

IRONWOOD

Lunch

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

caesar* chopped romaine/fresh grated parmesan/herb crouton/caesar dressing 9

wedge smoked bacon/red onion/diced tomato/radish/gorgonzola crumbles/blue cheese dressing 9 -GF

house salad mesclun greens/carrot & beets/english cucumber/roma tomato/maple vinaigrette 9 -GF

superfood salad baby kale/golden beets/cashews/berries/miso-white balsamic vinaigrette 9 -GF

add fried green tomatoes...4 chicken...8 shrimp or salmon...12 steak...14

crazy corn & chicken salad cajun chicken/roasted corn/vegetables/lime aioli/blue cheese crumbles/buttermilk ranch 17 -GF

baja salmon tacos* chipotle salmon/red cabbage/wakame/serrano-lime aioli/crispy wonton shell 17

chicken salad croissant shredded chicken/red onion/celery/cranberries/candied pecans/arugula 17

bbq pork belly sandwich crispy pork belly/pimento cheese/crispy sweet potato/brioche bun 17

california reuben smoked turkey/swiss/charleston slaw/1000 island dipping/sour dough bread 17

vine ripe b.l.t. applewood smoked bacon/lettuce/tomato/basil aioli/sourdough bread 16

ironwood burger* 8oz ground american wagyu/l.t.o/brioche bun 18- **artisan toppings 1.00 each** - GF bun add 1

sandwich served with choice of fries/coleslaw/fresh fruit/side salad/cup of soup

patty melt* 8oz american wagyu patty/swiss cheese/caramelized onions/marble rye 18

korma vegetable curry garden vegetables /creamy coconut curry sauce/basmati rice/arugula salad 21 - V

angry mac & cheese blackened shrimp/cavatappi pasta/spicy mornay sauce/roasted red pepper/scallion 24

*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

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

latour gran ardeche chardonnay

15/30/45

la terre chardonnay

7/13/19

dr loosen riesling

13/26/39

castelnuovo pinot grigio

7/13/19

sea pearl sauv. blanc

13/26/39

maison no. 9 rosé

15/30/45

terredirai prosecco

12/24/36

l'ecole no. 41 merlot

16/29/50

kenwood caberent

16/31/46

silver ghost cabernet

20/10/60

grand marchand cabernet

7/13/19

belleruche cotes-du-rhone

16/29/50

greetings pinot noir

15/30/45

vinum cellars pinot noir

15/30/45

chateau bentejac bordeaux

16/29/50

ajuijon de abeja cab franc

15/30/45

perla terra barolo

22/44/65

craft beer 6

man of law ipa, so.pines brewing co.

duck hook blonde ale, so. pines brewing co.

sky blue kolsch, carolina brewery

newcastle brown ale, lagunitas brewing co.

allagash white, allagash brewing co.

liberty lager, gaston brewing company

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**

house cocktails

white negroni 15

gin/lillet blanc/bianco vermouth

jim & mary 15

jim beam/domaine de canton/lemon juice/ginger beer

water lily martini 16

gin/crème de violette/cointreau/st. germain/lemon juice

blackberry basil lemonade 13

blackberry bourban/muddled basil/house made lemonade

pomegranate martini 16

vodka/house made grenadine/citrus/cinnamon/cointreau/
pomegranate

tamarind margarita 14

tequila/cointreau/tamarind syrup/chili salt

ruby red martini 16

ruby red vodka/cointreau/grapefruit juice/ sugar rim

ironwood spritz 11

prosecco/aperol/blood orange/cinnamon/honey

bloody marys & mimosas 7