

IRONWOOD

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

la terre chardonnay 11/22/33	sea pearl sauv. blanc 13/26/39	grand marchand cabernet 11/22/33	greetings pinot noir 15/30/45
latour grand ardeche chardonnay 15/30/45	dr loosen riesling 13/26/39	kenwood cabernet 16/31/46	vinum cellars pinot noir 15/30/45
castelnuovo pinot grigio 11/22/33	maison no. 9 rosé 15/30/45	silver ghost cabernet 20/40/60	perla terra barolo 22/44/65
terredirai prosecco 12/24/36	l'ecole merlot 16/29/50	belleruche cotes -du-rhone 16/29/50	ajuijon de abeja cab franc 15/30/45

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.

new castle brown ale, lagunitas brewery co.

allagash white, allagash brewing co.

liberty lager, gaston brewing company

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**

pomegranate martini 16
vodka/house made grenadine/citrus/cinnamon/cointreau/pomegranate

white negroni 15
gin/lillet blanc/bianco vermouth

tamarind margarita 15
tequila/cointreau/tamarind syrup/chili salt

jim & mary 14
jim beam/domaine de canton/lemon juice/ginger beer

water lily martini 16
gin/crème de violette/cointreau/st. germain/lemon juice

blackberry basil lemonade 13
blackberry bourbon/muddled basil/house made lemonade

ruby red martini 16
ruby red vodka/cointreau/grapefruit juice/ sugar rim

ironwood spritz 11
prosecco/aperol/blood orange/cinnamon/honey

starters

chef's tasting of NC 21

local offerings of charcuterie/artisan cheeses/other tasty treats

southern spring roll 12

bourbon bacon collard greens/slow roasted pork shoulder/spicy pimento cheese dipping

flash fried calamari 16

cherry pepper relish/garlic oil/scallion/creole remoulade/lemon zest

burrata bruschetta 15

toasted ciabatta/arugula/creamy mozzarella/charred cherry tomato

tuna tartare * 21

sushi grade tuna/avocado/blistered serrano pepper oil/crispy wonton

oysters rockefeller 15

chopped oysters/bacon/caramelized shallot/spinach/lemon hollandaise

ladles & leafy greens

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

house salad 9

mesclun greens/carrots/beets/english cucumber/cherry tomato/maple vinaigrette -GF

caesar salad* 9

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

classic wedge 9

iceberg/smoked bacon/red onion/diced tomato/radish/gorgonzola crumbles/blue cheese dressing

entrée salad with chicken 19 entrée salad with shrimp* or salmon* 25 entrée salad with steak* 27

steaks & signatures

twin lobster tails 50
single lobster tail 25
grilled shrimp 10
wild mushroom blend 5
caramelized onions 4

16oz bone in veal chop* 55
18oz prime cowboy ribeye* 62
12oz prime new york strip* 55
8oz filet mignon* 52
7oz prime top sirloin * 33

bone marrow butter 4
garlic herb butter 4
blue cheese crumbles 4
chef butter 4
tobacco onions 4

all steaks are Certified Angus Beef - cut in house & aged a minimum of 28 days

steaks served with whipped potatoes & fresh vegetable

side substitutions 3

grilled asparagus - crispy brussels - creamed or wilted spinach

trend-setting american favorites

ironwood burger* 20

8oz prime beef - freshly ground in house/L.T.O./french fries - artisan toppings 1.00 each -GF bun add 1

bi bim bap stir fry* 25

marinated beef tenderloin/coconut rice/hot & cold vegetables/sesame poached egg/chili paste

ironwood kebab*

shoulder tenderloin/grilled harvest vegetables/charred corn/rice pilaf/béarnaise -GF

two-piece 26 three-piece 32

korma vegetable curry 21

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

goat cheese chicken 28

manchego cheese country ham croquette/romesco/basil puree

potato crusted sea bass 52

string potato crust/spinach/cherry tomato/shallot vin-blanc - GF

angry mac & cheese 45

blackened lobster/cavatappi pasta/spicy mornay sauce/roasted red pepper/scallion

pork osso bucco 42

pancetta cheddar polenta/crispy brussel sprouts/pea shoot salad/natural jus - GF

miso marinated salmon* 36

sauteed bok choy/fried rice/kocho beurre blanc - GF

kan kan pork chop 45

slow braised/fried crispy/maple chipotle butter/collard greens/whipped potatoes

ironwood carbonara 25

crispy pancetta/asparagus/garlic pesto cream/arugula/poached farm egg/pappardelle pasta

*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

IRONWOOD

must arrive between 5-5:30pm and order must be in before 6pm/no splitting/price includes choice of salad or cup of soup

7oz **prime top sirloin 29** - 8oz **filet mignon 48**

steaks served with whipped potatoes/garden vegetable

side substitutions 3 *grilled asparagus - crispy brussels - creamed or wilted spinach*

bi bim bap stir fry 21

marinated beef tenderloin/coconut rice/hot & cold julienned vegetables/sesame poached egg/ground chili paste

goat cheese chicken 24

manchego cheese country ham croquette/romesco/basil puree

ironwood kebab

shoulder tenderloin/grilled harvest vegetables/charred corn/rice pilaf/béarnaise **two-piece 22** **three-piece 28** -GF

miso marinated salmon* 32

sauteed bok choy/fried rice/kocho beurre blanc -GF

korma vegetable curry 17

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

ironwood carbonara 21

crispy pancetta/asparagus/garlic pesto cream/arugula/poached farm egg/pappardelle pasta

pork osso bucco 38

pancetta cheddar polenta/crispy brussel sprouts/pea shoot salad/natural jus -GF

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pork osso bucco 35

pancetta cheddar polenta/crispy brussel sprouts/pea shoot salad/natural jus -GF

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