

YOU WANT SOME BUBBLES?

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

SEGURA VIUDAS ORGANIC CAVA BRUT,
Penedès, Spain 9 30

LAMBERTI ROSÉ,
NV, Veneto, Italy 11 37

LOUIS DUMONT BRUT,
N.V., Champagne, France 16 67

CRISP, FRESH, I'M THIRSTY WHITES

VIONTA ALBARIÑO,
2019, Rias Baixas, Spain 12 44

DONNAFUGATA "ANTHILIA" CATARATTO,
2019, Sicily, Italy 12 45

GALEN GLEN GRUNER VELTLINER,
2019, Lehigh Valley Pennsylvania 12 44

EOLA HILLS PINOT GRIS,
2019, Willamette Valley, Oregon 11 38

ROUND POND RUTHERFORD SAUVIGNON BLANC,
2020, Napa Valley, California 16 60

RICH, SAVORY, TOASTY & LUSCIOUS WHITES

HERMANN J. WIEMER SEMI-DRY RIESLING,
2019, Seneca Lake, New York 13 47

TREASURE HUNTER
GRENACHE BLANC / VIOGNIER,
2019, Priorat, Spain 15 60

NETZL "UNOAKED" CLASSIC CHARDONNAY,
2019, Niederösterreich, Austria 12 43

LA CREMA "SARA LEE'S VINEYARD" CHARDONNAY,
2017, Russian River, California 16 67

A STUDY IN PINK

TEGERNSEERHOF ZWEIFELT ROSÉ,
2020, Wachau, Austria 11 38

WEEKLY SPECIALS

STEAK NIGHT

MONDAY

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

CRÈME BRULÉE

TUESDAY

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

FALL WINE SALE

SATURDAY, NOVEMBER 20TH

TASTINGS AT 11:00 A.M. & 2:00 P.M.
ASK SERVER FOR MORE DETAILS

Wine is available to go at 50% off.
Don't forget about our monthly wine
bargains.

BECAUSE I'M EASY (TO DRINK) REDS

EQUOIA PINOT NOIR,
2018, Monterey, California 11 37

ALTA LIMAY PINOT NOIR,
2018, Patagonia, Argentina 15 53

FATTORIA AMBRA "SANTA CRISTINA" CARMIGNANO,
Super Tuscan
2017, Tuscany, Italy 15 56 Organic!!!

BIG, KNOCK YOUR SOCKS OFF RED WINES

SARADA CALIZO GARNACHA TINTORERA *Organic!!!*
2019, Castilla-La Mancha, Spain 10 35

DOMINO DE PUNCTUM "AUDAZ"
ALICANTE BOUSCHET, GRENACHE & TEMPRANILLO,
2019, Spain 10 33

PLANTAGENET "OMRAH" SHIRAZ
2018, Western Australia 12 43

FORLORN HOPE "QUEEN OF THE SIERRA RED",
Organic and Low Sulfites
2018, Sierra Foothills, California 14 50

SEGHESIO "ANGELA'S TABLE" ZINFANDEL,
2019, Sonoma, California 15 58

BASTIDE ST. VINCENT GIGONDAS,
2019, Rhone Valley, France 15 58

MARIETTA CELLARS "CHRISTO",
2018, North Coast, California 14 53.33

MASSERIA CLEMENTE "PRINCIPATO" AGLIANICO
2018 Campania, Italy 13 45 Biodynamically Farmed

CHATEAU DES COLLINES MEDOC
2016, Bordeaux, France 14 50

PRIMUS "THE BLEND"
CABERNETS, MERLOT, CARMÉNÈRE, PETIT VERDOT
2017, Colchagua Valley, Chile 15 53

MC PRICE MYERS BULL BY THE HORN
CABERNET SAUVIGNON,
2019, Paso Robles, California 14 50

GOOSE RIDGE "G3" CABERNET SAUVIGNON,
2019, Columbia Valley, Washington 12 40

ALEXANDER VALLEY VINEYARDS "CYRUS"
MERITAGE,
2015 Sonoma, California 25 100

FLIGHTS OF FANCY

SPARKLING PERSONALITY... 20

*Segura Viudas Cava Brut / Louis Dumont Brut /
Lamberti Rosé*

WHO NEEDS FLOWERS WITH
A BOUQUET LIKE THIS?... 18

*Vionta Albariño / Hermann J. Wiemer Semi-Dry Riesling /
Treasure Hunter Grenache Blanc/Viognier*

THERE ARE NO KANGAROOS IN AUSTRIA ... 18

*Galen Glenn Gruner Veltliner /
Netzl Unoaked Classic Chardonnay /
Tegernseerhof Zweigelt Rosé*

QUE SYRAH SHIRAZ... 21

*Plantagenet "Omrah" Shiraz / Forlorn Hope "Queen of the
Sierra" Red / Bastide St. Vincent Gigondas*

OAK-Y DOKEY... 20

*Domino de Punctum "Audaz" /
Seghesio "Angela's Table" Zinfandel /
Chateau des Collines Medoc*

WE CAB SAUV THIS PROBLEM ... 23

*Goose Ridge "G3" Cabernet Sauvignon
Bull By the Horns Cabernet Sauvignon /
Alexander Valley Vineyards "Cyrus" Meritage*

The Iron Bridge Wine Co.

STARTERS

SHRIMP & GRITS... GF*
Creamy Smoked Gouda Grits, Tasso Ham Jus, Rye Crouton Crumble 14

CRISPY BRUSSELS SPROUTS... V
Brown Butter Balsamic, Feta Cheese 11

PEI MUSSELS...GF*
Coconut Curry Broth, Grilled Leeks, Cherry Tomato, Grilled Baguette 14

BACON MAC & CHEESE...
Cavatappi Pasta, Bacon Lardons, Gruyere, Gouda & Cheddar Mornay Sauce 14

LAMB FLATBREAD PIZZA...
Braised Lamb Shoulder, Hoisin BBQ Sauce, Red Onion, Broccolini, Shaved Carrot, Aged Cheddar Cheese 15

GRILLED OCTOPUS... GF*
Confit Fingerling Potatoes, Oven Dried Tomatoes, Scallop Saffron Sauce 15

CHARRED BROCCOLINI... GF*/V
Walnut Romesco, Shaved Manchego, Candied Lemon Peel 11

AVOCADO TOAST... V*
Cured Delicata Squash, Avocado, Shaved Egg Yolk, Shallots, Toasted Sourdough 14

SQUASH ARANCINI ...
Arborio Rice, Roasted Butternut Squash, Chipotle Aioli, Crisp Prosciutto 13

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

SQUASH & APPLE SALAD... V
Watercress, Roasted Squash, Apples, Shaved Manchego, Pickled Pistachio, Champagne Vinaigrette 13

BEEF & POMEGRANATE SEED SALAD... V
Mixed Greens, Rosemary Ricotta, Pear, Spiced Pecans, Vanilla Cranberry Vinaigrette 13

KALE & SPINACH SALAD... V*
Candied Lemon Peel, Garbanzo Bean, Roasted Red Peppers, Blue Cheese Crumble, Citrus Vinaigrette 12

ENTREES

BUTTERNUT SQUASH & MUSHROOM RISOTTO... V*
Arborio Rice, Roasted Butternut Squash, Roasted Mushrooms, Arugula, Asiago Cheese 24

IBWC BURGER... GF*
Roseda Farm Burger, Brioche Bun, Pimento Cheese, Oven Dried Tomato, Thick Cut Bacon, Romaine Lettuce, Sea Salt Fries 18
Substitute Parmesan Truffle Fries \$4.00

GRILLED BISTRO STEAK FRITES... GF*
Sea Salt French Fries, Grilled Asparagus, Chimichurri Sauce 24

FISHERMAN'S STEW... GF*
Spicy Tomato Broth, Squid Ink Spätzle, Kale, Fish of the Moment, Scallops, Mussels, Shrimp, Clams, Grilled Baguette 28

FISH OF THE MOMENT...
Pecan Crusted Fish, White Bean & Onion Soubise, Butternut Squash Steak, Herb Oil Market Price

IRON BRIDGE SIGNATURE STEAK... GF*
Ask your server for daily preparation 38

MUSHROOM STUFFED PORCHETTA...
Parmesan Spaghetti Squash, Fennel Apple Salad, Sage Demi Glace 28

DUCK LEG CONFIT... GF*
Parsnip Puree, Broccolini, Barley, Herb Oil 27

ROASTED BELL & EVANS AIRLINE CHICKEN BREAST... GF
Quinoa, Roasted Red Peppers, Onions, Swiss Chard, Herb Jus 25

BRAISED LAMB BOLOGNESE...
Pappardelle Pasta, Braised Lamb, Root Vegetables, Asiago Cheese 26

CHEESE SELECTIONS:

Lamb Chopper
Hard, Sheep's Milk, Pasteurized, Netherlands
Suggested Pairing- Marcona Almonds

Hook 5 Year Cheddar
Firm, Cow's Milk, Pasteurized, Wisconsin
Suggested Pairing- Sweet Drop Peppers

Chapel Hill Creamery Hickory Grove
Firm, Cow's Milk, Pasteurized, North Carolina
Suggested Pairing- Onion Marmalade

Blue D'Auvergne
Soft, Cow's Milk, Pasteurized, France
Suggested Pairing- Truffle Honey

CHEESE & CHARCUTERIE

MIX UP TO THREE SELECTIONS...6 Each

ADDITIONS:

Spiced Pecans
2

Olives – Kalamata, Niçoise, Picholine, Gaeta
2

Truffle Honey
2

Sweet Drop Peppers
2

Housemade Pickled Vegetables
2

Marcona Almonds
4.5

CHARCUTERIE SELECTIONS:

Levoni Speck di Prosciutto
Suggested Pairing-Marcona Almonds

Soppresata
Dry-Cured, Salty, Intense
Suggested Pairing-Olives

Levoni Capicola
Dry-Cured, Smoked, Spiced
Suggested Pairing-Olives

Duck Prosciutto
Suggested Pairing-Marcona Almonds

SIDES

ROASTED MUSHROOMS...6 BROCCOLINI...6 ROASTED ROOT VEGGIES...6 SPAGHETTI SQUASH...6
 SEA SALT FRIES... 5 TRUFFLE PARMESAN FRIES...9 ASPARAGUS...5 PARSNIP PUREE...4 BARLEY...5
 SQUID INK SPAETZLE...6 SMOKED GOUDA GRITS...6 FINGERLING POTATOES...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.