

**deviled eggs** bacon dust/diced chili pepper/smoked paprika 6 -GF

**biscuit beignets** fluffy fried biscuit dough/coated three ways 7 \*powdered sugar \*raspberry icing \*cinnamon-sugar

**smoked salmon\*** tomato/red onion/capers/toasted bagel/chive cream cheese 17

**fresh fruit plate** 7 -GF      **soup of the day** 5/7      **lobster bisque** 7/9

### breakfast.....

**irish whiskey french toast** brioche/bailey's custard/berry relish/jameson maple syrup 15

**banana bread french toast** seared banana bread/jameson maple syrup/banana brulee 17

**smoked salmon bene\*** poached eggs/toasted bagel/hollandaise/pastrami hash 19

**traditional bene\*** poached eggs/english muffin/capicola/tomato/hollandaise/pastrami hash 17

**ironwood scramble** italian sausage/tomato/crimini mushrooms/english muffin/pastrami hash 17

**huevos rancheros scramble** tortilla/chorizo sausage/cheddar/peppers/chipotle puree/tomato salsa/tempura poblano/black beans 17

**chicken & waffles** corn flake breaded chicken tenders/malted red velvet waffles/rosemary infused maple syrup/baileys custard 17

**plain jane\*** two eggs poached or scrambled/breakfast sausage or smoked bacon/english muffin/pastrami hash 15

**chop steak\*** poached egg/grilled pesto focaccia/caramelized onions/aged cheddar/fries/hollandaise 17

**open faced breakfast croissant** butter croissant/egg whites/spinach/goat cheese/avocado/tomato/arugula salad 17

**brunch ala king\*** filet mignon/poached egg/goat cheese creamed spinach/grilled focaccia/fingerling potatoes/béarnaise 23

### quiche of the day 15

please ask your server

which savory option is available

### lunch.....and more

**fried green tomato cobb salad** chicken/egg/blue cheese crumbles/bacon/fried green tomatoes/buttermilk ranch 17

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**ironwood burger\*** house ground cab prime 8oz patty/L.T.O./brioche/fries bun 15 - artisan toppings 1.00 each -GF bun add 1

**hot ham & cheese** marble rye/provolone/pickled red onion/honey mustard 13

**chicken salad croissant** shredded chicken/red onion/celery/cranberries/candied pecans/arugula/petite salad 15

**turkey club** applewood bacon/vine ripened tomatoes/basil mayo/sourdough 13

**baja salmon tacos** chipotle salmon/red cabbage/wakame/scallion/serrano-lime aioli/petite salad 15

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### ironwood kebab\*

two-piece shoulder tenderloin/rice pilaf/béarnaise/grilled harvest vegetables 21 -GF

**lump crab cakes\***      **one cake (3.5oz) 23**      **two cakes (7oz) 35**

pan fried/sweet corn flan/chorizo-harvest veggie succotash/creole remoulade

**20% GRATUITY is added to parties with 5 or more separate checks & all parties of 8 or more guest & on all GIFT CERTIFICATES**

*corkage fee \$20*

*\*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*

**TAKE-OUT SERVICES UNAVAILABLE FOR BRUNCH**

# premium glass pours...1/3...2/3...bottle

**chalk hill chardonnay**

15/30/45

**la terre chardonnay**

11/22/33

**dr loosen riesling**

13/26/39

**castelnuovo pinot grigio**

11/22/33

**kono sauvignon blanc**

13/26/39

**raptor ridge pinot gris**

13/26/39

**moet split 19**

**cristalino split 13**

**l'ecole no. 41 merlot**

16/29/50

**decoy cabernet**

15/30/45

**durigutti cab. franc**

13/26/39

**nicolas cabernet**

11/22/33

**michael pozzan pinot noir**

15/30/45

**chateau souverain pinot noir**

13/26/39

**chateau de ruth rhône blend**

11/22/33

**jim jim shiraz**

15/30/45

**spring sangria** white wine/passion fruit/pomegranate/peach schnapps/pineapple/cinnamon 9

## house cocktails

**lavender lemon drop 13**

lavender infused vodka/house made lemonade/sugar rim

**basil smash 13**

sutlers gin/lime juice/basil syrup/club soda

**lychee martini 13**

tito's vodka/green tea/lychee syrup/lime juice

**rhubarb margarita 13**

sauza tequila/rhubarb/ginger-strawberry syrup/canton/lime juice

**tea thyme 11**

ketel one botanical peach & orange/honey-thyme syrup/green tea

## craft beer 6

**man of law ipa**, southern pines brewing co.

**duck hook blonde ale**, southern pines brewing co.

**7 Saturdays ipa**, R&D brewing co.

**sky blue kolsch**, carolina brewery

**sweet josie brown ale**, lonerider brewery

**riviera lager**, R&D brewing co.

**allagash white**, allagash brewing company

## domestic/imported beer 4.50

**yuengling lager**

**miller lite**

**stella artois**

**michelob ultra**

**corona extra**

**erdinger** n/a

## SUNDAY SPECIALS 5

**mimosa: champagne with orange juice**

**house made bloody mary: spicy blend of tomato juice with vodka**

**morning glory: champagne with splash of raspberry - peach cordial**