

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 & beets/english cucumber/roma tomato/maple vinaigrette 9 **-GF**

cobb salad mixed greens/egg/crispy pork belly/gorgonzola crumbles/avocado/ranch dressing 11 **-GF**

add chicken...8 shrimp or salmon...12 steak...14

edamame grain salad chopped lettuce/crunchy veggies/cashews/pea shoot sprouts/bulgur wheat/yum yum dressing 15

baja salmon tacos* chipotle salmon/red cabbage/wakame/serrano-lime aioli/crispy wonton shell 17

chicken salad croissant shredded chicken/celery/cranberries/candied pecans/arugula 17

cuban roasted pork loin/ham/honey mustard/swiss/pickles/ciabatta 17

california reuben smoked turkey/swiss/charleston slaw/1000 island dipping/sour dough bread 17

vine ripe b.i.t. applewood bacon/lettuce/tomato/basil aioli/seven grain bread 17

sandwich served with choice of fries/coleslaw/fresh fruit/side salad/cup of soup

ironwood burger* 8oz ground american wagyu/l.t.o/brioche bun 18

- artisan toppings 1.00 each - GF bun add 1 - bacon - 2

patty melt* 8oz american wagyu patty/swiss cheese/caramelized onions/marble rye 18

ironwood gnocchi crispy pancetta/asparagus tips/swiss chard/garlic cream sauce 21

*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 guests and on all gift certificates/gift cards redeemed. no split checks for parties of 8 or more guests

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

latour gran ardeche chardonnay

15/30/45

la terre chardonnay

7/13/19

dr loosen riesling

13/26/39

castelnuovo pinot grigio

7/13/19

sea pearl sauv. blanc

13/26/39

raptor ridge rosé

15/30/45

terredirai prosecco

12/24/36

sal do chenin blanc

13/26/39

l'ecole no. 41 merlot

16/29/50

kenwood cabernet

16/31/46

silver ghost cabernet

20/40/60

grand marchand cabernet

7/13/19

greetings pinot noir

15/30/45

argyle 'bloomhouse' pinot noir

16/29/50

chinon cab franc

15/30/45

perla terra barolo

22/44/65

craft beer 7

man of law ipa**

duck hook blonde ale**

santa clara mexican lager**

sky blue kolsch*

mango cart

new castle brown ale

allagash white

sycamore mountain candy juicy ipa*

bragg'n rights session ipa**

pernicious ipa*

guinness

seasonal cider**

domestic/imported beer 5

miller lite

stella artois

yuengling

michelob ultra

modelo

becks N/A

house cocktails

pomegranate martini 16

vodka/house made pomegranate syrup/
cointreau

maple manhattan 16

bourbon /amaro/maple cinnamon syrup/
walnut bitters

day dreamer 18

hendricks gin/honey liquor/chamomile
syrup/lemonade

tropical marauder 15

captain morgan/crème de banana/peach
schnapps/pineapple/cranberry

huntsman sour 18

bourbon/honey liquor/egg white/lemon/
rosemary

velvet orchid 15

bacardi/malibu/crème de coconut/

crème de violet/elderberry syrup

sumac martini 18

house infused sumac vodka/green

chartreuse/pomegranate/lime

scarlet whisper 13

raspberry vodka/lillet blanc/simple

syrup/lemon juice/champagne

le basilic fou 19

blanco tequila/tomato water/pink

peppercorn & basil simple syrup

** - local moore county brewery * - NC brewery

bloody mary's, mimosas, &
morning glory 9