

IRONWOOD

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

nicolas chardonnay 11/22/33	sea pearl sauv. blanc 13/26/39	de' loach cabernet 11/22/33	greetings pinot noir willamette valley 16/32/48
latour grand ardeche chardonnay 15/30/45	dr loosen riesling 13/26/39	kenwood '6 ridges' cabernet 16/32/48	piqueras 'gold label' spanish blend 15/30/45
castelnuovo pinot grigio 11/22/33	raptor ridge rosé 16/32/54	silver ghost napa valley cab 20/40/60	l'ecole merlot 19/38/57
terredirai prosecco 12/24/36	le petit perroy sancerre 20/40/60	chinon cab franc 15/30/45	omen rogue valley pinot noir 17/34/51

brews

man of law ipa** 8	micheLOB ultra...6
duck hook blonde ale** 8	modelo...6
sky blue kolsch* 7	guinness...7
mango cart 6	yuengling...6
pernicious ipa* 7	heineken n/a...6
miller lite...6	lagunitas n/a...6
stella artois...7	
james creek cider <i>big dipper/beehive ginger</i> 15	

** - local moore county brewery

* - NC brewery

n/a refreshers

sane-gria 12
n/a merlot/pomegranate/pineapple/sprite
kombucha cooler 14
peach/orange/pink apple kombucha
rhubarb lemonade 11
rhubarb & ginger syrup/lemonade
beet the blues 14
blueberry - beet juice/lavender honey syrup/club soda

house cocktails

smoky rose 20
mezcal/domain de canton/amaro/grenadine
one in a melon martini 19
absolut citron/midori/st germain/lemonade
bourbon bum 18
bulleit/banana liquor/grand mariner/orange bitters
prickly situation 18
blanco tequila/prickly pear puree/cointreau/lime/agave
saint & stone 18
gin/apricot luxardo/st germain/lemon/simple
moonlight sonata 16
titos/rumchata/blue curacao/cream
spring & stormy 15
dark rum/muddled strawberry & serrano pepper/lime/ginger beer

starters

chicken tinga flatbread 18

pulled chicken/avocado crema/mango habanero chutney/rainbow radish/cilantro/feta

sashimi tuna* 4oz...20 6oz...26

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

spring burrata 23

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

birria spring rolls 19

slow braised short rib/consume/avocado/oaxaca cheese

steamed bao buns 19

crispy pork belly/pickled daikon radish/hoisin glaze/crushed peanuts

lades & leafy greens

soup of the day 6/8 - lobster bisque 8/10 - house salad 9

seasonal salad 10

arugula/spring mix/grapefruit/marcona almonds/dates/cider-sage vinaigrette

caesar salad* 9

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

classic wedge 10

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
roasted bone marrow 8

18oz cowboy ribeye* 70
12oz USDA prime new york strip* 62
8oz filet mignon* 58
7oz baseball cut top sirloin * 38
16oz pork porterhouse * 31

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

fish & "grits" 45

pan fried catfish/andouille sausage & hominy hash/crispy okra/creole remoulade

bi bim bap stir fry* 35

marinated beef tenderloin/fried rice/hot & cold vegetables/sesame poached egg/chili paste

ironwood kebab*

shoulder tenderloin/grilled garden vegetables/charred corn/rice pilaf/béarnaise -GF

two-piece 30 three-piece 40

rack of lamb 59

minted chimichurri/sauteed escarole/roasted bone marrow

harissa honey chicken thighs 32

rice pilaf/braised bok choy/minted tzatziki - GF

wild mushroom chicken 37

herb roasted chicken/linguini/cognac-mushroom demi cream/asparagus

pork osso bucco 49

pimento cheese polenta/crispy brussel sprouts/natural jus -GF

miso marinated salmon 43

kocho beurre blanc/baby bok choy/fried rice

gnocchi "saltimbocca" 38

crispy chicken cutlets/gnocchi/asparagus/prosciutto/sage garlic cream

*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

IRONWOOD

must arrive between 5-5:30pm and order must be in before 6pm/no splitting/price includes choice of salad or cup of soup

7oz **baseball cut top sirloin*** 43 - 8oz **filet mignon*** 60

steaks served with whipped potatoes/garden vegetable

side substitutions 3 asparagus- crispy brussels - creamed or wilted spinach - candied carrots - escarole

ironwood kebab*

shoulder tenderloin/grilled harvest vegetables/charred corn/fingerling potatoes/béarnaise

two-piece 32 three-piece 42-GF

fish & "grits" 41

pan fried catfish/andouille sausage & hominy hash/crispy okra/creole remoulade

gnocchi "saltimbocca" 40

crispy chicken cutlets/gnocchi/asparagus/prosciutto/sage garlic cream

miso marinated salmon* 45

kocho beurre blanc/baby bok choy/fried rice

wild mushroom chicken 39

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

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