

IRONWOOD

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

chalk hill chardonnay 14/28/42	ck mondavi pinot grigio 8/16/24	laussac bordeaux <i>direct import pricing</i> 9/18/27	edna valley pinot noir 14/28/42
laurent miquel chardonnay 11/22/33	kono sauvignon blanc 11/22/33	the stag cabernet 16/32/48	grace bridge pinot noir 11/22/33
la terre chardonnay 8/16/24	dr. loosen reisling 11/22/33	project paso cabernet 11/22/33	j. lohr lososos merlot 11/22/33
cristalino split 12	luccio moscato d'asti 11/22/33	nicolas cabernet 8/16/24	nieto reserva malbec 11/22/33

coravin featured wine cielo amarone 16/32/48

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.

bed of nails brown ale, hi-wire brewing co.

nooner pilsner, sierra nevada brewing co.

domestic/imported beer 4.50

miller lite

stella artois

yuengling lager

michelob ultra

beck's n/a

house cocktails

ironwood mojito 9

rum/lime/garden mint/club soda/lime foam

asian pear martini 13

pear vodka/domaine de canton/pear juice

lavender lemon drop 13

lavender infused vodka/house made lemonade

the minted cuke 11

vodka/watermelon liquor/cucumber-mint puree

spring heat 13

hendricks gin/lime/cilantro/cucumber/serrano syrup

jim & mary 11

jim beam/lemon juice/ginger beer/rosemary cube

coconut spritzer 11

malibu rum/crushed pineapple/coconut seltzer/coconut foam

starters

chef snack 5

smoked pork/collard greens/caramelized onion/house bbq/charleston slaw

steam buns 11

hoisin glaze/crispy pork belly/fire cracker relish

baked brie 17

danish brie/puff pastry lattice/gala apples/market grapes/toasted french baguette...*please allow 15-20 minutes*

flash fried calamari 13

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

soft shell crab 21

tempura batter/lemon/smoked paprika/creole remoulade/pea shoot

chef's tasting board 19

whimsical offerings of charcuterie/artisan cheeses & other tasty treats

escargot "ants on a log" 15

roasted bone marrow/citrus gremolata/sautéed burgundy snails/grilled focaccia

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

carrot & beet curls/english cucumber/roma tomato/maple vinaigrette

spring salad 9

arugula/golden raisins/shaved manchego/aged sherry vinaigrette

caesar salad 9

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

wedge 9

smoked bacon/red onion/diced tomato/gorgonzola crumbles/blue cheese dressing

trend-setting american favorites

salmon salad 21

strawberry balsamic glazed salmon/julienned apples/fresh strawberries/herb goat cheese/crispy shallots
baby spinach/arugula blend/maple vinaigrette

fried duck egg salad 15

arugula/sunny local duck egg/asparagus/country ham/crispy shitakes/maple vinaigrette

teriyaki glazed steak salad 21

top sirloin/julienned carrots & snow peas/cucumber/mandarin oranges/sesame-cilantro vinaigrette

ironwood burger* 15

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

thai beef curry 19

top sirloin/massamam-root vegetable/coconut rice/peanuts/sweet potato crisp

tofu "fried chicken" 17

cauliflower puree/hominy succotash/carrot and asparagus spears/pea shoot salad

bi bim bap stir fry 21

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

cinnamon + coffee rubbed pork loin 23

black bean mole/grilled corn & goat cheese pudding/green bean & bacon ragout

chicken posole verde 19

roasted chicken/hominy/charred corn/reduced chicken broth/traditional mexican garnish

steaks & signatures

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

wild mushroom blend 4	7oz prime top sirloin 25	bone marrow butter 3
tempura onions 4	7oz filet mignon 39	roquefort black pepper butter 3
grilled shrimp 8	5oz petite filet 33	chef butter 3
6oz cold water lobster tail 20	12oz prime ribeye 43	caramelized onions 3
	13oz prime new york strip 43	

ironwood kebab

beef tenderloin/grilled harvest vegetables/roasted fingerling potatoes/bearnaise **three-piece 31 two-piece 25**

goat cheese chicken 25

bone in free range breast/roasted vegetable risotto/sauce supreme/balsamic reduction/pea shoot salad

chilean sea bass 39

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

pappardelle pasta 21

roasted chicken/spring peas/cherry tomato/prosciutto/spinach/garlic cream

pork osso bucco 29

gorgonzola polenta/crispy brussel sprouts/gremolata salad/natural jus

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

4oz top sirloin/6oz cold water canadian lobster tail/whipped potatoes/fresh vegetable

pistachio curry crusted salmon 29

scottish salmon/shaved fennel salad/cumin vinaigrette/quinoa/brown rice blend/truffle pea puree

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

*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

cake fee \$2 per person