

IRONWOOD

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

chalk hill chardonnay 14/28/42	ck mondavi pinot grigio 8/16/24	the stag cabernet 16/32/48	edna valley pinot noir 14/28/42
laurent miquel chardonnay 11/22/33	kono sauvignon blanc 11/22/33	project paso cabernet 11/22/33	grace bridge pinot noir 11/22/33
la terre chardonnay 8/16/24	dr. loosen reisling 11/22/33	robertson cabernet 8/16/24	j. lohr lososos merlot 11/22/33
cristalino split 12	ficorosa rose 14/28/42		nieto reserva malbec 11/22/33

ironwood sangria - summer selections of fresh fruits & cool spirits 8

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

house cocktails

blueberry-ginger mojito 11

blueberry-mint cubes/bacardi/ginger/club soda

smokin' peach 13

hickory infused makers mark/maple-peach puree/bitters

grapefruit martini 13

ruby-red absolut/ruby red grapefruit juice/sugar rim

basil blanc martini 11

hendricks/lillet/lime/cucumber/basil

lavender lemon drop 13

lavender infused vodka/house made lemonade/sugar rim

smoky-melon margarita 13

mezcal smoky tequilla/fresh watermelon

jalapeno simple syrup/black sea salt rim

peach basil mule 11

deep eddy peach/fresh lemon/basil/ginger beer

starters

chef snack 11

ancho spiced melon/crab salad/avocado/yuzu-lime aioli -GF

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/scallion

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 & gazpacho...GF 5/7 - lobster bisque 7/9

house salad 7

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

summer salad 9

arugula/raspberries/oven dried tomatoes/thomasville tomme/raspberry vinaigrette -GF

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 -GF

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

grilled peach salad & bbq chix 19

mesclun greens/peaches/candied pecans/herb goat cheese/poppypeed -GF

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 -GF

tofu "fried chicken" 17

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

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

heirloom gnocchi 21

garden tomatoes/squash/sweet peas/heirloom tomato coulis

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** -GF

goat cheese chicken 25

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

chilean sea bass 39

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

BLT pasta 19

penne pasta/bok choy/house smoked bacon/onion/garden tomato/parmesan/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 -GF

pistachio curry crusted salmon 29

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

*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 fee \$2 per person