

IRONWOOD

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

nicolas chardonnay	sea pearl sauv. blanc	grand marchand cabernet	greetings pinot noir willamette valley
11/22/33	13/26/39	11/22/33	15/30/45
latour grand ardecche chardonnay	dr loosen riesling	kenwood ‘6 ridges’ cabernet	piqueras ‘gold label’ spanish blend
15/30/45	13/26/39	16/32/48	22/44/66
castelnuovo pinot grigio	raptor ridge rosé	silver ghost napa valley cab	l’ecole merlot
11/22/33	15/30/45	20/40/60	16/32/48
terredirai prosecco	le petit perroy sancerre	chinon cab franc	omen rogue valley pinot noir
12/24/36	19/26/39	15/30/45	16/32/48

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*
- seasonal cider**

domestic/imported beer 6

- miller lite
- stella artois
- michelob ultra
- modelo
- lagunitas hazy n/a
- heineken n/a
- guinness

** - local moore county brewery
* - NC brewery

house cocktails

- figgin’ delicious 18
 - house infused fig vodka/honey liquor/toasted pumpkin
- whiskey business 16
 - apple whiskey/spiced syrup/ginger beer
- pumpkin russian 17
 - vanilla vodka/coffee liquour/pumpkin spiced maple syrup
- smokey harvest 19
 - mezcal tequila/cointreau/haberno -agave syrup/carrot juice
- ironwood sangria 16
 - red wine/pomegranate/raspberry/passionfruit/apple cider
- empress me 18
 - empress gin/elderflower liquor/blackberry -sage syrup
- ‘pear’ me up margarita 18
 - sauza/domain canton/sour mix/pear juice/lime juice

apple pie sour 19

bulleit/cinnamon simple syrup/egg white/apple pucker/barenjager/lemon

vanilla orchard martini 15

vanilla vodka/apple cider/lemon juice

starters

tuna tartare * 22

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

fall burrata 21

sundried tomato puree/pesto/prosciutto de parma/arugula salad/toast points

taleggio flatbread 15

roasted garlic puree/fried shallots/shiitake mushrooms/taleggio cheese/white truffle oil drizzle

southern spring rolls 16

bourbon bacon collard greens/slow roasted pork shoulder/spicy pimento cheese spread

flash fried calamari 16

cherry pepper relish/garlic oil/scallion/creole remoulade/lemon zest

lades & leafy greens

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

house salad 9

mesclun greens/carrots/beets/english cucumber/cherry tomato/maple vinaigrette -GF

caesar salad* 9

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

classic wedge 9

iceberg/smoked bacon/red onion/diced tomato/radish/gorgonzola crumbles/blue cheese dressing

entrée salad with chicken 19 entrée salad with shrimp or salmon* 25 entrée salad with steak* 27*

steaks & signatures

twin lobster tails 50
single lobster tail 27
grilled shrimp 10
wild mushroom blend 5

18oz cowboy ribeye* 62
12oz USDA prime new york strip* 55
8oz filet mignon* 52
7oz baseball cut top sirloin * 33
16oz pork porterhouse* 28

chef butter 4
garlic herb butter 4
blue cheese crumbles 4
tobacco onions 4
caramelized onions 4

steaks served with whipped potatoes & fresh vegetable
side substitutions 3

asparagus - crispy brussels - creamed or wilted spinach - swiss chard - candied carrots

trend-setting american favorites

ironwood burger* 25
8oz american wagyu/L.T.O./french fries - artisan toppings 1.00 each -GF bun add 1.50
-add bacon \$2

bi bim bap stir fry* 32
marinated beef tenderloin/coconut rice/hot & cold vegetables/sesame poached egg/chili paste

ironwood kebab*
shoulder tenderloin/grilled garden vegetables/charred corn/rice pilaf/béarnaise -GF
two-piece 26 three-piece 33

slow braised short ribs 42
whipped potatoes/candied carrots/crispy leeks/bordelaise - GF

harissa honey chicken thighs 28
ginger - coconut scented rice/braised bok choy/minted tzatziki - GF

wild mushroom chicken 34
herb roasted chicken breast/linguini/cognac-mushroom demi cream/asparagus

pork osso bucco 47
pimento cheese polenta/crispy brussel sprouts/natural jus -GF

pecan crusted salmon* 38
roasted root vegetables/swiss chard/praline beurre blanc

chicken & spinach manicotti 30
sauteed spinach/shredded chicken/ricotta/mozzarella/house marinara
add sausage link 9

chilean sea bass 55
potato string crust/roasted root vegetables/swiss chard/champagne beurre blanc - GF

*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/cards redeemed. no split checks for parties of 8 or more guests