The Iron Bridge Wine Co.

YOU WANT SOME BUBBLES?

IRON BRIDGE BELLINI,
Cava Brut, Peach Nectar, Raspberry Puree 10

SEGURA VIUDAS ORGANIC CAVA BRUT,
Penedès, Spain 9 30

ALMACITA BRUT ROSÈ,
NV, Tupungato, Argentina 11 44

LOUIS DUMONT BRUT,
N.V., Champagne, France 17 68

CRISP, FRESH, I'M THIRSTY WHITES

BARONE DE VALFORTE PECORINO
2020, Abruzzo, Italy 11 44

CHATEAU CANTELAUDETTE GRAVES BLANC
2020, Bordeaux, France 12 47

PADDY BORTHWICK SAUVIGNON BLANC,
2021, Wairarapa, New Zealand 13 50

OVUM BIG SALT WHITE WINE,
2021, Oregon 14 56

DOMAINE OTT "MIREILLE" BLANC
2020, Cotes de Provence, France 31 125

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 honey aromas before providing a crisp finish.

RICH, SAVORY, TOASTY & LUSCIOUS WHITES

CAROL SHELTON "COQUILLE BLANC,
2020, Paso Robles, California 16 64

DOMAINE DENIS TASTET TRESOR PETIT MANSENG,
2020, Côtes de Gascogne, France 10 40

DOMAINE CHEVEAU "LES CLOS" MACON-CHAINTRE,
2020. Burgundy, France 15 60

HERON HILL "INGLE VINEYARD"
UNOAKED CHARDONNAY,
2018, Seneca Lake, New York 16 64

COPAINE "LES VOISINS" CHARDONNAY
2018, Anderson Valley, Mendocino, California 16 67

A STUDY IN PINK

NETZEL CHRISTINA ROSE,
2021, Carnuntum, Austria 12 48

BECAUSE I'M EASY (TO DRINK) REDS

DOMAINE BERGERON BEAUJOLAIS VILLAGES,
2020, Burgundy, France 10 40

ARTESA "CARNEROS" PINOT NOIR,
2018, Carneros, Sonoma, California 18 72

VIOLET HILL PINOT NOIR,
2021, Rogue Valley, Oregon 14 54

DOMAINE DE MAILLOCHES BOURGEUIL,
2020, Loire Valley, France 11 44

BIG, KNOCK YOUR SOCKS OFF RED WINES

AMORE DE MADRE RESERVE,
2015, Rioja, Spain 16 64

ANTONELLI BAIOCCO,
2021, UMBRIA, ITALY 10 35

FAMILIA MAYOL "CUATRO PRIMOS"
2017, Mendoza, Argentina 16 64

SARACINA ATREA "OLD SOUL RED",
2019, Mendocino, California 16 63

YALUMBA "SAMUEL'S COLLECTION" GRENACHE
2019, South Australia 13 49

BODEGAS LA CARTUJA,
2018, Priorat, Spain 14 56

BRUTACAO "QUADRIGA" RED BLEND
2018, Mendocino, California 16 64

UNICO ZELO "TRUFFLE HOUND",
2021, Clare Valley, Australia 15 60

JUAN GIL RED BLEND
2021, Jumilla, Spain 11 44

CHATEAU LAROSE TRINTADON HAUT MEDOC,
2018, Bordeaux, France 16 64

WONDERLAND PROJECT NO. 9 CABERNET SAUVIGNON,
2019, Napa Valley, California 20 80

ENOS CABERNET SAUVIGNON RESERVE,
2027, Sonoma, California 13 49

CATENA NICHOLAS RED,
2018, Mendoza, Argentina 40 200

Robert Parker 96 Points. "It comes through as balanced and harmonious, with very fine tannins and a long finish and perfect ripeness."

FLIGHTS OF FANCY

SPARKLING PERSONALITY... 19
Segura Viudas Cava Brut /
Louis Dumont Brut /
Almacita Brut Rosè

FABULOUS WHITES FOR SEAFOOD... 21
Chateau Cantelaudette Graves Blanc /
Ovum Big Salt White Wine
Carol Shelton Coquille Blanc /

CHARD-ALL-DAY ... 24
Domaine Cheveau "Les Clos" Macon-Chaintre /
Heron Hill "Ingle Vineyard" Unoaked Chardonnay /
Copaine "Les Voisins" Chardonnay/

EASY RIDER ... 21
Domaine Bergeron Beaujolais Villages /
Artessa Carneros" Pinot Noir /
Violet Hill Pinot Noir

THE BOLD AND THE BEAUTIFUL ... 22
Juan Gil Red Blend /
Wonderland Project "No. 9" Cabernet Sauvignon /
Enos Cabernet Sauvignon /

WEEKLY SPECIALS AND EVENTS

STEAK NIGHT - MONDAY'S

Enjoy a Soup or Salad and one of our Chef's Special Steak preparations for only 22.99

CRÈME BRULEE NIGHT - TUESDAY'S

Order our famous Crème Brulee for a chance to win an amazing prize!

11/19: Our Fabulous Fall Wine Sale!
Taste through 16 wines for $35, 11am or 2pm seating's available.

12/11: Bubbles Sale! Taste through 16 wines for $35, 11am or 2pm seating's available.

Wine is available to go at 50% off.
Don't forget about our monthly wine bargains.
Ask your server for details!

The Iron Bridge Wine Co.

Brunch
Served 11:00-2:30 Sundays

Starters

CRIPSY BRUSSELS SPROUTS…
House Made Pimento Cheese, Sweety Drop Peppers,
Bacon Balsamic Vinaigrette 12

PEI MUSSELS… GF*
Miso Lemongrass Broth, Tofu, Toasted Baguette 15

"BAGEL & LOX" FLATBREAD…
Everything Seasoned Cream Cheese, Red Onion,
Saint James Smokehouse Smoked Salmon, Mozzarella Cheese 16
Add 2 eggs any style $3

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

SCOOP & PADDLE CINNAMON ROLLS…
Strawberries, Royal Icing 9

Soups and Salads

SOUP OF THE DAY
Chef's Seasonal Selection 7

LAMB CHILI
Andouille Sausage, White Beans, Bell Pepper, Sour Cream 11

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

BRUNCH COCKTAILS

HOUSE BLOODY MARY…
St George's Green Chili Vodka, George's Bloody Mary Mix, Lemon, Lime, Olives, Bacon 12

MIMOSA…
Sparkling Wine, Fresh Squeezed Orange Juice 11

FRED AND GINGER…
Vago Elote Mezcal, St. Georges Spiced Pear Liqueur, Agave Syrup, Lemon Juice, Angostura Bitters, Ginger Beer 18

TWISTED COSMO…
Hangar 1 Mandarin Blossom Vodka, St. Elder, Lime Juice, Cranberry Juice, Orange Twist 12

GIN Y TONICA…
Aviation Gin, Hynson's Housemade Tonic Syrup, Club Soda, Mint, Juniper, Orange, Lime 10

COLD BREW NEGRONI…
Coffee Infused Campari, Brokers Gin, Vya Sweet Vermouth 12

PENICILLIN COCKTAIL…
Monkey Shoulder Scotch, Laphroig Scotch, Honey Ginger Syrup, Lemon Juice, Lemon Twist 14

AUTUMN IN MARYLAND…
Applejack Apple Brandy, Pamplemousse Rose, Lemon Juice, Cava 15

CAMPFIRE CIDER…
Old Forester Bourbon, Campari, Apple Cider Syrup Cranberry Juice, Laphroig Scotch, Jerry Thomas Bitters 12

THE BIG APPLE
Plantation 5 Year, Schönauer Apfel Liqueur Black Walnut Bitters, Old Fashioned Bitters 12

The Benedicts

Served on an English Muffin with Traditional Hollandaise and
Choice of Mesclun Salad, Fresh Fruit, Breakfast Potatoes
or Sea Salt Fries

Smoked Salmon 17
Mashed Avocado, Toasted Shallot

Coulotte Steak 18
Caramelized Onion Spread, Oven Dried Tomato

Prosciutto 17
Mashed Avocado, Toasted Shallot

Entrees

CHOOSE YOUR OWN ADVENTURE BREAKFAST SANDWICH
Choice of Meat, Egg, and Cheese on Sourdough
with choice of Fresh Fruit, Mixed Greens, Breakfast Potatoes or French Fries
Smoked Gouda, Provolone, or Cheddar Cheese
Fried Egg or Scrambled Egg
SMOKED SALMON 17 BACON 15 STEAK 19

OMELETTE DU JOUR Served with Mixed Greens & Seasonal Fruit 14

QUICHE DU JOUR Served with Mixed Greens & Seasonal Fruit 14

DUCK CONFIT MELT Pickled Shallots, Smoked Gouda Cheese,
Hoisin Aioli, Arugula, Ciabatta 18 Add 2 eggs any style $3

SHRIMP & GRITS Truffled Mascarpone Grits, Andouille Jus 19
Add 2 eggs any style $3

IBWC BURGER Roseda Farm Beef, Brioche Bun, Stewed Red Onions,
Romaine Lettuce, Provolone Cheese, Malt Vinegar Aioli, Sea Salt Fries 19
Add An Egg Any Style $1.50 Add Bacon $2.00
Substitute Parmesan Truffle fries $4

NUTELLA FRENCH TOAST Bourbon Syrup, Hazelnut Crumble,
House Made Marshmallow 18

GRILLED BISTRO STEAK FRITES Sea Salt French Fries, Asparagus,
House Made Steak Sauce 26 Add 2 eggs any style $3

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.