

STARTERS

**CRISPY BRUSSELS SPROUTS... V\* / GF\***

*Chili Lime Honey, Fresh Herbs, Cashews, Lime Zest 15*

**STEAMED MIDDLE NECK CLAMS... GF\***

*Garlic, Shallot, White Wine, Roasted Tomatoes,  
Grilled Baguette 17*

**FLATBREAD PIZZA... V**

*Heirloom Tomatoes, Fresh Mozzarella Cheese, Basil,  
Garlic Oil, Parmesan Cheese, Roasted Tomato Pesto 16  
Add Prosciutto 7*

**ZUCCHINI FRITES... V**

*Herb Seasoned Panko Breadcrumbs, Chipotle Aioli 14*

**CHILLED POACHED SHRIMP... GF/DF**

*Fennel and Granny Smith Apple Salad, Juniper Dressing 15*

**CRISPY CALAMARI GF\***

*Gluten Free Flour, House Made Tartar Sauce,  
Lemon, Banana Peppers 16*

**BURRATA... V / GF\***

*Basil Crepe, Basil Pesto,  
Heirloom Cherry Tomatoes 16*

**CRISPY PORK BELLY... GF\***

*Roasted Red Pepper Romesco, Summer Succotash 15*

**GRILLED OCTOPUS... GF\***

*Confit Greek Potatoes, Mediterranean Olive Mix,  
Roasted Tomatoes, Feta Cheese 19*

**FRIED GREEN TOMATOES... GF\***

*Gulf-Inspired Shrimp & Crab Salad, Fire-Roasted Corn,  
Poblano Peppers, Fresh Herbs, 19*

**MEZZE TRIO... V\* / GF\***

*Roasted Garlic and Herb Hummus, Muhammara,  
Baba Ganoush, Grilled Flatbread 16*

LUNCH CLASSICS

**QUICHE DU JOUR...**

*Chef's Seasonal Selection Served with a  
Mesclun Salad & Fresh Fruit 18*

**OMELETTE DU JOUR...**

*Chef's Seasonal Selection Served with a  
Mesclun Salad & Fresh Fruit 18*

SIDES AND ADD ONS

*Asparagus... 9*

*Truffle Parmesan Fries...10*

*Tri Colored Pearl Cous Cous... 8*

*Confit Greek Potatoes... 8*

*Creamed Corn... 7*

*Summer Succotash... 8*

*Ratatouille... 8*

*Green Beans... 8*

*Sauteed Summer Squash & Zucchini... 8*

*Sea Salt Fries... 6*

*Grilled Chicken... GF\* 9                      3 Sauteed Shrimp... GF 9*

*Grilled Bistro Steak... GF\* 20    Fish of the Moment... GF 22*

*3 Pan Seared Scallops... GF 20                      4 Clams... GF 9*

SOUP AND SALADS

**SOUP OF THE DAY...**

*Chef's Seasonal Selection 8*

**CAESAR SALAD... GF\***

*Baby Romaine, Shredded Parmesan Cheese,  
House Made Croutons, Grated Cured Egg Yolk,  
Caesar Dressing 15*

**SUMMER PANZANELLA SALAD... V\* / GF\***

*Watermelon, Golden Beets, Arugula, Mint,  
Basil, Garlic Herb Brioche, Ciliegine Mozzarella,  
Lemon Vinaigrette 16*

**P.L.T SALAD... GF\***

*Prosciutto, Bibb Lettuce, Oven Roasted Tomatoes, Blue  
Cheese Crumbles, Tomato Vinaigrette 15*

**SPINACH & STRAWBERRY SALAD ...V\*/GF**

*Strawberries, Pickled Shallots, Feta cheese, Baby Spinach,  
Mesclun Mix, Strawberry Sherry Vinaigrette 16*

HANDHELDS

*Served with a Choice of*

*Mesclun Salad w/ Balsamic Vinaigrette, Fresh Fruit, or Fries  
Substitute Crispy Brussels Sprouts, Parmesan Truffle Fries or Soup \$6*

**IBWC SUMMER BURGER... GF\***

*JW Truth's & Sons Beef Burger, Zucchini Relish,  
Tillamook Cheddar Cheese, Herb Aioli, Sliced Tomato,  
Lettuce, Brioche Bun, Sea Salt French Fries 22  
Substitute Parmesan Truffle Fries \$5.00*

**IRON BRIDGE B.L.A.T... GF\***

*Toasted Pullman Bread, Bacon, Herb Aioli,  
Smashed Avocado, Romaine Lettuce, Beefsteak Tomato 18*

**TURKEY CLUB... GF\***

*Toasted Sourdough, Bacon, Romaine Lettuce,  
Sliced Tomato, Basil Aioli 19*

**POWERHOUSE SANDWICH... V\***

*Honey Whole Wheat Bread, Roasted Garlic & Herb Hummus,  
Roasted Peppers, Pickled Shallots, Avocado Mash, Cucumber 19*

**HALIBUT BURGER... GF\***

*Toasted Brioche Bun, Pickled Cucumber,  
Baby Romaine Lettuce, Roasted Garlic Aioli 20*

ENTREES

**PAN SEARED SCALLOPS... GF**

*Creamed Corn, Asparagus, Lemon Beurre Blanc,  
Crispy Capers                      **Market Price***

**PAN SEARED FISH OF THE MOMENT... GF\***

*Tri Colored Pearl Cous Cous, Ratatouille, Herb Oil  
**Market Price***

**SUMMER PASTA... V**

*Orecchiette Pasta, Pesto, Cherry Tomatoes,  
Summer Squash & Zucchini, Roasted Garlic, Breadcrumbs 26*

**GRILLED BISTRO STEAK FRITES... GF\***

*Au Poivre, Haricot Verts, Sea Salt Fries  
Substitute Parmesan Truffle Fries \$5.00*

GF Gluten-Free | GF\* Gluten-Free w/ Modification |V Vegetarian |V\*Vegan w/ Modification

\*We make every effort to offer gluten-free/vegan 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.