers,  
Roasted Garlic Aioli 15*

### **SPRING PEA TOAST... V\* / GF\***

*Honey Whole Wheat Toast, Ricotta, Mint, Basil,  
Lemon Zest, Sliced Radishes, Shaved Hard Boiled Egg 16*

### **MEZZE TRIO... V\* / GF\***

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

### **FLATBREAD PIZZA... V**

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

## SOUP AND SALADS

### **SOUP OF THE DAY**

*Chef's Seasonal Selection 8*

### **CAESAR SALAD... GF\***

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

### **GRILLED ARTICHOKE SALAD... V\* / GF**

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

### **FENNEL & CITRUS SALAD... V\* / GF**

*Mixed Greens, Shaved Fennel, Fennel Fronds, Parsley, Mint,  
Orange Segments, Marcona Almonds, Parmesan Cheese,  
Honey Dijon Vinaigrette 16*

### **ARUGULA SALAD... V\* / GF**

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

## PROTEIN ADD ONS

*Grilled Chicken... GF\* 9  
3 Sauteed Shrimp... GF 9  
Grilled Bistro Steak... GF\* 20  
Fish of the Moment... GF 22  
Add 2 Eggs Any Style ...GF 3*

## BRUNCH COCKTAILS

### **HOUSE BLOODY MARY... 13**

*St George's Green Chili Vodka, George's Bloody Mary Mix,  
Lemon, Lime, Olives, Bacon*

### **MIMOSA... 11**

*Sparkling Wine, Fresh Squeezed Orange Juice*

### **BRUNCH BUBBLE FLIGHT... 16**

*1/2 Glass Each:*

*Mimosa / Bellini / Sparkling Pineapple*

### **BRUNCH PUNCH... 13**

*Wheatley's Vodka, Orange Juice,  
Pineapple Juice, Sparkling Wine, Sprite*

## BRUNCHY STUFF

### **EGGS BENEDICT...**

*Poached Eggs, English Muffin,  
Old Bay Hollandaise, Avocado Mash 16*

*Served with Choice of:*

*Mesclun Salad, Fresh Fruit, Breakfast Potatoes or Sea Salt Fries  
Smoked Salmon 18 Prosciutto 18*

### **BREAKFAST SANDWICH...**

*2 Eggs Any Style, Provolone Cheese,  
Choice of Honey Wheat, Brioche Bun, Pullman Bread, English Muffin  
With: Smoked Salmon 18 Bacon 16 Bistro Steak 20*

*Served with Choice of:*

*Mesclun Salad, Fresh Fruit, Breakfast Potatoes or Sea Salt Fries*

### **OMELETTE DU JOUR...**

*Served with Mixed Greens & Seasonal Fruit 16*

### **QUICHE DU JOUR...**

*Served with Mixed Greens & Seasonal Fruit 16*

### **BREAKFAST HASH... V**

*2 Eggs Any Style, Sautéed Onions, Mushrooms,  
Breakfast Potatoes, Sautéed Swiss Chard 20*

### **CHALLAH FRENCH TOAST... V**

*Strawberry Ricotta, Graham Crackers, Maple Syrup,  
Fresh Berries 18*

### **SHRIMP & GRITS...GF**

*2 Eggs Any Style, Creamy Parmesan Grits  
Creole Sauce 26*

## ENTREES

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

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

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

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

### **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, Béarnaise Compound Butter  
Sea Salt Fries 32*

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