

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, 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... 12

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

UPCOMING EVENTS

BOOK NOW TO RESERVE YOUR SPOT AT THE
COEUR DE TERRE VINEYARD WINEMAKER EVENT
ON WEDNESDAY, APRIL 18TH!
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*

CIOPPINO... GF 29

*Little Neck Clams, PEI Mussels, Tiger Shrimp, Icelandic Cod, Calamari,
Grilled Baguette*

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