

# The Iron Bridge Wine Co.

## EASTER BRUNCH

SUNDAY, APRIL 21<sup>ST</sup>, 2019

### SOUP AND SALADS

#### **BIB SALAD... GF**

Spring Radish, Grilled Asparagus,  
Crispy Serrano Ham,  
Tarragon Buttermilk Vinaigrette  
13

#### **SPRING SALAD... GF**

Artisan Mixed Greens, Shaved Red Onion,  
Toasted Walnuts, Raspberries, Goat Cheese,  
Champagne Vinaigrette  
12

#### **SOUP DU JOUR...**

Chef's Seasonal Selection  
6

#### **MELON GAZPACHO... GF**

Crispy Serrano Ham, Chili Infused Oil  
8

#### **GRILLED CAESAR SALAD...**

Grilled Romaine Heart, House Made Caesar Dressing,  
Parmesan Tuile, Spanish White Anchovy  
10

### STARTERS

#### **BISCUITS AND GRAVY**

House Made Buttermilk Biscuits and  
Chorizo Sausage Gravy  
8

#### **FRENCH TOAST DIPPERS**

Graham Cracker Crusted Brioche Bread  
Spiced Maple Syrup, Fresh Berries  
8

#### **STEAK TARTARE**

Type of Steak, Green Onions, Fresh Ginger,  
Garlic Chili Sauce, Aleppo Chili, Toasted Sesame Seeds  
13

#### **PORTOBELLO MUSHROOM CARPACCIO GF\***

Baby Arugula, Aged Parmesan,  
Truffle Aioli, Brioche Toast  
12

#### **GRILLED OCTOPUS GF\***

Tuscan White Bean Salad, Lemon Infused Oil  
13

#### **CRISPY PORK BELLY**

Grilled Pineapple Salsa, Scallions, Satay Sauce  
12

#### **BAKED OYSTERS GF\***

Creamed Leaks, Bacon Lardons, Toasted Bread Crumbs  
14

#### **BUTTERMILK FRIED CALAMARI**

Sweet Drop Peppers, Radish, Parsley,  
House Made Tartar Sauce  
13

#### **BURRATA GF\***

Soft Mozzarella, Eggplant Agrodolce,  
Grilled Baguette, Extra Virgin Olive Oil  
13

#### **MEZZE TRIO GF\***

Roasted Beet Hummus, Caponata  
Crispy Halloumi, Grilled Flatbread  
12

#### **CRISPY BRUSSELS SPROUTS**

Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi  
Radish, Toasted Sesame Seeds  
9

#### **BACON WRAPPED RABBIT ROULADE**

Roasted Baby Carrots, Petite Greens,  
Red Wine Gastrique  
13

### ENTRÉES

#### **CHICKEN & WAFFLE PANINI**

Buttermilk Fried Chicken, Homemade Waffle, Pecan Butter, Maple Syrup  
19

#### **SMOKED SALMON EGGS BENEDICT**

Duck Trap River Smoked Salmon, Toasted English Muffin, Poached Eggs, Hollandaise  
16

#### **ROSEDA FARMS BURGER**

Red Onion Marmalade, Tillamook Cheddar Cheese, Applewood Smoked Bacon  
Arugula, Toasted Brioche, French Fries  
18

#### **QUICHE DU JOUR**

Applewood Smoked Bacon, Spanish Onion, Gruyere,  
Mixed Greens, Fresh Fruit  
11

#### **THREE EGG OMELET GF**

Beefsteak Tomato, Basil, Fresh Mozzarella  
Mixed Greens, Fresh Fruit  
11

#### **STEAK & EGGS**

Grilled Roseda Farms Top Sirloin, Crispy Polenta Fries,  
Baby Spinach, Tillamook Cheddar Cheese Scrambled Eggs  
19

**PAN SEARED ALASKAN HALIBUT GF**

*Cauliflower Puree, Orange Glazed Belgian Endive, Curry Oil*

32

**GRILLED NEW ZEALAND RACK OF LAMB GF\***

*Rosemary Roasted Fingerling Potatoes, Grilled Asparagus, Whole Grain Mustard Demi-Glace*

28

**LOBSTER AND CRAB TORTELLI**

*Saffron Cream Sauce, Asparagus, Toasted Pine Nuts, Shaved Parmesan*

25

**STUFFED ANAHEIM PEPPER**

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

22

**BRAVEHEART FARMS 8 oz FILET MIGNON**

*Roasted Fingerling Potatoes, Spring Succotash, Cabernet Compound Butter*

38