

IRONWOOD

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

chalk hill chardonnay

13/26/39

la terre chardonnay

9/18/27

dr. loosen reisling

11/22/33

cristalino split 12

tiamo pinot grigio

9/18/27

kono sauvignon blanc

11/22/33

pine ridge chenin/viognier

11/22/35

moet split 18

coravin pour

freemark abbey cabernet

20/40/60

drumheller cabernet

11/22/33

cypress cabernet

9/18/27

edna valley pinot noir

13/26/39

front porch pinot noir

9/18/27

involo tuscan blend

11/22/33

colome malbec

13/26/39

summer sangria white wine/seasonal garden berries & herbs 7

craft beer 6

shotgun betty hefeweizen, lonerider brewing co.

hopyum ipa, foothills brewing co.

mama's little yella pilsner, oskar blues brewery

man of law ipa, southern pines brewing co.

duck hook cream ale, southern pines brewing co.

sweet josie brown ale, lonerider brewing co.

union jack ipa, firestone walker brewing co.

domestic/imported beer 4.50

miller lite

stella artois

yuengling lager

michelob ultra

beck's n/a

house cocktails

ironwood old fashion 13

chamomile infused rye /honey/lemon/cherry/orange bitters

blueberry mojito 11

rum/local berry puree/lime/garden mint

strawberry sour 11

jim beam soaked strawberries/house sour

berry & cucumber mule 11

vodka/muddled cucumber & berries/ginger beer

ginger martini 13

stoli/house made ginger syrup/fresh lime juice

rhubarb & strawberry margarita 11

sauza tequila/rhubarb syrup/muddled strawberry/fresh lime

mai tai 13

bacardi/orgeat/pineapple/house made grenadine/myers float

lavender lemon drop 13

lavender infused vodka/house made lemonade/sugar rim

starters

flash fried calamari 13

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

chef's tasting board 15

whimsical offerings of charcuterie/artisan cheeses & other tasty treats

tuna tartare *15

avocado/serrano pepper oil/crispy wonton

baked brie 17

danish brie/candied pecans/gala apples/grapes/dried cranberries/toasted french baguette

soft shell crab

tempura batter/lemon/smoked paprika/creole remoulade/scallion **one crab 15 two crab 23**

ladles & leafy greens

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

house salad 7

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

caesar salad 9

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

wedge 9

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

grilled peach salad 9

mesclun greens/rosemary grilled peaches/candied pecans/herb goat cheese/poppy seed vinaigrette -GF

entrée salad with chicken...19 entrée salad with steak, shrimp or salmon...23

trend-setting american favorites

salmon salad 23

romaine & spring greens/julienned apples/goat cheese crumbles
candied pecans/sliced strawberries/maple vinaigrette -GF

ironwood burger* 15

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

NC mountain trout 27

summer chorizo succotash/scallion hush puppies/bourbon-bacon jam

summer pasta 17

angel hair pasta/julienned vegetables/chili oil/taleggio cream/micro parmesan **with chicken 21**

lump crab cakes 27

garden herbs/fingerling potatoes/sweet corn-barley-veggie relish/creole remoulade

thai curry 17

stir fry garden vegetables/coconut/green curry sauce/basmati rice/crispy sweet potato **with shrimp 25** -GF

sashimi tuna

sesame crusted ahi tuna seared rare/orange-soy soba noodle salad/wasabi drizzle **as app 17 as entrée 27**

bi bim bap stir fry 21

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

st louis style ribs 25

full rack/habanero cheddar mac/jicama slaw/blueberry bbq

steaks & signatures

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

	7oz prime top sirloin 27	
wild mushroom blend 4	7oz filet mignon 41	bone marrow butter 3
tobacco onions 4	5oz petite filet 35	roquefort black pepper butter 3
grilled shrimp 8	12oz prime ribeye 45	chef butter 3
6oz cold water lobster tail 20	13oz prime new york strip 43	caramelized onions 3

ironwood kebab

beef tenderloin/grilled harvest vegetables

roasted fingerling potatoes/bearnaise **two-piece 25** **three-piece 31** -GF

goat cheese chicken 25

bone in free range chicken breast/goat cheese/crispy polenta/poblano-hominy puree

pistachio curry crusted salmon 33

scottish salmon/arugula salad/brown rice + quinoa blend/truffle pea puree -GF

pork osso bucco 31

gorgonzola polenta/crispy brussel sprouts/gremolata salad/pork reduction

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

4oz shoulder tenderloin/6oz cold water canadian lobster tail/whipped potatoes/fresh vegetable -GF

chilean sea bass 41

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

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

We are dedicated to providing fresh and local ingredients while offering an extensive menu to meet all of your dietary preferences. When our farmers make it available to us, we make it available to you.

Thank you to our farmer partners: Karefree Farms/Priest Farms/Council Farms

ironwood gardens harvested daily by our Chefs

*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

GF - gluten free options - see server for further suggestions

cake/dessert fee \$2, per person

IRONWOOD

early bird

arrival time must be 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 19** - 7oz **filet mignon 31** - 5oz **petite filet 27** - 12oz **prime ribeye 35** - 13oz **prime new york 35**

steaks served with whipped potatoes/garden vegetable -GF

bi bim bap stir fry 17

marinated beef tenderloin/coconut rice/hot & cold julienned vegetables

sesame poached egg/ground chili paste

ironwood kebab two-piece 19 three-piece 25

beef tenderloin/grilled harvest vegetables/roasted fingerling potatoes/bearnaise sauce -GF

chilean sea bass 33

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

goat cheese chicken 19

bone in free range chicken breast/goat cheese/crispy polenta/poblano-hominy puree

pork osso bucco 25

gorgonzola polenta/crispy brussel sprouts/gremolata salad/pork reduction

st louis style ribs 19

full rack/habanero cheddar mac/jicama slaw/blueberry bbq

lump crab cakes 19

garden herbs/fingerling potatoes/sweet corn-barley-veggie relish/creole remoulade

summer pasta 17

angel hair pasta/julienned vegetables/chili oil/taleggio cream/micro parmesan

steak & lobster tail 29

4oz shoulder tenderloin & 6oz lobster tail/whipped potatoes/fresh vegetable -GF

pistachio curry crusted salmon 25

scottish salmon/arugula salad/quinoa + brown rice blend/truffle pea puree -GF

nc mountain trout 19

summer chorizo succotash/scallion hush puppies/bourbon-bacon jam

thai curry 17

stir fry garden vegetables/coconut/green curry sauce/basmati rice/crispy sweet potato -GF

sashimi tuna 19

sesame crusted ahi tuna seared rare/orange-soy soba noodle salad/wasabi drizzle