

Starters

Soup Du Jour

The Soup of the Day

6

Crispy Calamari

Roasted Tomato Garlic Sauce,
Arugula, Lemon

12

Mussels in Chipotle Sauce

Prince Edward Island Mussels, Chipotle White Wine
Sauce, Cilantro Crème Fraiche,
Grilled Focaccia

11

Three Cheese Plate

A Selection of Artisanal Cheese

13

Bijou Fig Plate

Vermont Creamery Bijou Aged Goat Cheese, Chocolate Fig,
Baguette, Honey

7

Foie Gras Chips and Dip

Housemade Potato Chips, Foie Gras Cream, Truffle Oil

6

Sesame Seared Tuna Tacos

Sesame & Pepper Crusted Ahi Tuna,
Sweet Chili Dressing, Napa Cabbage, Bell Peppers
Crispy Wonton Shell

12

Mesclun Salad

Mesclun Greens, Red Onion, Cucumber, Fried Manchego,
Broken Sherry Vinaigrette

9

Watermelon Salad

Chesapeake Greenhouse Bouquet Lettuce Mix, Red Onion
Feta Cheese, Mint, Toasted Hazelnuts
Raspberry Champagne Walnut Vinaigrette

9

Iron Bridge Signature Caesar Salad

Baby Red Romaine, Garlic Crouton,
Grana Padano

8

Any Starter Salad With...

Grilled Chicken	...13
Grilled Shrimp or Grilled Sirloin Steak	...15

Iron Bridge Lunch Classics

Quiche du Jour

Mesclun Salad with Balsamic Vinaigrette, Fresh Fruit

10

Omelet du Jour

Mesclun Salad with Balsamic Vinaigrette, Fresh Fruit

11

Caramelized Onion, Mushroom and Tomato Pizza

Caramelized Red Onions, Crimini Mushrooms, Preserved
Yellow Tomatoes, Grana Padano

10

Soup & Sandwich

Your Choice of Bacon, Tomato, Cheddar, Grilled Cheese
OR Smoked Gouda, Avocado, Red Onion, Grilled Cheese

11

Sandwiches

Served with Choice of Mesclun Salad, Mediterranean Orzo Salad or Hand Cut Fries.

Fried Green Heirloom Tomato BLT

Panko Breaded Tomato, Applewood Smoked Bacon, Bibb
Lettuce, Roasted Pepper Goat Cheese, Herbed Ciabatta

10

Bison Cheese Steak Sandwich

Portobello Mushrooms, Tomato, Bibb Lettuce, Muenster
Cheese, Black Pepper Truffle Aioli, Herbed Ciabatta.

13

Grilled Wagyu Beef Burger

Rosemary Infused Chevre, Applewood Smoked Bacon
Onion Soubise, Bibb Lettuce, Tomato
Onion Kaiser

12

Chesapeake Chicken Sandwich

Old Bay Grilled Chicken Breast, Cheddar Cheese
Applewood Smoked Bacon, Lettuce, Tomato Mayonnaise

10

Entrees

Pan Seared Coho Salmon

Yukon Gold Celeriac Röesti, Fava Bean Succotash
Onion Soubise, Buerre Blanc

18

Iron Bridge Seafood Cobb

Sautéed Shrimp, Scallop, Crab, Local Bibb Lettuce, Red Onion, Mindoro Blue Cheese
Tomato, Avocado, Cucumber, Country Olives, Tarragon, Mustard Vinaigrette

15

Campanelle con Funghi

Hand Made Campanelle Pasta, Crimini, Shitake and Porcini Mushrooms, Duck Confit, Brown Butter Double Cream Sauce, Herbs,
Grilled Focaccia

16

****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.**