

# IRONWOOD

MOTHER'S DAY

SUNDAY 3-COURSE BRUNCH

**deviled eggs** bacon dust/diced chili pepper/smoked paprika

**fresh fruit plate** seasonal variety of fresh fruit

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

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

**cup of lobster bisque** house made creamy bisque/topped with lobster and scallions

**shrimp cocktail** 5 jumbo shrimp/house made cocktail sauce **add \$4**

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**traditional bene\*** poached eggs/english muffin/capicola/tomato/hollandaise/pastrami hash **33**

**irish whiskey french toast** brioche/bailey's custard/berry relish/jameson maple syrup **31**

**chicken salad croissant** shredded chicken/red onion/celery/cranberries/candied pecans/arugula **33**

**ironwood scramble** Italian sausage/tomato/cremini mushrooms/english muffin/pastrami hash **33**

**crab scramble** lump crab meat/roasted corn/red pepper/cream cheese/english muffin/pastrami hash **35**

**6oz filet mignon** whipped potato/asparagus/cabernet demi glace **49**

**spring pasta** cheese tortellini/spring vegetables/pesto suprême sauce/crispy mortadella **37**

**ironwood kebab** shoulder tenderloin/grilled harvest vegetables/rice pilaf/bearnaise **two piece 37 three piece 43**

**scottish salmon** molé marinated/poblano pepper and hominy pureé/ pancetta and vegetable medley **39**

**orange lacquered half chicken** smashed red potato/wilted swiss chard/ thyme pan gravy **39**

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## Dessert table offerings.....

**double chocolate swirl brownie** fudgy brownie/raspberry puree

**carrot cake** moist carrot cake/cream cheese frosting/whipped cream

**pound cake** house made vanilla pound cake/fresh berries/strawberry puree/whipped cream

**anita's cheesecake** soft granola/whipped cream cheese/strawberry puree

**assorted fresh baked cookies**

**No split dinners - 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

**HAVE A WONDERFUL MOTHER'S DAY**

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

**chalk hill chardonnay**

15/30/45

**la terre chardonnay**

11/22/33

**dr loosen riesling**

13/26/39

**castelnuovo pinot grigio**

11/22/33

**kono sauvignon blanc**

13/26/39

**maison no. 9 rosé**

15/30/45

**moet split 19**

**crystalino split 13**

## house cocktails

**lavender lemon drop 13**

lavender infused vodka/house made lemonade/sugar rim

**basil smash 13**

sutlers gin/lime juice/basil syrup/club soda

**lychee martini 13**

tito's vodka/green tea/lychee syrup/lime juice

**rhubarb margarita 13**

sauza tequila/rhubarb/ginger-strawberry syrup/canton/lime juice

**tea thyme 11**

ketel one botanical peach & orange/honey-thyme syrup/green tea

## SUNDAY SPECIALS 5

**mimosa: champagne with orange juice**

**house made bloody mary with vodka**

**morning glory: champagne with splash of raspberry - peach  
cordial**

**l'ecole no. 41 merlot**

16/29/50

**decoy cabernet**

15/30/45

**durigutti cab. franc**

13/26/39

**marchand cabernet**

11/22/33

**michael pozzan pinot noir**

15/30/45

**chateau souverain pinot noir**

13/26/39

**chateau de ruth rhône blend**

11/22/33

**jim jim shiraz**

15/30/45

## craft beer 6

**man of law ipa**, southern pines brewing co.

**duck hook blonde ale**, southern pines brewing co.

**7 Saturdays ipa**, R&D brewing co.

**sky blue kolsch**, carolina brewery

**sweet josie brown ale**, lonerider brewery

**riviera lager**, R&D brewing co.

**allagash white**, allagash brewing company

## domestic/imported beer 4.50

**yuengling lager**

**miller lite**

**stella artois**

**michelob ultra**

**corona extra**

**erdinger n/a**