



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

STEAMED P.E.I. MUSSELS... GF* 13

Piri Piri Sauce, White Wine, Grilled Baguette

SOUP DU JOUR... 6

Chef's Seasonal Selection

GRILLED BRIE... GF* 13

Spiced Apple Chutney, Grilled Baguette

SEARED FOIE GRAS... 15

Balsamic Red Currant Puree, Roasted Figs, Toasted Bread Crumbs

GRILLED FLATBREAD PIZZA... 13

Garlic Herb Ricotta, House Made Sausage, Sweetly Drop Peppers, Red Onion, Shaved Parmesan

MEZZE TRIO... 12

Roasted Beet Hummus, Caponata, Crispy Halloumi, Grilled Flatbread

ITALIAN SAUSAGE ARANCINI... 13

Fra Diavolo, Shaved Parmesan

SALADS

SPINACH SALAD GF* 12

Shaved Red Onion, Roasted Red Tomatoes, Grilled Portobello Mushrooms, Gorgonzola, Warm Bacon Vinaigrette

GRILLED CAESAR SALAD... GF* 10

House Made Caesar Dressing, Parmesan Tuile, Boquerónes

ROASTED BEET SALAD GF* 13

Artisan Greens, Spiced Pecans, Goat Cheese Croquet, Honey Dijon Vinaigrette

ANY SALAD WITH...

GRILLED CHICKEN... GF Add 6

SAUTÉED SHRIMP... GF Add 9

GRILLED HANGER STEAK ... GF Add 10

GRILLED SEA BASS... GF Add 16

UPCOMING EVENTS

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

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.

SANDWICHES

THE BRIDGE'S PHILLY... 14

Shaved Ribeye, Sautéed Onion & Peppers, House Made Whiz Sauce, Hoagie Roll

PASTRAMI GRILLED CHEESE... 14

Tillamook Cheddar, Granny Smith Apples, Apple Butter, Sourdough Bread

GRILLED PORTOBELLO SANDWICH... 12

Hazelnut Pesto, Roasted Red Tomatoes, Goat Cheese

PORK BELLY BANH MI... 14

Pickled Vegetables, Jalapeno, Cilantro, English Cucumber, Ginger Tamari Glaze, Toasted Baguette

TURKEY CLUB... 13

Applewood Smoked Bacon, Beefsteak Tomato, Mesclun Greens, Tillamook Cheddar, Pesto Aioli, Toasted Ciabatta

ROSEDA FARMS BURGER... 18

Brie Cheese, Applewood Smoked Bacon, Shaved Red Onion, Apple Butter, Toasted Brioche Bun, Sea Salt French Fries

Served with Choice of Mesclun Salad, Fresh Fruit, Chef's Pasta Salad or Sea Salt French Fries Substitute Soup du Jour Add 2

LUNCH CLASSICS

QUICHE DU JOUR... 11

Served with Mesclun Salad & Fresh Fruit

OMELET DU JOUR... GF* 11

Served with Mesclun Salad & Fresh Fruit

CHICKEN POT PIE... 13

Roasted Chicken Breast, English Peas, Carrots, Confit Pee Wee Potatoes, Rosemary Puff Pastry Served with Side Mixed Greens Salad

ENTRÉES

CIOPPINO... GF* 28

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

MUSHROOM RISOTTO... GF 22

Carrots, Leeks, Roasted Forest Mushrooms, Goat Cheese, Truffle Oil

GRILLED EUROPEAN SEA BASS... GF 30

Saffron Creamed Leeks, Confit Dutch Pee Wee Potatoes, Lemon Thyme Beurre Blanc

STEAK FRITES... GF* 19

Grilled Hanger Steak, Chipotle Steak Sauce, Sea Salt French Fries

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

THE IRON BRIDGE WINE CO.

