

The Iron Bridge Wine Co.

STARTERS

CRISPY BRUSSELS SPROUTS... V* / GF*

Parmesan Lime Dressing 13

STEAMED LITTLE NECK CLAMS... GF*

*Garlic, Shallot, White Wine, Roasted Tomatoes,
Grilled Baguette 17*

FLATBREAD PIZZA... V

*Babaganoush, Whipped Ricotta, Hot Honey,
Crispy Shallots, Soft Herbs 15
Add Prosciutto 7*

ZUCCHINI FRITES... V

Herb Crusted Panko, Chipotle Aioli 14

GAMBAS AL AJILIO... GF*

Shrimp, Garlic, EVOO, Sherry, Baguette 15

CRISPY CALAMARI GF*

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

BURRATA... V / GF*

Tomato Jam, Basil Oil, Grilled Baguette 15

BRAISED PORK CROSTINI... GF*

*Roasted Onion, Salsa Verde,
Cilantro, Pickled Shallots 15*

GRILLED OCTOPUS... GF*

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

FRIED GREEN TOMATOES... GF*

Jumbo Lump Crab, Scallions, Lemon Beurre Blanc 18

MEZZE TRIO... V* / GF*

*Roasted Garlic and Herb Hummus, Muhammara,
Mushroom Conserva, Grilled Flatbread 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 AND ADD ONS

Sea Salt Fries... 5

Truffle Parmesan Fries...10

Greek Potatoes ... 7

Sauteed Spinach... 5

Sauteed Green Beans... 6

Sauteed Summer Squash ... 7

Confit Fingerling Potatoes... 7

Grilled Chicken... GF 9*

3 Sauteed Shrimp... GF 9

Grilled Bistro Steak... GF 20*

Fish of the Moment... GF 22

3 Pan Seared Scallops... GF 25

4 Clams... GF 7

2 oz of Crab Meat...GF 10

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*

SUMMER PANZANELLA SALAD... V* / GF*

*Watermelon, Golden Beets, Arugula, Mint,
Basil, Garlic Herb Brioche,
Ciliegine Mozzarella, Lemon Vinaigrette 16*

TOMATO & CUCUMBER SALAD... V* / GF*

*Crispy Garbanzo Beans, Red Onion, Dill,
Buttermilk Herb Dressing 14*

PEACH & SPINACH SALAD ... V* / GF

*Blackberries, Goat Cheese, Toasted Hazelnuts,
White Balsamic Vinaigrette 16*

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 SUMMER BURGER... GF*

*JW Treuth & Sons Beef Burger, Zucchini Relish,
White Cheddar Cheese, Herb Aioli, Brioche Bun,
Sea Salt French Fries 20
Substitute Parmesan Truffle Fries \$5.00*

LAMB PITA...

*Za tar Yogurt, Feta, Red Onion, Mixed Greens,
Balsamic vinaigrette 18*

TURKEY SANDWICH... GF*

*Herb Roasted Turkey Breast, Ricotta Pesto, Red Onion,
Tomato, Arugula, Ciabatta 17*

POWERHOUSE SANDWICH... V*

*Honey Whole Wheat Bread, Roasted Garlic and Herb Hummus,
Roasted Peppers, Marinated Cucumber,
Avocado, Alfalfa Sprouts 17*

SHRIMP TACOS...

*Cumin Seasoned Shrimp, Cabbage Slaw,
Chipotle Crema, Flour Tortilla 19*

ENTREES

CIOPPINO... GF*

*Tomato Broth, Clams, Shrimp, Calamari,
Fish of the Moment, Grilled Baguette 35*

FISH OF THE MOMENT... GF*

*Fingerling Potatoes, Sauteed Spinach,
Roasted Garlic Pan Sauce
Market Price*

SUMMER PASTA... V*

*Farfallone Pasta, Pesto, Roasted Tomato, Summer Squash, Roasted
Garlic Bread Crumbs 25*

GRILLED BISTRO STEAK FRITES... GF*

*Green Beans, Caramelized Shallot Demi-Glace,
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 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.