

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/radish/gorgonzola crumbles/blue cheese dressing 9 -GF

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

fall salad mesclun greens/warm pepper crusted goat cheese/bacon-garlic vinaigrette 9 -GF

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

fried green tomato cobb salad egg/crumbled goat cheese/bacon/red onion/fried green tomatoes/avocado/buttermilk ranch 13

add chicken 8

crazy corn & chicken salad cajun chicken/roasted corn/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/serrano-lime aioli/crispy wonton shell 13

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

* **california reuben** smoked turkey/swiss/charleston slaw/1000 island dipping/sour dough 13

* **b.l.a.t.** bacon/lettuce/avocado/tomato/cheddar/sprouts/ciabatta 13

french dip roast beef/pulled short rib/horseradish/swiss/au jus/ciabatta 15

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

ironwood burger* house-ground cab prime 8oz beef patty/LTO/brioche bun 17

- artisan toppings 1.00 each - GF bun add 1

fall gnocchi 17

potato gnocchi/roasted root vegetables/parmesan crema **add chicken 8 add steak 14**

korma vegetable curry 17

garden vegetables/creamy coconut curry/basmati rice/arugula salad **add shrimp 10**

tuna tartare* 21

sushi grade tuna/avocado/blistered serrano pepper oil/crispy wonton

bloody mary or mimosa only 5

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

latour gran ardeche chardonnay

15/30/45

la terre chardonnay

6/12/18

dr loosen riesling

13/26/39

castelnuovo pinot grigio

6/12/18

justin sauvignon blanc

13/26/39

maison no. 9 rosé

15/30/45

'84 prosecco

12/24/36

l'ecole no. 41 merlot

16/29/50

quilt cabernet by caymus

20/40/60

decoy cabernet

15/30/50

grand marchand cabernet

6/12/18

bell glos "clark & telephone" pinot noir

20/40/60

chateau souverain pinot noir

6/12/18

chateau bentejac bordeaux

16/29/50

ferrari-carano sienna blend

15/30/45

house cocktails

ironwood manhattan 13

rye bourbon/maple cinnamon syrup/walnut bitters

fall from the tree 13

titos/fig leaf syrup/lime juice

apple froth 12

bourbon/licor 43/apple cider/fall spiced froth

marrakesh 12

tequila/pomegranate/lemon/mediterranean spices/
rose water

autumn thyme 11

gin/orange-cinnamon thyme syrup/apple cider

spicy honey paloma 11

tequila/jalapeno honey syrup/grapefruit/tajin rim

harvest sage 11

citrus vodka/sage beer syrup/lemon/bitters

craft beer 6

man of law ipa, southern pines brewing co.

pernicious ipa, wicked weed brewing co.

duck hook cream ale, southern pines brewing co.

hefeweizen, southern pines brewing co.

allagash white, allagash brewing company

sky blue kolsch, carolina brewery

sweet josie brown ale, lonerider brewery

forst, forst Italian brewing co

black hop down, gizmo brewing company

seasonal cider, james creek cider house

. domestic/imported beer 4.50

yuengling lager miller lite stella artois

michelob ultra modelo 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

Seasonal item prices subject to change.