

IRONWOOD

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

la terre chardonnay 11/22/33	sea pearl sauv. blanc 13/26/39	grand marchand cabernet 11/22/33	greetings pinot noir 15/30/45
latour grand ardeche chardonnay 15/30/45	dr loosen riesling 13/26/39	kenwood cabernet 16/31/46	perla terra barolo 22/44/65
castelnuovo pinot grigio 11/22/33	maison no. 9 rosé 15/30/45	silver ghost cabernet 20/40/60	l'ecole merlot 16/29/50
terredirai prosecco 12/24/36	sal do chenin blanc 13/26/39	chinon cab franc 15/30/45	argyle 'bloomhouse' pinot noir 16/29/50
craft beer 6			house cocktails
man of law ipa , so.pines brewing co.			pomegranate martini 16 vodka/house made pomegranate syrup/cointreau
duck hook blonde ale , so. pines brewing co.			maple manhattan 16 bourbon /amaro/maple cinnamon syrup/walnut bitters
sky blue kolsch , carolina brewery co.			gin & jam 15 empress gin/raspberry jam/mint/tonic
death machine belgian tripel , hatchet brewing co.			autumn ash 15 scotch/apple brandy/st. germain/thyme syrup/orange bitters
new castle brown ale , lagunitas brewery co.			apple ciderita 14 tequila/honey + star of anise syrup/apple cider
allagash white , allagash brewing co.			hibiscus rye 16 bourbon rye/domaine de canton/ginger-hibiscus syrup
bragg'n rights session ipa , hatchet brewing co.			pistachio spritz 14 limoncello/pistachio syrup/lemon juice/prosecco/soda
liberty lager , gaston brewing co.			
birra dolomiti , italian pilsner			
pernicious ipa , wicked weed brewing co.			
seasonal cider , james creek cider house			
domestic/imported beer 4.50			
miller lite	yuengling lager	stella artois	
michelob ultra	modelo		

starters

chef's tasting of NC 21

local offerings of charcuterie/artisan cheeses/other tasty treats

southern spring roll 12

bourbon bacon collard greens/slow roasted pork shoulder/spicy pimento cheese spread

flash fried calamari 16

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

baked brie 16

butter pecans/cranberries/arugula/berry compote/crusty bread

tuna tartare* 21

sushi grade tuna/avocado/blistered serrano pepper oil/crispy wonton

ladles & leafy greens

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

house salad 9

mesclun greens/carrots/beets/english cucumber/cherry tomato/maple vinaigrette -GF

caesar salad* 9

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

classic wedge 9

iceberg/smoked bacon/red onion/diced tomato/radish/gorgonzola crumbles/blue cheese dressing

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

steaks & signatures

twin lobster tails 50
single lobster tail 25
grilled shrimp 10
wild mushroom blend 5
caramelized onions 4

18oz prime cowboy ribeye* 62
12oz prime new york strip* 55
8oz filet mignon* 52
7oz prime top sirloin* 33
16oz pork porterhouse 28

chef butter 4
garlic herb butter 4
blue cheese crumbles 4
tobacco onions 4
bone marrow butter 4

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

steaks served with whipped potatoes & fresh vegetable

side substitutions 3

broccolini - crispy brussels - creamed or wilted spinach

trend-setting american favorites

ironwood burger* 24

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

bi bim bap stir fry* 28

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

ironwood kebab*

shoulder tenderloin/grilled harvest vegetables/charred corn/rice pilaf/béarnaise -GF

two-piece 26 three-piece 33

lamb porterhouse 36

broccolini/roasted yukon gold potatoes with taleggio & sage cream

goat cheese chicken 28

roasted root vegetable/butternut squash puree/swiss chard

crab cakes 38

pumpkin flan/charred poblano & veggie hash/creole remoulade

angry mac & cheese 45

blackened lobster/cavatappi pasta/spicy mornay sauce/roasted red pepper/scallion

pork osso bucco 45

pimento cheese polenta/crispy brussel sprouts/pea shoot salad/natural jus -GF

candied pecan crusted salmon* 36

fall vegetable & pancetta hash/wilted swiss chard/praline beurre blanc

ironwood gnocchi 28

italian sausage/butternut squash/sage cream/toasted pumpkin seed crumbles

*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 guests and on all gift certificates redeemed. no split checks for parties of 8 or more guests

IRONWOOD

must arrive 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 33** - 8oz **filet mignon 52**

steaks served with whipped potatoes/garden vegetable

side substitutions 3 broccolini- crispy brussels - creamed or wilted spinach

bi bim bap stir fry 28

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

ironwood kebab

shoulder tenderloin/grilled harvest vegetables/charred corn/rice pilaf/béarnaise **two-piece 26 three-piece 33**-GF

crab cakes 38

pumpkin flan/charred poblano & veggie hash/creole remoulade

candied pecan crusted salmon* 36

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italian sausage/sage butter/toasted pumpkin seed crumbles

pork osso bucco 45

pancetta cheddar polenta/crispy brussel sprouts/pea shoot salad/natural jus -GF

goat cheese chicken 28

roasted root vegetable/butternut squash puree/swiss chard

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