

IRONWOOD

TAKE-OUT IS AVAILABLE FOR DINNER FROM 5:00PM - 8:30PM EVERYDAY

WE ARE ACCEPTING CALL IN ORDERS ONLY & CAN BE PICKED

UP CURBSIDE ON THE RIGHT SIDE OF THE RESTAURANT UNDER THE TENT

WE ASK THAT YOU PLEASE DO NOT COME IN THE FRONT DOOR TO PICK UP YOUR TAKE-OUT

DESSERTS

anita's cheesecake 8

soft granola/whipped cream cheese/strawberry puree

key lime pie 8

graham cracker crust/fresh fruit/lime zest

bread pudding 8

chocolate chips/bourbon caramel sauce/vanilla ice cream

crème brulee 8 —not recommended for take-out services

madagascar bourbon vanilla beans/turbanado sugar/seasonal berries

double chocolate swirl brownie 6

fudgy brownie/cream cheese swirl/vanilla ice cream/raspberry puree/chocolate syrup

daily ice cream & sorbet selections 6

*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 separate checks and parties of 8 or more people and on all GIFT CERTIFICATES REDEEMED

IRONWOOD

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

chalk hill chardonnay

15/30/45

la terre chardonnay

11/22/33

castelnuovo pinot grigio

11/22/33

figuier provence rose

13/26/39

kono sauvignon blanc

13/26/39

essay chenin blanc

11/22/33

dr loosen riesling

13/26/39

cristalino split 13

moet split 19

decoy cabernet

17/34/50

gran reserva cabernet

13/26/39

nicolas cabernet

11/22/33

waterbrook merlot

11/22/33

edna valley pinot noir

15/30/45

chateau souverain p.n.

13/26/39

skyfall red blend

13/26/39

bousquet malbec

11/22/33

sangria pinot grigio/pear juice/sage + lemon/pear vodka/peach schnapps/apples - 9

craft beer 6

man of law ipa, southern pines brewing co.

duck hook cream ale, southern pines brewing co.

riviera lager, R&D brewing co.

white zombie belgian ale, catawba brewing co.

7 Saturdays ipa, R&D brewing co.

uncle rick's pilsner, wicked weed brewery

sweet josie brown ale, lonerider brewery

domestic/imported beer 4.50

miller lite

yuengling lager

stella artois

michelob ultra

erdinger n/a

house cocktails

lavender lemon drop 13

lavender infused vodka/house made lemonade/sugar rim

apple mule 13

crown apple whisky/ginger beer/maple syrup/lemon

chamomile palmer 11

chamomile infused vodka/thyme syrup/unsweet tea/lemonade

kombucha cooler 11

kettle one botanicals vodka/kombucha/peach/orange blossom

pink ginny 13

sutlers gin/honey-thyme syrup/campari/grapefruit juice

starter

- flash fried calamari** cherry pepper relish/garlic oil/scallion/lemon zest/creole remoulade **15 *****
- fried green tomatoes** whipped goat cheese/local pea shoot salad/basil oil/balsamic syrup **12**
- chef's tasting board** whimsical offerings of charcuterie/artisan cheeses/french country pate/other tasty treats **21**
- tuna tartare*** avocado/serrano pepper oil/crispy wonton **17**
- soup of the day** 5/7 - **lobster bisque** 7/9
- house salad** mesclun greens/carrot & beet curls/english cucumber/roma tomato/maple vinaigrette -GF **9**
- caesar salad*** chopped romaine/fresh grated parmesan/herb crouton/caesar dressing **9**
- wedge** smoked bacon/red onion/diced tomato/gorgonzola crumbles/blue cheese dressing -GF **9**
- grilled peach salad** rosemary grilled peaches/candied pecans/herb goat cheese/poppy seed vinaigrette -GF **9**

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

steaks & signatures

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

steaks & chop served with whipped potatoes & fresh vegetable

side substitutions 2

baked potato - grilled asparagus - crispy brussels - creamed or wilted spinach

blue cheese crumbles 4	7oz prime top sirloin* 31	bone marrow butter 4
wild mushroom blend 4	6oz filet mignon* 47	roquefort black pepper butter 4
tobacco onions 4	13oz prime ribeye* 49	chef butter 4
grilled shrimp 12	16oz NC pork chop* peach & rosemary chutney 28	caramelized onions 4
6oz cold water lobster tail 25		

*** items with the triple asterisk are not recommended for take-out services

trend-setting american favorites

ironwood burger* 17

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

korma vegetable curry 19

garden veggies/creamy coconut curry sauce/basmati rice/crispy chickpeas -GF & V add shrimp 12

bi bim bap stir fry* 23

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

pasta genovese 25

angel hair/parmesan chicken cutlets/garden pesto/roasted tomatoes/eggplant relish/charred herbed focaccia

ironwood kebab*

shoulder tenderloin/grilled harvest vegetables/charred corn/fingerlings/bearnaise **two-piece 23 three-piece 29** GF

lump crab cakes*

pan fried/sweet corn flan/chorizo-summer veggie succotash/cajun remoulade **one cake (3.5oz) 23 two cakes (7oz) 35**

steak & lobster* 55

4oz filet/6oz cold water canadian lobster tail/whipped potatoes/fresh vegetable -GF

single tail 35 twin tails 59 (no splitting)

6oz cold water canadian lobster tail/whipped potatoes/fresh vegetable -GF

scottish salmon* 29

honey-dijon glaze/sautéed bok choy/stir fried rice/red pepper coulis