

# IRONWOOD

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

**chalk hill chardonnay**

13/26/39

**la terre chardonnay**

9/18/27

**kung fu girl riesling**

11/22/33

**villa loren pinot grigio**

9/18/27

**kono sauvignon blanc**

11/22/33

**cristalino split 12**

**moet split 18**

**drumheller cabernet**

11/22/33

**cypress cabernet**

9/18/27

**j. lohr merlot**

11/22/33

**edna valley pinot noir**

13/26/39

**nicolas pinot noir**

9/18/27

**involo tuscan blend**

11/22/33

**colomé malbec**

13/26/39

coravin pour - freemark abbey cabernet 20/40/60

## **craft beer 6**

**bed of nails brown ale**, hi-wire brewing

**black butte porter**, deschutes brewery

**octoberfest**, samuel adams

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

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

**mama's little yella pilsner**, oskar blues brewery

**union jack ipa**, firestone walker brewing co.

## **domestic/imported beer 4.50**

**miller lite**

**stella artois**

**yuengling lager**

**michelob ultra**

**beck's n/a**

## **house cocktails**

**ironwood old fashion 13**

chamomile infused rye /honey/lemon/cherry/orange bitters

**sandy sunrise 11**

scotch/cherry juice/sweet vermouth/oj

**apple crisp sangria 8**

white wine/cinnamon/apple/cloves

**high five 11**

beefeater gin/simple syrup/lime/grapefruit/aperol

**pumpkin smash 13**

bulleit rye bourbon/pumpkin puree

**cuppa grey 13**

hendricks/lemon juice/earl grey syrup/thyme

**apple ciderita 11**

sauza tequila/honey + star of anise syrup/apple cider

**lavender lemon drop 13**

lavender infused vodka/house made lemonade/sugar rim

## **starter**

### **chicken bao biscuits 9**

chicken thigh/cucumber kimchi/sambal aioli

### **flash fried calamari 13**

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

### **soft shell crab**

tempura batter/lemon/smoked paprika/creole remoulade/scallion **one crab 15 two crab 23**

### **chef's tasting board 17**

whimsical offerings of charcuterie/artisan cheeses & other tasty treats

### **baked brie 17**

danish brie/candied pecans/gala apples/grapes/dried cranberries/toasted french baguette

### **escargot 11**

burgundy snails/garlic herb butter/puff pastry

### **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

### **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

### **harvest vegetable salad 9**

marinated + grilled vegetables/mesclun greens/feta/crispy spaghetti squash/lemon-oregano dressing -GF

# trend-setting american favorites

## salmon salad 23

spring + arugula mix/cider glazed salmon/roasted golden beets/goat cheese/apples/toasted pumpkin seeds -GF

## ironwood burger\* 15

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

## NC mountain trout 27

harvest vegetables & chorizo succotash/bourbon-bacon spoon bread/pea shoot salad

## fall pasta 19

angel hair/crispy pancetta/grilled vegetable relish/taleggio cream/micro parmesan **with chicken 23**

## lump crab cakes 29

garden herbs/fingerling potatoes/sweet corn-barley-veggie relish/creole remoulade/sambal

## thai curry 17

stir fry harvest vegetables/coconut/green curry sauce/coconut rice/crispy sweet potato **with shrimp 25** -GF

## sashimi tuna

sesame crusted ahi tuna seared rare/orange-soy soba noodle salad/wasabi drizzle **as app 17 as entrée 27**

## bi bim bap stir fry 21

marinated beef tenderloin/coconut rice/hot & cold julienned vegetables

sesame poached egg/ground chili paste

# steaks & signatures

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

wild mushroom blend 4	7oz prime top sirloin 27	bone marrow butter 3
tobacco onions 4	7oz filet mignon 41	roquefort black pepper butter 3
grilled shrimp 8	5oz petite filet 35	chef butter 3
6oz cold water lobster tail 20	12oz prime ribeye 45	caramelized onions 3
	13oz prime new york strip 43	

## ironwood kebab

beef tenderloin/grilled harvest vegetables

roasted fingerling potatoes/bearnaise **two-piece 25** **three-piece 31** -GF

## goat cheese chicken 25

bone in free range chicken breast/goat cheese/roasted vegetable potato cake/poached date compote -GF

## pistachio curry crusted salmon 33

scottish salmon/arugula salad/brown rice + quinoa blend/truffle pea puree -GF

## pork osso bucco 33

gorgonzola polenta/crispy brussel sprouts/gremolata salad/pork reduction

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

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

## chilean sea bass 41

string potato crust/spinach/cherry tomato/caramelized shallot vin blanc -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 31** - 5oz **petite filet 27** - 12oz **prime ribeye 35** - 13oz **prime new york 31**

steaks served with whipped potatoes/garden vegetable -GF

### **bi bim bap stir fry 17**

marinated beef tenderloin/coconut rice/hot & cold julienned vegetables

sesame poached egg/ground chili paste

### **ironwood kebab two-piece 19 three-piece 25**

beef tenderloin/grilled harvest vegetables/roasted fingerling potatoes/béarnaise sauce -GF

### **chilean sea bass 33**

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

### **goat cheese chicken 19**

bone in free range chicken breast/goat cheese/roasted vegetable potato cake/poached date compote

### **pork osso bucco 25**

gorgonzola polenta/crispy brussel sprouts/gremolata salad/pork reduction

### **lump crab cakes 19**

garden herbs/fingerling potatoes/sweet corn-barley-veggie relish/creole remoulade/sambal

### **fall pasta 17**

angel hair/crispy pancetta/grilled vegetable relish/taleggio cream/micro parmesan **with chicken 21**

### **steak & lobster tail 29**

4oz shoulder tenderloin & 6oz lobster tail/whipped potatoes/fresh vegetable -GF

### **pistachio curry crusted salmon 25**

scottish salmon/arugula salad/quinoa + brown rice blend/truffle pea puree -GF

### **NC mountain trout 19**

harvest vegetables & chorizo succotash/bourbon-bacon spoon bread/pea shoot salad

### **thai curry 17**

stir fry harvest vegetables/coconut/green curry sauce/basmati rice/crispy sweet potato **with shrimp 25** -GF

### **sashimi tuna 19**

sesame crusted ahi tuna seared rare/orange-soy soba noodle salad/wasabi drizzle