

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
chalk hill chardonnay 15/30/45	dr loosen riesling 13/26/39	sebastiani cabernet 16/32/48	l’ecole merlot 19/38/57
castelnuovo pinot grigio 11/22/33	le petit perroy sancerre 20/40/60	silver ghost napa valley cab 20/40/60	curran grenache gris rosé 16/32/48
terredirai prosecco 12/24/36		chinon cab franc 15/30/45	

brews

house cocktails

maple manhattan 18

bourbon/amaro/maple syrup/walnut bitters

hibiscus rye 17

rye bourbon/ginger canton/hibiscus syrup/lemon

pom-pom margarita 16

blanco tequila/pomegranate/st germain/lime

ironwood smash 16

lambrusco/bourbon/orange liquor/peach-cinnamon syrup

thyme blossom 15

orange gin/cinnamon-thyme syrup/apple cider

sage con’fig’uration 14

rum/fig-sage syrup/lemon/club soda

caramel apple mule 13

caramel vodka/ginger beer/apple cider

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

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

lime drop lager...7

miller lite...6

heineken n/a...6

stella artois...7

allgash...7

james creek cider *big dipper/bee hive ginger* 15

** - local moore county brewery

* - NC brewery

starters

chicken tinga flatbread 18

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

sashimi tuna* 4oz...21 6oz...28

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

fall burrata 21

whipped burrata/butternut squash puree/toasted pumpkin seeds/fig balsamic drizzle/crusty bread

flash fried calamari 17

charred pepper romesco/preserved lemon/baby greens/creole remoulade

steamed bao buns 19

chinese chicken thighs/firecracker slaw/garlic aioli

lades & leafy greens

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

seasonal salad 10

julienne apples/arugula medley/toasted pumpkin seeds/butternut “croutons”/shaved gouda/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 add 8 - entrée salad with shrimp or salmon* add 12 - entrée salad with steak* add 14*

steaks & signatures		
<i>steak accoutrements</i>		<i>steak accoutrements</i>
twin lobster tails 50 single lobster tail 27 grilled shrimp 12 wild mushroom blend 6 roasted bone marrow 10	13oz USDA prime ribeye* 65 12oz USDA prime new york strip* 62 8oz filet mignon* 58 7oz prime baseball cut top sirloin * 41 16oz pork porterhouse * 35	chef butter 4 garlic herb butter 4 blue cheese crumbles 4 tobacco onions 6 caramelized onions 6
steaks served with whipped potatoes & fresh vegetable side substitutions 3 - extra side \$6 asparagus - crispy brussels - creamed or wilted spinach - swiss chard - candied carrots - fingerling potatoes		
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 or avocado \$2 pan fried crab cakes 37 roasted corn pudding/harvest vegetable succotash/creole remoulade bi bim bap stir fry* 36 marinated beef tenderloin/fried rice/hot & cold vegetables/sesame poached egg/chili paste - GF ironwood kebab* shoulder tenderloin/grilled vegetables/charred corn/fingerling potato /béarnaise -GF two-piece 30 three-piece 40 rack of lamb* 59 dauphinoise potatoes/grilled asparagus/mint demi glace/roasted bone marrow - GF fall chicken 33 herb crusted/lemon & feta stuffed/wilted spinach/roasted fingerling potatoes/thyme infused pan gravy crispy half duck 46 candied sweet potatoes/sauteed swiss chard/pea shoot salad/pomegranate glaze pork osso bucco 49 pimento cheese polenta/crispy brussel sprouts/natural jus faroe island salmon* 43 pecan crusted/roasted root vegetable medley/sauteed swiss chard/praline beurre blanc - GF fettuccini “saltimbocca” 35 crispy chicken cutlets/roasted root vegetable medley/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		