

IRONWOOD

MOTHER'S DAY 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 chives

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

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**

ironwood steak scramble 4oz filet/roasted red peppers/spinach/english muffin/pastrami hash **37**

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

petite filet mignon 6oz filet/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**

grilled scottish salmon preserved lemon risotto/asparagus/hollandaise **39**

goat cheese chicken country ham-hoop cheese croquette/romesco sauce/basil oil **39**

dessert table offerings...

carrot cake cream cheese frosting/whipped cream

pound cake house made vanilla pound cake/berry compote

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

double chocolate swirl brownie fudgy brownie/whipped cream/raspberry puree

assorted fresh baked cookies

chocolate mousse shooters

petit fours

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.

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

la terre chardonnay

11/22/33

dr loosen riesling

13/26/39

castelnuovo pinot grigio

11/22/33

justin sauvignon blanc

13/26/39

maison no. 9 rosé

15/30/45

gianni moscato d'asti

10/20/30

'84 prosecco

12/24/36

l'ecole no. 41 merlot

16/29/50

j. lohr hilltop cabernet

20/40/60

decoy cabernet

15/30/50

grand marchand cabernet

11/22/33

michael pozzan pinot noir

15/30/45

chateau souverain pinot noir

13/26/39

chateau bentejac bordeaux

craft beer 6

man of law ipa, sopi brewing co.

malty by nature, sopi brewing co.

duck hook blonde ale, sopi brewing co.

hefeweizen, sopi brewing co.

sam adams seasonal, sam adams

sky blue kolsch, carolina brewery

sweet josie brown ale, lonerider

allagash white, allagash brewing co.

domestic/imported beer 4.50

yuengling lager

miller lite

stella artois

Michelob ultra

modelo

erdinger n/a

house cocktails

lavender lemon drop 13

infused vodka/house made lemonade/sugar rim

diablo 13

bourbon/cointreau/habanero/white grapefruit juice

chameleon 13

citrus vodka/midori/elderflower/watermelon

tamarind margarita 12

blanco tequila/cointreau/tamarind syrup/chili salt

gin rose'12

empress gin/rose water simple syrup/lemon

passionate mule 11

titos/elderflower/passionfruit/ginger beer

spring sangria 9

white wine/rum/agave/sage/pear juice/seasonal fruit

bloody marys & mimosas 5

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