



SALADS

GRILLED CAESAR SALAD... GF* 10
House Made Caesar Dressing, Parmesan Tuile, Boquerónes

SPRING SALAD... GF* 12
Artisan Mixed Greens, Shaved Red Onion, Toasted Walnuts, Raspberries, Goat Cheese, Champagne Vinaigrette

SPINACH SALAD... GF* 13
Shaved Red Onion, Bosc Pears, Gorgonzola, Pomegranate Seeds, Spiced Pecans, Honey Dijon Vinaigrette

STARTERS

SEARED FOIE GRAS ... GF* 15
Balsamic Red Currant Puree, Roasted Figs, Toasted Bread Crumbs

BUTTERMILK FRIED CALAMARI... 13
Sweet Drop Peppers, Radish, Parsley, House Tartar Sauce

GRILLED OCTOPUS... GF* 13
Tuscan White Bean Salad, Lemon Infused Oil

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

GRILLED BRIE... GF* 13
Pomegranate Chutney, Grilled Baguette

MEZZE TRIO... 12
Roasted Beet Hummus, Caponata, Crispy Halloumi, Grilled Flatbread

GRILLED FLATBREAD PIZZA... 13
Garlic Herb Ricotta, Zucchini, Mixed Green Peppers, Red Onion, Balsamic Glaze, Fresh Mozzarella
Add Soppressata... 3

STEAMED P.E.I. MUSSELS... GF* 13
Moqueca Sauce, Bean Sprouts, Cilantro, Charred Lime
Grilled Baguette

CRISPY BRUSSELS SPROUTS... 9
Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi, Radish, Toasted Sesame Seeds

ITALIAN SAUSAGE ARANCINI... 13
Fra Diavolo, Shaved Parmesan

BRUNCH COCKTAILS

IRON BRIDGE BELLINI... 10
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

STARBOARD D... 13
Old Line Aged Caribbean Rum, Old Line American Single Malt Whiskey, Old Dominion Root Beer

TWISTED COSMO... 12
Hangar One Mandarin Blossom Vodka, St. Elder, Lime Juice, Cranberry Juice, Orange Twist

GRANHATTAN... 19
Rowan's Creek Bourbon, Grand Marnier, Angostura Bitters, Orange Bitters, Luxardo Cherry

THE GREAT DEBATE...
Pierre-Ferrand 1840 Original Formula Cognac, Redemption Rye, Peychaud Bitters, St George Absinthe 14

HO'OPONO POTION
Purasangre Blanco Tequila, Aperol, Cucumber, Lime Juice 11

SOUTH SHORE SANGRIA...
Caffo Amaretto, Combier Orange, Orange Juice, Pineapple Juice, Prosecco, Red Wine 11

ENTREES

STEAK & EGGS... 20
Cheddar Polenta Frites, Baby Spinach, Poached Eggs

CRAB CAKE BENEDICT... 18
Toasted English Muffin, Poached Eggs, Breakfast Potatoes, Grilled Asparagus, Old Bay Hollandaise

IRON BRIDGE BREAKFAST SANDWICH 10
Fried Eggs, Applewood Smoked Bacon, Tillamook Cheddar, Beefsteak Tomato, Toasted Ciabatta

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

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

ROSEDA FARMS BURGER... GF* 18
Applewood Smoked Bacon, Red Onion Marmalade, Arugula, Tillamook Cheddar, Toasted Brioche Bun, Sea Salt French Fries 18

PORK BELLY BANH MI... 14
Pickled Vegetables, Jalapeno, Cilantro, English Cucumber, Ginger Tamari Glaze, Toasted Baguette

ORA KING SALMON ... 32 GF
Confit Fennel, Roasted Pee Wee Potatoes, Tomato Jam

CIOPPINO... 28
Calamari, Tiger Shrimp, Little Neck Clams, PEI Mussels, Icelandic Cod, Grilled Baguette

MUSHROOM RISOTTO... 22 GF
Carrots, Leeks, Roasted Forest Mushrooms, Goat Cheese, Truffle Oil

TAGLIATELLE PASTA... 24
Wild Boar Ragout, Confit Red Pearl Onions, Herb Ricotta, Shaved Parmesan

CHICKEN & WAFFLE PANINI... 17
Buttermilk Fried Chicken, Pecan Butter, Spiced Maple Syrup, Breakfast Potatoes

UPCOMING EVENTS

ASK YOUR SERVER ABOUT OUR MONTHLY
WINE BARGAINS. THIS MONTH'S LIST IS
THE BEST IT'S EVER BEEN!
DISCOUNTS AVAILABLE ON 6+ BOTTLES

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.

