

STARTERS

HOUSE MADE CHARCUTERIE & ARTISANAL CHEESE

Please See Our Cheese & Charcuterie Menu For Today's Selections

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

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

SAKE STEAMED MUSSELS... 13
Scallions, Jalapeño, Ginger, Bean Sprouts, Grilled Baguette

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

GRILLED BRIE... GF* 13
Grilled Brie, Apricot Chutney, Grilled Baguette

DUCKTRAP RIVER SMOKED SALMON... GF 14
Wasabi Gazpacho, Pickled Cucumber, Crème Fraiche, Paddlefish Caviar

GRILLED FLATBREAD PIZZA... 13
Hoisin BBQ Duck, Pickled Red Onion, Mixed Baby Bell Peppers, Tillamook Cheddar, Fresh Mozzarella, Cilantro Crème Fraiche

MEZZE TRIO... GF* 12
Harissa Hummus, Clark's Farm Eggplant Baba Ghanoush, Tzatziki, Grilled House Flatbread with Garlic Oil & Sea Salt

SALADS

PLT SALAD GF 12
Baby Bibb Lettuce, Oven Roasted Tomatoes, Gorgonzola, Crispy Prosciutto, Herb Vinaigrette

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

ANY SALAD WITH...

GRILLED CHICKEN... GF Add 6

SAUTÉED SHRIMP... GF Add 9

GRILLED HANGER STEAK... GF Add 10

PAN SEARED ROCKFISH... GF Add 16

SANDWICHES

PASTRAMI GRILLED CHEESE... 14
Fuji Apples, Tillamook Aged Cheddar, Apple Butter, Sourdough

CURRY CHICKEN SALAD SANDWICH... GF* 13
Romaine Lettuce, Beefsteak Tomato, Whole Grain Croissant

CRISPY PORK BELLY BLT... 14
Tomato Jam, Shaved Red Onion, Romaine Lettuce, Toasted Rustic White Bread

TURKEY CLUB... 13
Applewood Smoked Bacon, Beefsteak Tomato, Mesclun Greens, Tillamook Cheddar, Pesto Aioli, Toasted Ciabatta

ROSEDA FARMS BURGER... 18
Caramelized Bacon & Onion Jam, Goat Cheese, Mixed Greens, Herb Vinaigrette, Toasted Brioche Bun

*Served with Choice of Mesclun Salad, Fresh Fruit, Chef's Pasta Salad or Caraway Mustard-Spiced Fries
Substitute Soup du Jour Add 2*

LUNCH CLASSICS

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

OMELET DU JOUR... 11
Served with Mesclun Salad & Fresh Fruit

ENTRÉES

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

PAN SEARED LOCAL ROCKFISH... GF* 30
Crispy Okra Fingers, Coconut Rice, Lentil Dhal

STEAK FRITES... GF* 19
Grilled Hanger Steak, Chipotle Steak Sauce, Caraway Mustard-Spiced Fries

*Iron Bridge Entrées, Lunch Classics, & Sandwiches
Are Available From 11:00 a.m. - 3:00 p.m.*

UPCOMING EVENTS

ASK YOUR SERVER ABOUT OUR MONTHLY
WINE BARGAINS. THIS MONTH'S LIST IS
THE BEST IT'S EVER BEEN!

BOOK NOW TO RESERVE YOUR SPOT AT THE
TAPAS WINE DINNER EVENT
ON TUESDAY, JUNE 5TH!
ASK YOUR SERVER FOR DETAILS

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.