

# premium glass pours

**chalk hill chardonnay**

14/28/42

**laurent miquel chardonnay**

11/22/33

**la terre chardonnay**

**5/10/15**

**ck mondavi pinot grigio**

**5/10/15**

**kono sauvignon blanc**

11/22/33

**dr. loosen reisling**

11/22/33

**cristalino split**

12

**the stag cabernet - stags leap winery**

16/32/48

**drumheller cabernet**

12/24/36

**robertson cabernet**

**5/10/15**

**edna valley pinot noir**

14/28/42

**grace bridge pinot noir**

11/22/33

**j. lohr lososos merlot**

11/22/33

**nieto reserva malbec**

11/22/33

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

## 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

## 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**

# IRONWOOD Lunch

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

**harvest salad:** mesclun + arugula blend/pickled beet puree/crispy fried pork/cider + sage vinaigrette 8

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

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

---

**fried green tomato cobb salad** 13

egg/goat cheese/bacon/fried green tomatoes/avocado/buttermilk ranch    **add chicken** 4

**salmon salad** 21

baby kale/pomegranate seeds/roasted butternut squash/apples/maple vinaigrette

**steak salad** 21

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

**crazy corn & chicken salad** 15

cajun chicken/roasted corn/fall vegetable/lime aioli/blue cheese crumbles/buttermilk ranch

---

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

**garden sides offered for additional 2**    **collards/okra**

**combo: (choice of two)** 13

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

**\*baja salmon tacos** 13

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

**\*california reuben** 13

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

**\*cuban** 13

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

**patty melt** 15

swiss/caramelized onions/marble rye

**\*pastrami rye** 13

sauerkraut/swiss/1000/marble rye

**ironwood burger** 13

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

---

**ironwood kebab** 23

beef tenderloin/grilled harvest vegetables/roasted fingerling potatoes/bearnaise

**fall gnocchi** 17

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

**buddha bowl** 15

crispy butternut/baby kale/fried black eyed peas/jasmine rice

**short rib chimichanga** 15

tasso ham crema/petite crazy corn salad

**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**