IRONWOOD
Lunch

soup of the day 5/7 - **lobster bisque** 7/9

caesar* chopped romaine/fresh grated parmesan/herb crouton/caesar dressing 9

wedge smoked bacon/red onion/diced tomato/radish/gorgonzola crumbles/blue cheese dressing 9 -GF

house salad mesclun greens/carrot & beets/english cucumber/roma tomato/maple vinaigrette 9 -GF

superfood salad baby kale/golden beets/cashews/berries/miso-white balsamic vinaigrette 9 –GF

add fried green tomatoes...4 chicken...8 shrimp or salmon...12 steak...14

crazy corn & chicken salad cajun chicken/roasted corn/vegetables/lime aioli/blue cheese crumbles/buttermilk ranch 17 -GF

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baja salmon tacos* chipotle salmon/red cabbage/wakame/serrano-lime aioli/crispy wonton shell 17

chicken salad croissant shredded chicken/red onion/celery/cranberries/candied pecans/arugula 17

bbq pork belly sandwich crispy pork belly/pimento cheese/crispy sweet potato/brioche bun 17

california reuben smoked turkey/swiss/charleston slaw/1000 island dipping/sour dough bread 17

vine ripe b.l.t. applewood smoked bacon/lettuce/tomato/basil aioli/sourdough bread 17

ironwood burger* 8oz ground american wagyu/l.t.o/brioche bun 18**- artisan toppings 1.00 each** - **GF bun add 1**

sandwich served with choice of fries/coleslaw/fresh fruit/side salad/cup of soup

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patty melt* 8oz american wagyu patty/swiss cheese/caramelized onions/marble rye 18

korma vegetable curry garden vegetables /creamy coconut curry sauce/basmati rice/arugula salad 21 - V

angry mac & cheese blackened shrimp/cavatappi pasta/spicy mornay sauce/roasted red pepper/scallion 24

*NOTICE may be cooked to order - consuming raw or undercooked eggs, seafood, shellfish, meats, or poultry
may increase your risk of food borne illness, especially if you have certain medical conditions
20% GRATUITY will be added to parties with 5 or more guests and on all gift certificates redeemed. no split checks for parties of 8 or more guests

premium glass pours: 1/3 - 2/3 - bottle

latour gran ardeche chardonnay

15/30/45

la terre chardonnay

7/13/19

dr loosen riesling

13/26/39

castelnuovo pinot grigio

7/13/19

sea pearl sauv. blanc

13/26/39

maison no. 9 rosé

15/30/45

terredirai prosecco

12/24/36

sal do chenin blanc

13/26/39

l'ecole no. 41 merlot

16/29/50

kenwood cabernet

16/31/46

silver ghost cabernet

20/40/60

grand marchand cabernet

7/13/19

greetings pinot noir

15/30/45

argyle 'bloomhouse' pinot noir

16/29/50

chinon cab franc

15/30/45

perla terra barolo

22/44/65

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craft beer 6

man of law ipa, so.pines brewing co.
duck hook blonde ale, so. pines brewing co.
sky blue kolsch, carolina brewery co.
death machine belgian tripel, hatchet brewing
new castle brown ale, lagunitas brewery co.
allagash white, allagash brewing co.
bragg'n rights session ipa, hatchet brewing co.
liberty lager, gaston brewing co.
birra dolomiti, italian pilsner
pernicious ipa, wicked weed brewing co.
seasonal cider, james creek cider house

domestic/imported beer 4.50

miller lite **yuengling lager** **stella artois**
michelob ultra **modelo**

house cocktails

pomegranate martini 16
vodka/house made pomegranate syrup/cointreau

maple manhattan 16
bourbon /amaro/maple cinnamon syrup/walnut bitters

gin & jam 15
empress gin/raspberry jam/mint/tonic

autumn ash 15
scotch/apple brandy/st. germain/thyme syrup/orange bitters

apple ciderita 14
tequila/honey + star of anise syrup/apple cider

hibiscus rye 16
bourbon rye/domaine de canton/ginger-hibiscus syrup

pistachio spritz 14
limoncello/pistachio syrup/lemon juice/prosecco/soda

bloody mary's, mimosas, &
morning glory 8