

# IRONWOOD

brunch.....in the beginning

**deviled eggs** bacon dust/diced chili pepper/smoked paprika 5

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

## breakfast.....

**irish whiskey french toast** 13

brioche/bailey's custard/berry relish/jameson maple syrup

**smoked salmon bene** 19

poached eggs/toasted bagel/hollandaise/pastrami hash

**traditional bene** 15

poached eggs/english muffin/capicola/tomato/hollandaise/pastrami hash

**ironwood scramble** 13

italian sausage/tomato/cremini mushrooms/english muffin/pastrami hash

**steak scramble** 21

cremini mushrooms/wilted arugula/roasted red pepper/english muffin/pastrami hash

**huevos rancheros scramble** 15

tortilla/chorizo sausage/cheddar/peppers/chipotle puree/tomato salsa/tempura poblano/black beans

**chicken & waffles** 15

corn flake breaded chicken tenders/malted red velvet waffles/rosemary infused maple syrup/baileys custard

**plain jane** 13

two eggs poached or scrambled/breakfast sausage or smoked bacon/english muffin/pastrami hash

**chop steak** 17

poached egg/grilled pesto focaccia/caramelized onions/aged white cheddar/fries

**smoked salmon** 17

tomato/red onion/capers/toasted bagel/chive cream cheese

## lunch.....

**salmon salad** 21

baby kale/pomegranate seeds/roasted butternut squash/apples/maple vinaigrette

**steak salad** 21

4oz steak/dried cherries/gorgonzola/crispy onions/blackberry vinaigrette

**fried green tomato cobb salad** 17

chicken/egg/blue cheese crumbles/bacon/fried green tomatoes/buttermilk ranch

**ironwood burger** 15

prime beef - freshly ground in house/L.T.O./fries - artisan toppings 1.00 each

**california reuben** 13

sour dough/smoked turkey/swiss/charleston slaw/1000 island dipping/fries

**cuban** 13

shaved pork loin/ham/house pickles/swiss/honey mustard/ciabatta/fries

**baja salmon tacos** 15

chipotle salmon/red cabbage/wakame/scallion/serrano-lime aioli/petite salad

**pastrami rye** 13

sauerkraut/swiss/1000/marble rye/fries

**20% GRATUITY will be added to parties with 5 or more separate checks**

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

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

**chalk hill chardonnay**

14/28/42

**laurent miquel chardonnay**

11/22/33

**la terre chardonnay**

8/16/24

**ck mondavi pinot grigio**

8/16/24

**kono sauvignon blanc**

11/22/33

**dr. loosen reisling**

11/22/33

**cristalino split**

12

**the stag cabernet - stags leap winery**

16/32/48

**drumheller cabernet**

12/24/36

**robertson cabernet**

8/16/24

**edna valley pinot noir**

14/28/42

**grace bridge pinot noir**

11/22/33

**j. lohr lososos merlot**

11/22/33

**nieto reserva malbec**

11/22/33

**ironwood sangria 8** - fall selections of fresh fruits & cool spirits

## house cocktails

**apple ginny 13**

tanqueray/apple cider/honey/thyme/cinnamon

**artisan sour 11**

jim beam/amaretto/fresh sour puree/egg white

**caramel mule 11**

caramel vodka/ginger beer/apple cider/cinnamon stick

**bourbon thyme 13**

bulleit rye bourbon/fresh lemon juice/thyme simple

**ginger margherita 11**

sauza tequila/fresh lime juice/ginger syrup

**the borough 13**

emulsion gin/fresh lime juice/pom grenadine

**lavender lemon drop 13**

lavender infused vodka/house made lemonade/sugar rim

## nc craft beer 6

**shotgun betty hefeweizen**, lonerider brewing co.

**hopyum ipa**, foothills brewing co.

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

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

**SPBC seasonal**, southern pines brewing co.

**sweet josie brown ale**, lonerider brewing co.

**white zombie white ale**, catawba brewing co.

## domestic/imported beer 4.50

**miller lite**

**stella artois**

**yuengling lager**

**michelob ultra**

**beck's n/a**

**SUNDAY SPECIALS 4** mimosa's & house made bloody mary

**morning glory: champagne with splash of raspberry peach grand marnier**