

# IRONWOOD

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

<b>chalk hill chardonnay</b> 14/28/42	<b>ck mondavi pinot grigio</b> 8/16/24	<b>pessimist blend</b> 15/30/45	<b>edna valley pinot noir</b> 14/28/42
<b>laurent miquel chardonnay</b> 11/22/33	<b>kono sauvignon blanc</b> 12/24/36	<b>the stag cabernet</b> 16/32/48	<b>grace bridge pinot noir</b> 11/22/33
<b>la terre chardonnay</b> 8/16/24	<b>moet split</b> 18	<b>drumheller cabernet</b> 12/24/36	<b>j. lohr lososos merlot</b> 13/26/39
<b>dr. loosen reisling</b> 11/22/33	<b>cristalino split</b> 12	<b>robertson cabernet</b> 8/16/24	<b>nieto reserva malbec</b> 11/22/33

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

## **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.

**deadeye jack porter**, lonerider brewing co.

**sweet josie brown ale**, lonerider brewing co.

**SBJ chocolate peanut butter porter**, duclay brewing

## **domestic/imported beer 4.50**

**miller lite**

**stella artois**

**yuengling lager**

**michelob ultra**

**beck's n/a**

## **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**

apple 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

## **starters**

### **chef snack 5**

pimento cheese toast

### **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 11**

burgundy snails/garlic herb butter/puff pastry

### **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**

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

### **harvest salad 9**

mesclun-arugula blend/pickled beet puree/crispy fried pork/cider + sage 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

# **trend-setting american favorites**

## **salmon salad 21**

baby kale blend/pomegranate seeds/roasted butternut/apples/maple vinaigrette -GF

## **steak salad 21**

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

## **ironwood burger\* 15**

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

## **short rib pot roast 23**

smashed potatoes/baby carrots/pearl onions -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

## **chicken pot pie 17**

puff pastry/chicken tenderloin/braised vegetables/sauce supreme

## **grilled bone-in pork chop 25**

bourbon brine/collards/candied yam gratin/apple + cranberry relish -GF

## **gnocchi 21**

butternut sauce/roasted root vegetable/mushrooms/shaved aged gouda

## **NC mountain trout 25**

herb grilled trout/spanish chorizo fingerling hash/preserved lemon/mustard crema -GF

## **thai beef curry 17**

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

# 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/cheddar cornbread/tasso black eye pea crema/fried okra

## chilean sea bass 39

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

## orecchiette pasta 19

ground italian sausage/broccoli/baby kale/chili flakes/pesto

## 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 top sirloin/6oz cold water canadian lobster tail/whipped potatoes/fresh vegetable -GF

## pistachio curry crusted salmon 31

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

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 **21** - 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

**tofu "fried chicken" 17**

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

**bi bim bap stir fry 19**

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

**ironwood kebab three-piece 27 two-piece 21**

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/cheddar cornbread/tasso black eye pea crema/fried okra

**pork osso bucco 25**

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

**gnocchi 19**

butternut sauce/roasted root vegetable/mushrooms/shaved aged gouda

**steak & lobster tail 33**

6oz lobster tail/4oz top sirloin/whipped potatoes/fresh vegetable -GF

**pistachio curry crusted salmon 25**

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

**nc mountain trout 21**

herb grilled trout/spanish chorizo fingerling hash/preserved lemon/mustard crema -GF

**grilled bone-in pork chop 19**

bourbon brine/collards/candied yam gratin/apple + cranberry relish -GF

**short rib pot roast 23**

smashed potatoes/baby carrots/pearl onions -GF

**chicken pot pie 17**

puff pastry/chicken tenderloin/braised vegetables/sauce supreme

**orecchiette pasta 17**

ground italian sausage/broccoli/baby kale/chili flakes/pesto

**thai beef curry 17**

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