

IRONWOOD

Lunch

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

caesar* chopped romaine/fresh grated parmesan/herb crouton/caesar dressing 9

wedge smoked bacon/red onion/diced tomato/gorgonzola crumbles/blue cheese dressing 9 -GF

house salad mesclun greens/carrot & beet curls/english cucumber/roma tomato/maple vinaigrette 9 -GF &

harvest salad baby kale & mesclun greens/golden beets/paradox feta/blueberries/cider sage vinaigrette -GF

entrée salad with chicken...17 entrée salad with shrimp or salmon...21 entrée salad with steak*...23*

fried green tomato cobb salad egg/goat cheese/bacon/fried green tomatoes/avocado/buttermilk ranch 13 **add chicken 4**

crazy corn & chicken salad cajun chicken/roasted corn/vegetable/lime aioli/blue cheese crumbles/buttermilk ranch 17 -GF

sandwich served with choice of fries/coleslaw/fresh fruit

combo (choice of two) 13

half sandwich - choice of any sandwich with a * - side salad **or** cup of soup

* **baja salmon tacos*** chipotle salmon/red cabbage/wakame/scallion/serrano-lime aioli/crispy wonton shell 13

* **chicken salad croissant** shredded chicken/red onion/celery/cranberries/candied pecans/arugula 13

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

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

patty melt* house-ground cab. prime 8oz beef patty/marble rye/swiss cheese/caramelized onions 15

ironwood burger* house-ground cab prime 8oz beef patty/LTO/brioche bun 15 - artisan toppings 1.00 each
- GF bun add 1

turkey burger* -scallion, ginger, soy- infused turkey/sesame mayo/brioche bun 15
- GF bun add 1

veggie udon bowl 17

udon noodles/hoisin glaze/baby bok choy/tempura cauliflower add shrimp 10

spring pasta 19

cheese tortellini/spring vegetables/pesto suprême sauce/crispy mortadella

sashimi tuna* 21

4oz sesame crusted ahi tuna seared rare/orange-soy soba noodle salad/wasabi drizzle

TAKE-OUT IS AVAILABLE

LUNCH 11:00PM - 3:00PM MONDAY - SATURDAY

DINNER 5:00PM - 8:30PM EVERYDAY

WE ARE ACCEPTING CALL IN ORDERS ONLY & CAN BE PICKED UP CURBSIDE ON THE RIGHT SIDE OF THE RESTAURANT

WE ASK THAT YOU PLEASE DO NOT COME IN THE FRONT DOOR TO PICK UP YOUR TAKE-OUT

premium glass pours:

chalk hill chardonnay

15/30/45

la terre chardonnay

6/12/18

dr loosen riesling

13/26/39

castelnuovo pinot grigio

6/12/18

kono sauvignon blanc

13/26/39

raptor ridge pinot gris

13/26/39

moet split 19

crystalino split 13

l'ecole no. 41 merlot

16/29/50

silver ghost cabernet

20/40/60

decoy cabernet

15/30/50

nicolas cabernet

6/12/18

michael pozzan pinot noir

15/30/45

chateau souverain pinot noir

6/12/18

chateau de ruth rhône blend

11/22/33

durigutti, cab franc

13/26/39

jim jim shiraz

15/30/45

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/ginger canton/lime juice

tea thyme 11

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

spring sangria 9

white wine/passion fruit/pomegranate/peach schnapps/pineapple/cinnamon

craft beer 6

man of law ipa, southern pines brewing co.

duck hook cream ale, southern pines brewing co.

riviera lager, R&D brewing co.

allgash white, allgash brewing company

7 Saturdays ipa, R&D brewing co.

sky blue Kolsch, Carolina brewing company

sweet josie brown ale, lonerider brewery

domestic/imported beer 4.50

yuengling lager

miller lite

stella artois

michelob ultra

corona extra

erdinger n/a

*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

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. Seasonal item prices subject to change.