



STARTERS

HOUSE MADE CHARCUTERIE & ARTISANAL CHEESE

Please See Our Cheese & Charcuterie Menu For Today's Selections

CRISPY BUTTERMILK CALAMARI... 13

Sweetly Drop Peppers, Parsley, House Tartar Sauce

CRISPY BRUSSELS SPROUTS... 9

Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi, Radish, Toasted Sesame Seeds

STEAMED P.E.I. MUSSELS... GF* 13

Moqueca Sauce, Bean Sprouts, Cilantro, Charred Lime, Grilled Baguette 13

SOUP DU JOUR... 6

Chef's Seasonal Selection

GRILLED BRIE... GF* 13

Pomegranate Chutney, Grilled Baguette

SHRIMP & GRITS ... 12

Fried Parmesan Grit Cake, Tasso Ham Jus

GRILLED FLATBREAD PIZZA... 13

Garlic Herb Ricotta, Zucchini, Mixed Green Peppers, Red Onion, Balsamic Glaze, Fresh Mozzarella
Add Soppressata... 3

MEZZE TRIO... 12

Roasted Beet Hummus, Caponata, Crispy Halloumi, Grilled Flatbread

ITALIAN SAUSAGE ARANCINI... 13

Fra Diavolo, Shaved Parmesan

SALADS

SPRING SALAD... GF* 12

Artisan Mixed Greens, Shaved Red Onion, Toasted Walnuts, Raspberries, Goat Cheese, Champagne Vinaigrette

GRILLED CAESAR SALAD... GF* 10

House Made Caesar Dressing, Parmesan Tuile, Boquerónes 10

BIBB SALAD... GF* 13

Spring Radishes, Grilled Asparagus, Crispy Serrano Ham, Buttermilk Vinaigrette

ANY SALAD WITH...

GRILLED CHICKEN... GF Add 6

SAUTÉED SHRIMP... GF Add 9

GRILLED BISTRO STEAK ... GF Add 10

PAN SEARED ROCKFISH ... GF Add 16

UPCOMING EVENTS

ASK YOUR SERVER ABOUT OUR MONTHLY WINE BARGAINS. THIS MONTH'S LIST IS THE BEST IT'S EVER BEEN!
DISCOUNTS AVAILABLE ON 6+ BOTTLES

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.

SANDWICHES

THE BRIDGE'S PHILLY... 14

Shaved Ribeye, Sautéed Onion & Peppers, House Made Whiz Sauce, Hoagie Roll

GRILLED CHEESE... 13

Tillamook Cheddar, Applewood Smoked Bacon, Beefsteak Tomato, Arugula, Sourdough Bread

GRILLED PORTOBELLO SANDWICH... 12

Hazelnut Pesto, Roasted Red Tomatoes, Goat Cheese, Ciabatta Roll

PORK BELLY BANH MI... 14

Pickled Vegetables, Jalapeno, Cilantro, English Cucumber, Ginger Tamari Glaze, Toasted Baguette

HOT PASTRAMI... 14

Gruyere Cheese, Housemade Coleslaw, Whole Grain Mustard, Pumpernickel

ROSEDA FARMS BURGER... GF* 18

Applewood Smoked Bacon, Red Onion Marmalade, Arugula, Tillamook Cheddar, Toasted Brioche Bun

Served with Choice of Mesclun Salad, Fresh Fruit, Chef's Pasta Salad or Sea Salt French Fries
Substitute Soup du Jour Add 2

LUNCH CLASSICS

QUICHE DU JOUR... 11

Served with Mesclun Salad & Fresh Fruit

OMELET DU JOUR... GF* 11

Served with Mesclun Salad & Fresh Fruit

CHICKEN POT PIE... 13

Roasted Chicken Breast, English Peas, Carrots, Confit Pee Wee Potatoes, Rosemary Puff Pastry
Served with Side Mixed Greens Salad

ENTRÉES

PAN SEARED DIVER SCALLOPS... GF 30

Spring Pea Puree, Bacon & Onion Hominy, Lemon Thyme Beurre Blanc 30

THE STUFFED ANAHEIM PEPPER... 22

Curried Israeli Cous Cous, Tofu, Zucchini, Spinach, Red Pepper Coulis 22

PAN SEARED LOCAL ROCKFISH... 19

Forbidden Rice, Tuscan Kale, Tarragon Oyster Cream Sauce

STEAK FRITES... GF* 19

Grilled Bistro Steak, Chipotle Steak Sauce, Sea Salt French Fries

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

THE IRON BRIDGE WINE CO.

