

STARTERS

HAY SMOKED TUNA SASHIMI...	14
<i>Togarashi, Wakame Salad, Ginger Soy Vinaigrette, Carrot, Daikon Radish, Szechuan Roasted Peanuts, Avocado Mousse, Ponzu Glaze, Toasted Sesame Seeds</i>	
MATZO SHRIMP DUMPLINGS...	12
<i>Togarashi, Winter Radish, Scallion, Miso Crème, Yuzu Lemongrass & Ginger Broth</i>	
MISO PORK BELLY MUSSELS...	14
<i>Prince Edward Island Mussels, Berkshire Pork Belly, Shiitake Mushrooms, Shallots, Garlic, Bean Sprouts, Smoked Miso Broth</i>	
SOUP DU JOUR...	6
<i>Chef's Seasonal Selection</i>	
CHARRED SPANISH OCTOPUS...	16
<i>Charred Spanish Octopus, Pee Wee Potatoes, Grilled Cipollini & Scallion Onion Ragu, Cilantro Lime Crème Fraiche, Mole Sauce</i>	

FOR THE TABLE

HOUSE MADE CHARCUTERIE & ARTISANAL CHEESE	
<i>Please See Our Cheese & Charcuterie Menu For Today's Selections</i>	
GRILLED FLATBREAD PIZZA...	13
<i>Forest Mushrooms, Balsamic Caramelized Onions, Watercress, Roasted Garlic Ricotta Spread, Smoked Gouda Cheese, Toasted Rosemary Oil</i>	
<i>Add House Made Italian Sausage...</i>	
GRILLED HALLOUMI MEZZE... GF	12
<i>Harissa Chick Pea Hummus, Vegetable Salad, Basil, Cherry Tomatoes, Cucumber, Sweety Drop Peppers, Radish, Olive Oil, Sea Salt</i>	
KUNG PAO BRUSSELS SPROUTS...	9
<i>Ginger, Garlic, Scallions, Chiles de Árbol, Roasted Peanuts</i>	

SALADS

WARM WINTER GREENS DUCK SALAD...	GF	17
<i>Hudson Valley Duck Leg Confit, Lolla Rosa Lettuce, Butternut Squash, Pickled Red Onions, Gorgonzola Cheese, Duck Crackling, Warm Mustard Vinaigrette</i>		
BEYOND ORDINARY WEDGE SALAD...	GF	14
<i>Iceberg Lettuce, Stilton Cheese, Tasso Ham, Winter Radish, Bonito Cured Egg Yolk, Parsley, Mint Buttermilk Green Peppercorn Vinaigrette</i>		
ROASTED BEET & PEAR SALAD...	GF	15
<i>Artisanal Mixed Greens, Baby Carrots, Toasted Pepitas, Dill, Walnuts, Goat Cheese, Orange Honey Vinaigrette</i>		
ANY SALAD WITH...		
GRILLED CHICKEN...	GF	<i>Add 6</i>
SAUTÉED SHRIMP...	GF	<i>Add 9</i>
GRILLED BAVETTE STEAK ... GF		<i>Add 10</i>
PAN-ROASTED BRONZINI...	GF	<i>Add 16</i>

UPCOMING EVENTS

CUVAISON WINERY MEET & GREET
FEATURING TANNA MASSAR OF CUVAISON WINE ESTATES
<i>WEDNESDAY, MARCH 8TH, 2017 6:00 PM - 8:00 PM</i>
JOIN US FOR A SPECTACULAR WINE TASTING FEATURING
WINEMAKER RICK WILLIAMS OF STORYBOOK MOUNTAIN
<i>TUESDAY, MARCH 14TH, 2017 AT 6:00 PM</i>
IRON BRIDGE UNIVERSITY IS BACK!
SPRING SEMESTER
<i>A SEA OF WINE: WINES OF THE MEDITERRANEAN</i>
SUMMER SEMESTER
<i>WINE IS ABOUT PLACE</i>

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.

ENTRÉES

PAN-ROASTED BRONZINI...	GF	30
<i>Charred Eggplant Purée, Dutch Pee Wee Potatoes, Haricot Verts, Castelvetrano Olives, Lemon Emulsion, Walnut Powder</i>		
ROASTED VEGETABLE & LENTIL CURRY...	GF	20
<i>French Lentils, Butternut Squash, Sweet Potatoes, Pearl Onions, Celery, Watercress, Coconut Curry Broth, Crispy Togarashi-Spiced Rice Noodles</i>		
STEAK FRITES...		19
<i>Grilled Bavette Steak, Chipotle Steak Sauce, House Made Fries, Rosemary Garlic Aioli</i>		
QUICHE DU JOUR...		11
<i>Served with Mesclun Salad & Fresh Fruit</i>		
OMELET DU JOUR...		11
<i>Served with Mesclun Salad & Fresh Fruit</i>		

LUNCH CLASSICS

SANDWICHES

Served with Choice of Mesclun Salad, Fresh Fruit, Chef's Salad of the Moment, or Hand-Cut Fries with Black Truffle & Roasted Garlic Aioli
Substitute Soup du Jour Add 2

HOUSE ROAST BEEF SANDWICH...	15
<i>Caramelized Onions, Bell Peppers, Forest Mushrooms, Provolone Cheese, Roasted Garlic Truffle Aioli, French Bread</i>	
CHESAPEAKE SHRIMP SALAD SANDWICH...	15
<i>Celery, Onion, Watercress, Roasted Tomatoes, Old Bay Remoulade Sauce, Whole Grain Croissant</i>	
DUCK DUCK DOG...	14
<i>Longanisa Duck Sausage, Duck Liver Mousse, Pickled Vegetables, Cilantro, Whole Grain Mustard, Sesame Seed Roll</i>	
GRILLED CHEESE SANDWICH ...	12
<i>Tillamook Cheddar, Goat Cheese, Caramelized Onions, Fuji Apple, Brioche Bread</i>	
BISTRO BURGER...	18
<i>House Ground Beef, Beer Cheese, Hickory-Smoked Bacon, Crispy Onion Straws, Zesty Steak Sauce, Pretzel Roll</i>	

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