

SALADS

- CAESAR SALAD...

GF*

10

Baby Red Romaine, Shaved Parmesan, Spanish Anchovy, Garlic Herb Croutons, Caesar Dressing
- SPINACH SALAD

GF

13

Shaved Fennel, Red Onion, Orange Supremes, Toasted Walnuts, Blood Orange Vinaigrette
- PLT SALAD

GF

12

Baby Bibb Lettuce, Oven Roasted Tomatoes, Gorgonzola, Crispy Prosciutto, Herb Vinaigrette

STARTERS

- DUCKTRAP RIVER SMOKED SALMON...

GF

14

Wasabi Gazpacho, Pickled Cucumber, Crème Fraiche, Paddlefish Caviar
- BUTTERMILK FRIED CALAMARI...

13

Sweety Drop Peppers, Radish, Parsley, House Tartar Sauce
- GRILLED OCTOPUS...

GF*

13

Butter Bean Puree, Chancaca Syrup, Aji Amarillo Aioli, Salsa Criolla
- SOUP DU JOUR...

6

Chef's Seasonal Selection
- GRILLED BRIE...

GF*

13

Mini Wheel of Brie, Black Mission Fig Chutney, Grilled Baguette
- MEZZE TRIO...

GF*

12

Clark's Farm Eggplant Baba Ghanoush, Tzatziki, Grilled House Flatbread with Garlic Oil & Sea Salt
- GRILLED FLATBREAD PIZZA...

13

Hoisin BBQ Duck, Pickled Red Onion, Mixed Baby Bell Peppers, Tillamook Cheddar, Fresh Mozzarella, Cilantro Crème Fraiche
- SAKE STEAMED MUSSELS...

13

Scallions, Jalapeño, Ginger, Bean Sprouts, Grilled Baguette
- CRISPY BRUSSELS SPROUTS...

9

Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi, Radish, Toasted Sesame Seeds

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
- SAILOR'S TODDY...

10

Sagamore Rye, Crusoe Organic Spiced Rum, Punt e Mes, Old Oriole Park Stout, Demerara Syrup, Cinnamon Stick
- GIGGLE WATER...

11

Wheatley Vodka, Plum Bitters, Lemon Juice, Vanilla Simple, Club Soda
- cOLD FASHIONED...

11

Old Forester Bourbon, Winter Spiced Simple Syrup, Fee Brothers Aztec Chocolate Bitters, Fee Brothers Old Fashioned Aromatic Bitters, Flamed Orange Peel
- THE HOLY TRINIDAD...

The Scarlet Ibis Rum, Cocchi Americano, Cynar, Amontillado Sherry, Orange Bitters, Angostura Bitters

UPCOMING EVENTS

BOOK NOW TO RESERVE YOUR SPOT AT THE
SIGNORELLO VINEYARD WINEMAKER EVENT
ON TUESDAY, MAY 15TH!
ASK YOUR SERVER FOR DETAILS

ENTREES

- DUCK CONFIT HASH...

16

Breakfast Potatoes, Onions, Mixed Baby Peppers, Fried Egg, House Made Hollandaise
- STEAK & EGGS...

GF

20

Grilled Hanger Steak, Cheddar Scrambled Eggs, Brunch Potatoes, House Steak Sauce
- CRISPY PORK BELLY BENEDICT...

14

English Muffin, Poached Eggs, Hollandaise, Haricot Verts, Caraway Mustard Spiced Brunch Potatoes
- 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...

11

Served with Mesclun Salad, Fresh Fruit
- ROSEDA FARMS BURGER...

18

Caramelized Bacon & Onion Jam, Goat Cheese, Mixed Greens, Herb Vinaigrette, Toasted Brioche Bun
- CRISPY PORK BELLY BLT...

14

Tomato Jam, Shaved Red Onion, Romaine Lettuce, Toasted Rustic White Bread
- PAN SEARED DIVER SCALLOPS...

32

Creamy Parmesan Grits, Baby Spinach, Tomato Bacon Jus
- VEGETABLE WELLINGTON...

21

Celery, Carrots, Leeks, Spinach, Walnuts, Cauliflower Puree, Vegetable Gravy
- PAPPADELLE PASTA...

24

Ducktrap River Smoked Salmon, Capers, Dill, Parmesan Crème
- CHICKEN & WAFFLES...

19

Buttermilk Fried Chicken, Cornmeal Waffle, Pecan Butter, Maple Syrup