

SO YOU WANT SOME BUBBLES?

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| IRON BRIDGE BELLINI, <i>Cava Brut, Peach Nectar, Raspberry Puree</i> | 10 | |
| SEGURA VIUDAS ORGANIC CAVA BRUT, 🍷 <i>Penedès, Spain</i> | 9 | 30 |
| LOUIS DUMONT BRUT, <i>N.V., Champagne, France</i> | 17 | 68 |
| LE GRAND COURTAGE ROSÈ BRUT, <i>NV, Vin De France</i> | 12 | 45 |

CRISP, FRESH, I'M THIRSTY WHITES

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| BARONE DE VALFORTE PECORINO <i>2020, Abruzzo, Italy</i> | 11 | 44 |
| CHATEAU CANTELAUDETTE GRAVES BLANC, <i>2020, Bordeaux, France</i> | 12 | 47 |
| PADDY BORTHWICK SAUVIGNON BLANC, <i>2021, Wairarapa, New Zealand</i> | 13 | 50 |
| BROOKS "AMYCAS" WHITE BLEND <i>2021, Willamette Valley, Oregon</i> | 12 | 47 |
| DOMAINE OTT "MIREILLE" BLANC <i>2020, Cotes de Provence, France</i> | 31 | 125 |
| <i>The color of the Blanc de Blancs reflects its elegance. Very expressive, the bouquet exudes fragrances of ripe and exotic fruit, crowned by a hint of floral broom. On the palate, the tangy freshness and vitality blossom over honev aromas before providing a criso finish.</i> | | |

RICH, SAVORY, TOASTY & LUSCIOUS WHITES

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| CAROL SHELTON "COQUILLE" BLANC, <i>2020, Paso Robles, California</i> | 16 | 64 |
| VINO BUDIMIR TAMJANIKA <i>2021, Zupa, Serbia</i> | 12 | 47 |
| DOMAINE DENIS TASTET TRESOR PETIT MANSENG, <i>2020, Côtes de Gascogne, France</i> | 10 | 40 |
| PLANETA "LA SEGRETA" BIANCO <i>2021, Sicily, Italy</i> | 10 | 36 |
| DOMAINE CHEVEAU "LES CLOS" MACON-CHARENTRE, <i>2020, Burgundy, France</i> | 15 | 60 |
| HERON HILL "INGLE VINEYARD" UNOAKED CHARDONNAY, <i>2018, Seneca Lake, New York</i> | 16 | 64 |
| COPAIN "LES VOISINS" CHARDONNAY <i>2018, Anderson Valley, Mendocino, California</i> | 16 | 67 |

WEEKLY SPECIALS AND EVENTS

BRUNCH

SUNDAY 11:00 AM - 2:30 PM

STEAK NIGHT

MONDAY

ENJOY A SOUP OR SALAD AND ONE OF OUR
CHEF'S SPECIAL STEAK PREPARATIONS FOR ONLY
22.99

CRÈME BRULEE

TUESDAY

ORDER OUR FAMOUS CRÈME BRULEE AND HAVE A
CHANCE TO WIN AN AMAZING PRIZE!

WE ARE NOW OPEN FOR LUNCH!

MONDAY- THURSDAY 11:30 AM - 3:30 PM
FRIDAY & SATURDAY 11:30 AM - 2:30 PM

Upcoming Wine Events!

- 12/4: Dickens Dinner! "A Christmas Carol" Themed Wine Dinner,
\$118 per person + tax and gratuity.
2pm or 6pm seating's available!
- 12/11: Bubbles Sale! Taste through 16 wines for \$35, 11am or
2pm seating's available.
- 12/11: Feast of the Seven Fishes at 6pm
\$118 per person + tax and gratuity.
- Ask your server for more details or to make reservations
for any of these events!

BECAUSE I'M EASY (TO DRINK) REDS

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| DOMAINE BERGERON BEAUJOLAIS VILLAGES, <i>2020, Burgundy, France</i> | 10 | 40 |
| DELOACH RUSSIAN RIVER PINOT NOIR, <i>2019, Sonoma, California</i> | 17 | 68 |
| JIGSAW PINOT NOIR, <i>2019, Willamette Valley, Oregon</i> | 12 | 47 |
| DOMAINE DE MAILLOCHES BOURGEUIL, <i>2020, Loire Valley, France</i> | 11 | 44 |

BIG, KNOCK YOUR SOCKS OFF RED WINES

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| EL VINCULO TEMPRANILLO, <i>2018, La Mancha, Spain</i> | 12 | 47 |
| ANTONELLI BAIOCO SANGIOVESE, <i>2021, Umbria, Italy</i> | 10 | 35 |
| FAMILIA MAYOL "CUATRO PRIMOS" RED BLEND, MALBEC, SYRAH, CABERNET SAUVIGNON <i>2017, Mendoza, Argentina</i> | 15 | 60 |
| SARACINA ATREA "OLD SOUL RED" BLEND, ZINFANDEL, PETITE SIRAH, CARIGNANE, MALBEC <i>2019, Mendocino, California</i> | 16 | 63 |
| YALUMBA "SAMUEL'S COLLECTION" GRENACHE <i>2019, South Australia</i> | 13 | 49 |
| BODEGAS LA CARTUJA GRENACHE BLEND, <i>2018, Priorat, Spain</i> | 14 | 56 |
| BRUTOCALO "QUADRIGA" RED BLEND, SANGIOVESE, BARBERA, DOLCETTO, PRIMITIVO <i>2018, Mendocino, California</i> | 16 | 64 |
| LA RETRO "LES ANEES FOLLES" RED BLEND, <i>2020, Languedoc, France -Liter Bottle-</i> | 13 | 49 |
| LEO HILLINGER "HILLSIDE RED", <i>2017, Burgenland, Austria</i> | 15 | 59 |
| UNICO ZELO "TRUFFLE HOUND", <i>2021, Clare Valley, Australia</i> | 15 | 60 |
| JUAN GIL RED BLEND, <i>2021, Jumilla, Spain</i> | 11 | 44 |
| WONDERLAND PROJECT NO. 9 CABERNET SAUVIGNON, <i>2019, Napa Valley, California</i> | 20 | 80 |
| ENOS CABERNET SAUVIGNON, <i>2017, Sonoma, California</i> | 13 | 49 |
| CATENA NICHOLAS RED, <i>2018, Mendoza, Argentina</i> | 40 | 200 |
| <i>-Robert Parker 96 Points- It comes through as balanced and harmonious, with very fine tannins, a long finish and perfect ripeness.</i> | | |

FLIGHTS OF FANCY

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| SPARKLING PERSONALITY... 19 | |
| <i>Segura Viudas Cava Brut /</i> | |
| <i>Louis Dumont Brut</i> | |
| <i>Le Grande Courtage Rosè Brut /</i> | |
| FABULOUS WHITES FOR SEAFOOD... 20 | |
| <i>Chateau Cantelaudette Graves Blanc /</i> | |
| <i>Brooks "Amycas" White Blend /</i> | |
| <i>Carol Shelton "Coquille" Blanc</i> | |
| CHARD-ALL-DAY... 24 | |
| <i>Domaine Cheveau "Les Clos" Macon-Chaintre /</i> | |
| <i>Heron Hill "Ingle Vineyard" Unoaked Chardonnay /</i> | |
| <i>Copaine "Les Voisins" Chardonnay</i> | |
| EASY RIDER... 20 | |
| <i>Domaine Bergeron Beaujolais Villages /</i> | |
| <i>Deloach Russian River Pinot Noir /</i> | |
| <i>Jigsaw Pinot Noir</i> | |
| THE BOLD AND THE BEAUTIFUL... 22 | |
| <i>Juan Gil Red Blend /</i> | |
| <i>Wonderland Project "No. 9" Cabernet Sauvignon /</i> | |
| <i>Enos Cabernet Sauvignon</i> | |

The Iron Bridge Wine Co.

STARTERS

CRISPY BRUSSELS SPROUTS

House Made Pimento Cheese, Sweetly Drop Peppers,
Bacon Balsamic Vinaigrette 12

PEI MUSSELS... GF*

Miso Lemongrass Broth, Tofu, Toasted Baguette 15

"BAGEL AND LOX" FLATBREAD...

Everything Seasoned Cream Cheese, Red Onion,
Saint James Smokehouse Smoked Salmon, Mozzarella Cheese,
Crispy Capers 16

CURRY SPICED HUMMUS... GF*

Grilled Flatbread, Toasted Pepitas, Fried Halloumi Cheese 12

SESAME PORK BELLY STEAM BUNS...

Shredded Carrots and Scallions, Pickled Cucumber 13

COFFEE RUBBED ROASTED HONEYNUT SQUASH... V / GF*

Walnut Sage Pesto, Labneh 12

LUNCH CLASSICS

QUICHE DU JOUR...

Chef's Seasonal Selection Served with a
Mesclun Salad & Fresh Fruit 14

OMELETTE DUJOUR...

Chef's Seasonal Selection Served with a
Mesclun Salad & Fresh Fruit 14

SOUP & SALAD...

Lamb and Andouille Sausage Chili
served with Mesclun Salad 15

SOUP AND SALADS

SOUP OF THE DAY

Chef's Seasonal Selection 7

GRILLED CAESAR SALAD... GF*

Grilled Romaine Heart, Parmesan Crisp,
Spanish Anchovy, Caesar Dressing 10

BUTTERNUT SQUASH SALAD... V* / GF

Mixed Greens, Pickled Shallot, Pepitas,
Sage Ricotta Cheese, Chipotle Maple Vinaigrette 15

APPLE & BEET SALAD... V* / GF

Spinach, Spiced Pecans, Manchego Cheese,
Buttermilk Dressing 14

POACHED PEAR SALAD... V* / GF

Arugula, Red Wine Poached Pear, Feta Cheese,
Candied Lemon, Miso Vinaigrette 15

ANY SALAD WITH...

GRILLED CHICKEN... 10 GF*
3 SAUTÉED SHRIMP... 9 GF
FISH OF THE MOMENT... 20 GF
GRILLED COULOTTE STEAK... 18 GF*
DUCK LEG CONFIT... 18 GF
SAUTEED TOFU... 8 GF

HANDHELDS

Sandwiches served with Choice of Mesclun Salad, Fresh Fruit, or Sea Salt Fries

STEAK SANDWICH... GF*

Bistro Steak, Caramelized Onion Spread, Provolone Cheese, Watercress, Chipotle Aioli, Ciabatta 16

DUCK CONFIT MELT...

Pickled Shallots, Smoked Gouda Cheese, Hoisin Aioli, Arugula, Ciabatta 18

FISH SANDWICH...

Pan Seared Fish of the Moment, House Made Pickles, House Made Tartar Sauce, Romaine Lettuce, Brioche Bun 19

IBWC BURGER... GF*

Roseda Farm Beef, Brioche Bun, Stewed Red Onions, Romaine Lettuce, Provolone Cheese, Malt Vinegar Aioli 19
Substitute Parmesan Truffle Fries \$4.00

BUTTERNUT SQUASH GRILLED CHEESE...

Provolone Cheese, Roasted Butternut Squash, Pickled Onions, Walnut Sage Pesto, Arugula, Sourdough 16

ENTREES

GRILLED BISTRO STEAK FRITES... GF*

Sea Salt French Fries, Grilled Asparagus, House Made Steak Sauce 27

MAPLE LEAF FARMS DUCK LEG CONFIT... GF

Butternut Squash Puree, Confit Fingerling Potatoes, Lacinato Kale, Apple Cider Brandy Gastrique 30

FISH OF THE MOMENT... GF*

Chai Spiced Carrot Broth, Couscous, Roasted Cardamom Carrots **Market Price**

ROASTED MUSHROOM RISOTTO... V* / GF

Cremini and Shiitake Mushrooms, Butternut Squash Puree, Asiago Cheese, Grilled Leeks 27
Add Protein:

GRILLED CHICKEN... GF* 10, 3 SAUTÉED SHRIMP... GF 9, GRILLED COULOTTE STEAK... GF* 18,
FISH OF THE MOMENT... GF 20, CONFIT DUCK LEG... GF 18

SIDES

GRILLED ASAPARAGUS...7 TRUFFLE PARMESAN FRIES...9 CONFIT FINGERLING POTATOES...7
BUTTERNUT SQUASH PUREE...5 COUSCOUS...7 ROASTED BABY CARROTS...6
SIDE MUSHROOM RISOTTO...9 SEA SALT FRIES...5

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.