

IRONWOOD

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

chalk hill chardonnay 14/28/42	ck mondavi pinot grigio 8/16/24	the stag cabernet 16/32/48	edna valley pinot noir 14/28/42
laurent miquel chardonnay 11/22/33	kono sauvignon blanc 11/22/33	drumheller cabernet 12/24/36	grace bridge pinot noir 11/22/33
la terre chardonnay 8/16/24	dr. loosen reisling 11/22/33	robertson cabernet 8/16/24	j. lohr lososos merlot 11/22/33
cristalino split 12			nieto reserva malbec 11/22/33

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

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

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

starters

chef snack 7

black eyes pea hummus/crunchy black eyed peas /benne wafers

steam buns 11

hoisin glaze/crispy pork belly/fire cracker relish

baked brie 17

danish brie/puff pastry lattice/gala apples/market grapes/toasted french baguette...*please allow 15-20 minutes*

flash fried calamari 13

cherry pepper relish/garlic oil/scallion/lemon zest/creole remoulade

soft shell crab 21

tempura batter/lemon/smoked paprika/creole remoulade/scallion

chef's tasting board 19

whimsical offerings of charcuterie/artisan cheeses & other tasty treats

escargot "ants on a log" 15

roasted bone marrow/citrus gremolata/sautéed burgundy snails/grilled focaccia

tuna tartare *15

avocado/serrano pepper oil/crispy wonton

ladles & leafy greens

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

house salad 7

mesclun greens/carrot & beet curls/english cucumber/roma tomato/maple vinaigrette -GF

harvest salad 9

mesclun-arugula blend/pickled beet puree/crispy fried pork/cider + sage vinaigrette -GF

caesar salad 9

chopped romaine/fresh grated parmesan/herb crouton/caesar dressing

wedge 9

house smoked bacon/red onion/diced tomato/gorgonzola crumbles/blue cheese dressing -GF

trend-setting american favorites

salmon salad 21

baby kale blend/pomegranate seeds/roasted butternut/apples/maple vinaigrette -GF

steak salad 21

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

ironwood burger* 15

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

braised short ribs 25

red wine braise/toasted peanut grits/wilted tuscan kale -GF

tofu "fried chicken" 17

cauliflower puree/hominy succotash/carrot and asparagus spears/pea shoot salad -GF

bi bim bap stir fry 21

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

grilled bone-in pork chop 25

bourbon brine/collards/candied yam gratin/apple + cranberry relish -GF

fall gnocchi 21

butternut sauce/roasted fall vegetable/mushrooms/shaved aged gouda

NC mountain trout 25

herb grilled trout/spanish chorizo fingerling hash/preserved lemon/mustard crema -GF

steaks & signatures

all steaks are Certified Angus Beef - served with whipped potatoes & garden vegetable

wild mushroom blend 4	7oz prime top sirloin 25	bone marrow butter 3
tempura onions 4	7oz filet mignon 39	roquefort black pepper butter 3
grilled shrimp 8	5oz petite filet 33	chef butter 3
6oz cold water lobster tail 20	12oz prime ribeye 43	caramelized onions 3
	13oz prime new york strip 43	

ironwood kebab

beef tenderloin/grilled harvest vegetables/roasted fingerling potatoes/bearnaise **three-piece 31 two-piece 25** -GF

goat cheese chicken 25

bone-in free range chicken/cheddar cornbread/tasso black eye pea crema/fried okra

chilean sea bass 39

string potato crust/spinach/cherry tomato/caramelized shallot vin blanc -GF

BLT pasta 19

penne pasta/bok choy/house smoked bacon/onion/garden tomato/parmesan/garlic cream

pork osso bucco 29

gorgonzola polenta/crispy brussel sprouts/gremolata salad/natural jus

steak & lobster 39 - single tail 29 - twin lobster tails 49 (no splitting)

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

pistachio curry crusted salmon 31

scottish salmon/shaved fennel salad/cumin vinaigrette/quinoa/brown rice blend/truffle pea puree -GF

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

We are dedicated to providing fresh and local ingredients while offering an extensive menu to meet all of your dietary preferences. When our farmers make it available to us, we make it available to you.

Thank you to our farmer partners: Karefree Farms/Priest Farms/Council Farms

ironwood gardens harvested daily by our Chefs

*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

GF - gluten free options - see server for further suggestions

cake/dessert fee \$2, per person

IRONWOOD

early bird

arrival time must be between 5-5:30pm and order must be in before 6pm - no splitting

price includes choice of salad or cup of soup

7oz **prime top sirloin 19** - 7oz **filet mignon 29** - 5oz **petite filet 25** - 12oz **prime ribeye 33** - 13oz **prime new york 35**

steaks served with whipped potatoes/garden vegetable -GF

tofu "fried chicken" 15

cauliflower puree/hominy succotash/carrot and asparagus spears/pea shoot salad -GF

bi bim bap stir fry 15

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

ironwood kebab three-piece 25 two-piece 17

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fall gnocchi 17

butternut sauce/roasted fall vegetable/mushrooms/shaved aged gouda

steak & lobster tail 29

6oz lobster tail/4oz top sirloin/whipped potatoes/fresh vegetable -GF

pistachio curry crusted salmon 23

scottish salmon/shaved fennel salad/cumin vinaigrette/quinoa/brown rice blend/truffle pea puree -GF

nc mountain trout 17

herb grilled trout/spanish chorizo fingerling hash/preserved lemon/mustard crema -GF

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bourbon brine/collards/candied yam gratin/apple + cranberry relish -GF

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