

IRONWOOD

EASTER SUNDAY 3-COURSE BRUNCH

b.l.t. deviled eggs bacon dust/diced chili pepper/smoked paprika

fresh fruit plate seasonal variety of fresh fruit

cup of lobster bisque house made creamy bisque/topped with lobster and chives

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

house salad mesclun greens/beet & carrot curls/cucumber/cherry tomato/maple vinaigrette

oysters rockefeller chopped oysters/bacon/spinach/caramelized shallot/lemon hollandaise **add \$7**

creme brulee french toast custard soaked brioche/berry compote/vermont maple/powdered sugar **36**

traditional bene poached eggs/english muffin/capicola/tomato/hollandaise/ironwood potatoes **37**

huevos rancheros tortilla bowl/caramelized onions/chorizo/cheddar cheese/black beans/chipotle puree/salsa verde **37**

crab scramble lump crab meat/roasted corn/red pepper/cream cheese/english muffin/ironwood potatoes **40**

pork porterhouse 16oz pork porterhouse /maple-chipotle butter/whipped potatoes/collard greens **44**

coriander crusted salmon herb & citrus zested orzo pasta/sundried tomato & garlic cream/pomegranate reduction **47**

Easter quiche lobster/asparagus/local goat cheese/roasted tomato/petite arugula salad **39**

petite filet mignon 6oz filet/whipped potato/asparagus/cabernet demi glace **63**

dessert table offerings...

assorted petite desserts

cookies

cakes

petit fours



no split meals - sales tax & 20% gratuity will be added to the total bill

Three course menu ONLY. Price includes choice of appetizer and choice of dessert.

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

premium glass pours...1/3...2/3...bottle

latour gran ardeche chardonnay

15/30/45

la terre chardonnay

11/22/33

dr loosen riesling

13/26/39

castelnuovo pinot grigio

11/22/33

sea pearl sauvignon blanc

13/26/39

maison no. 9 rosé

15/30/45

terredirai prosecco

12/24/36

l'ecole merlot

16/29/50

kenwood cabernet

16/31/46

silver ghost cabernet

20/40/60

belleruche cotes -du-rhone

16/29/50

grand marchand cabernet

11/22/33

ajuijon de abeja cab franc

15/30/45

greetings williamette valley pinot noir

15/30/45

vinum cellars pinot noir

15/30/45

house cocktails

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

erdinger n/a

Ironwood's ultimate bloody mary 20

vodka/house made mix/bloody brilliant garnishes

seasonal mimosa flight 18

3 seasonal mimosas

i'm a little chai 15

vanilla vodka/st germain/blueberry/cinnamon sugar rim

espress yourself 14

bourbon/chocolate bitters/espresso

wake up call 14

vanilla vodka/tequila/jameson/tia maria/cold brew coffee

morning sunrise 13

gold tequila/orange liquor/melon puree/orange juice

breakfast bum 13

bumbu rum/banana liquor/spiced coconut milk/banana chips

strawberry basil margarita 12

tequila/muddled basil/strawberry puree

red or white sangria 12

seasonal fruit