

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	decoy cabernet 16/31/46	vinum cellars pinot noir 15/30/45
castelnuovo pinot grigio 11/22/33	maison no. 9 rosé 15/30/45	m100 cabernet 20/40/60	perla terra barolo 22/44/65
terredirai prosecco 12/24/36	l'ecole merlot 16/29/50	chateau bentejac bordeaux 16/29/50	ajuijon de abeja cab franc 15/30/45

craft beer 6

man of law ipa, so.pines brewing co.

duck hook blonde ale, so. pines brewing co.

old betsy amber lager, so. pines brewing co.

sky blue kolsch, carolina brewery co.

new castle brown ale, lagunitas brewery co.

allagash white, allagash brewing co.

liberty lager, gaston brewing company

birra dolomiti, italian pilsner

voodoo ranger atomic pumkin, new belgium brewing

seasonal cider, james creek cider house

domestic/imported beer 4.50

miller lite

yuengling lager

stella artois

michelob ultra

modelo

erdinger n/a

harvest spritz 10
prosecco/aperol/apple cider/cinnamon/peach

house cocktails
notorious f.i.g. 15
infused fig vodka/pineapple juice/chambord

ironwood manhattan 15
bourbon rye/walnut bitters/amaro/maple-cinnamon syrup

smokey satisfaction 14
mezcal/orange bitters/red grapefruit/rosemary

cuppa grey 13
gin/lemon juice/earl grey syrup/thyme

sage advice 13
orange vodka/cointreau/cranberry-sage syrup/lime juice

caramel apple mule 12
caramel vodka/ginger beer/apple cider

starters

chef's tasting board 21

offerings of charcuterie/artisan cheeses/other tasty treats

southern spring roll 12

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

flash fried calamari 16

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

burrata and beets 15

arugula/creamy mozzarella/roasted beets/sundried tomato tapenade/toasted ciabatta

tuna tartare* 21

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

oxtail belly bao bun 14

hoisin glaze/firecracker relish

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

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

13oz prime ribeye* 62
12oz prime new york strip* 55
6oz filet mignon* 47
7oz prime top sirloin* 33

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

grilled asparagus - crispy brussels - creamed or wilted spinach

trend-setting american favorites

ironwood burger* 20

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* 25

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 32

fall pot pie 22

roasted root vegetables/chicken/puff pastry/sauce supreme

seared sea scallops 36

porcini mushroom risotto/roasted parmesan broccolini/truffle foam -GF

goat cheese chicken 28

roasted vegetable potato cake/cranberry compote/thyme infused pan gravy -GF

crispy half duck 45

candied butternut squash/sauteed swiss chard/pomegranate demi glace -GF

fall gnocchi 25

roasted butternut squash/swiss chard/sage crema

pork osso bucco 42

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

miso marinated salmon* 36

sauteed bok choy/fried rice/kocho beurre blanc -GF

marinated lamb t-bone 42

roasted NC highlander yukon golds/taleggio fondue/sauce bordelaise -GF

grilled NC mountain trout 31

israeli couscous/asparagus tips/kocho lime butter/candied soy drizzle

*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 29** - 6oz **filet mignon 43**

steaks served with whipped potatoes/garden vegetable

side substitutions 3 *grilled asparagus - crispy brussels - creamed or wilted spinach*

bi bim bap stir fry 21

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

goat cheese chicken 24

roasted vegetable potato cake/cranberry compote/thyme infused pan gravy - GF

fall pot pie 18

roasted root vegetables/chicken/puff pastry/sauce supreme

seared scallops 32

porcini mushroom risotto/roasted parmesan broccolini/truffle foam GF

ironwood kebab

shoulder tenderloin/grilled harvest vegetables/charred corn/rice pilaf/béarnaise **two-piece 22** **three-piece 28** -GF

grilled NC mountain trout 28

israeli couscous/asparagus tips/kocho lime butter/candied soy drizzle

miso marinated salmon* 32

sauteed bok choy/fried rice/kocho beurre blanc -GF

fall gnocchi 21

roasted butternut squash/swiss chard/sage crema

pork osso bucco 35

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

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