

## Starters

### **Soup Du Jour**

The Soup of the Day

6

### **Crispy Calamari**

Lemon Caper Aioli, Arugula, Lemon

10

### **Anisette Prince Edward Island Mussels**

Tomato, Onion, Cilantro, White Wine,

Anisette Butter, Toasted Focaccia

9

### **Three Cheese Plate**

A Selection of Artisanal Cheese

13

### **Seared Foie Gras**

With Caramelized Apples and Onions

13

### **Belgian Endive Salad**

Endive, Honey Crisp Apples, Toasted Pecans, Apple

Cider Vinaigrette

10

### **Boston Bibb Salad**

Butter Lettuce, Grilled Radicchio, Serrano Ham,

Toasted Almonds, White Balsamic Vinaigrette

11

### **Roasted Beet Salad**

Roasted Red & Yellow Beets, Firefly Farms Goat  
Cheese, Toasted Hazelnuts, Blackberries, Baby Frisée,

White Truffle Oil

9

### **Iron Bridge Signature Caesar Salad**

Baby Red Romaine, Garlic Crouton,

Grana Padano

8

To any Salad add...

**Grilled Chicken** 5

**Grilled Shrimp** 9

**Grilled Sirloin Steak** 9

## Iron Bridge Lunch Classics

### **Quiche du Jour**

Mesclun Salad with Balsamic Vinaigrette, Fresh Fruit

10

### **Soup & Sandwich**

Artisanal Grilled Cheese on Sourdough, Soup du Jour

11

### **Omelet du Jour**

Mesclun Salad with Balsamic Vinaigrette, Fresh Fruit

10

### **Portobello Mushroom & Shallot Pizza**

Red Wine Shallots, Gruyere, Baby Arugula, Balsamic

Reduction, Truffle Oil

10

## Sandwiches

Served with Choice of Mesclun Salad, Mediterranean Orzo Salad or Crispy Potato Wedges.

### **Pork and Fennel Sausage Sandwich**

Caramelized Onion, Sun Dried Tomato, Melted

Gruyere on Ciabatta with Sweet Potato Gaufrettes

10

### **Roast Turkey Panini**

Arugula Pesto, Tomato, Mozzarella, Sourdough

10

### **Grilled Wagyu Beef Burger**

Roasted Portobello Mushrooms, Fresh Mozzarella Cheese

Roasted Red Pepper Aioli

11

## Entrees

### **Moroccan Glazed Local Rockfish**

Herbed Cous Cous, Sauteed Spinach

20

### **Grilled Beef Sirloin Salad**

Spring Greens, Avocado, Marinated Olives, Applewood Smoked Bacon,

Roquefort Blue Cheese, Roasted Shallot Cumin Vinaigrette

14

### **Grilled Chicken Salad**

Bed of Mesclun Greens, Tomato, Pecans, Grapes, Cucumber, Balsamic Vinaigrette

12

### **Forest Mushroom Ravioli**

Sautéed Forest Mushrooms, English Peas, Taleggio Cream, Fried Leeks, Thyme

13

\*\*There will be a \$2 charge for all split plates \*\*Due to the number of ingredients in our foods we are unable to list them all. Please advise your server of any food allergies you may have.