

## 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**

*Sweetly 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, Apricot 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*

**THE HOLY TRINIDAD... 12**

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

## UPCOMING EVENTS

BOOK NOW TO RESERVE YOUR SPOT AT THE  
TAPAS WINE DINNER EVENT  
ON TUESDAY, JUNE 5TH!  
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*

**PAPPARDELLE PASTA... 24**

*Ducktrap River Smoked Salmon, Capers, Dill, Parmesan Crème*

**CHICKEN & WAFFLES... 19**

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