

premium glass pours

chalk hill chardonnay

13/26/39

la terre chardonnay

6/12/18

kung fu girl riesling

11/22/33

villa loren pinot grigio

6/12/18

kono sauvignon blanc

11/22/33

moet split 18

cristalino split 12

involo tuscan blend

11/22/33

j. lohr merlot

11/22/33

drumheller cabernet

11/22/33

cypress cabernet

6/12/18

edna valley pinot noir

13/26/39

nicolas pinot noir

6/12/18

colomé malbec

13/26/39

coravin pour - freemark abbey cabernet 20/40/60

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

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

IRONWOOD Lunch

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

wedge house smoked bacon/red onion/diced tomato/gorgonzola crumbles/blue cheese dressing 8 -GF

house salad mesclun greens/carrot & beet curls/english cucumber/roma tomato/maple vinaigrette 8 -GF

caesar chopped romaine/fresh grated parmesan/herb crouton/caesar dressing 8

harvest vegetable salad marinated + grilled vegetables/mesclun greens/feta/crispy spaghetti squash/lemon-oregano dressing 8

entrée salad with chicken...17 entrée salad with steak, shrimp or salmon...21

fried green tomato cobb salad egg/goat cheese/bacon/fried green tomatoes/avocado/buttermilk ranch 13 **add chicken** 4

salmon salad spring + arugula mix/cider glazed salmon/roasted golden beets/goat cheese/apples/toasted pumpkin seeds 21

sandwich served with choice of fries/cole slaw/fresh fruit

combo (choice of two) 13

* half sandwich (choice of any sandwich with an asterisk) - side salad - cup of soup

* **baja salmon tacos**

chipotle salmon/red cabbage/wakame/scallion/serrano-lime aioli/crispy wonton shell 13

* **california reuben**

smoked turkey/swiss/charleston slaw/1000 island dipping/sour dough 13

* **cuban**

shaved pork loin/ham/house pickles/swiss/mustard/ciabatta 13

* **chicken florentine**

roasted chicken/spinach + feta + oven dried tomatoes/croissant 13

* **open faced quesadilla**

roasted vegetables/mozzarella/pico de gallo/sour cream 13

* **chicken salad croissant**

shredded chicken/red onion/celery/cranberries/candied pecans/arugula 13

soft shell po boy

tempura fried soft shell/creole remoulade/lettuce/tomato/brioche bun 15

ironwood burger

prime beef - freshly ground in house/L.T.O. 15 - artisan toppings 1.00 each

bi bim bap stir fry

marinated beef tenderloin/coconut rice/hot & cold julienned vegetables/sesame poached egg/ground chili paste 21

fall pasta

angel hair/crispy pancetta/garden vegetables/taleggio cream/micro parmesan 17 **with chicken** 21

5oz petite filet

roasted fingerlings/arugula salad/cabernet demi 23

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 - CAKE FEE \$2pp