

# The Iron Bridge Wine Company

## Appetizers

### **Soup Du Jour...6**

The Soup of the Day

### **Three Cheese Plate...13**

Selection of Artisanal Cheese

### **House Smoked Salmon...9**

Red Onion, Capers, Mache, Crème Fraiche, Toasted Focaccia

### **Field Green & Mango Salad... 9**

Shaved Radish, Tomato, Candied Pecans, Mango Dressing

### **Steamed Mussels...9**

Merquez Sausage, Onion, Garlic

### **Smoked Foie Gras & Duck Terrine... 11**

Whole Grain Mustard, Cornichon, Mache, Toasted Focaccia

### **Caesar Salad...8**

Baby Red Romaine, Garlic Crouton, Grana Padano

\*Add Rosemary Grilled Chicken...5

## Sandwiches

Served with Choice of Mixed Green Salad, German Potato Salad, Citrus Scented Orzo Salad or Herbed Yukon Gold Potato Wedges.

### **Sundried Tomato & Toasted Almond Chicken Salad... 10**

Three Cheese Semolina Bread, Swiss Cheese, Field Greens

### **Muffaletta Panini...10**

Aged Salami, Olive Tapanade, Roasted Peppers, Fresh Mozzarella, Sourdough

### **Shrimp Salad on a Croissant... 12**

Muenster Cheese, Yellow Tomato, Baby Spinach

### **Grilled Wagyu Beef Burger on Kaiser Roll... 11**

Cheddar Cheese, Applewood Bacon, Wild Mushrooms, Caramelized Onion & Coriander Aioli

## Entrees

### **Soup & Sandwich... 11**

Artisanal Grilled Cheese and a cup of Soup Du Jour

### **Pan Roasted Salmon...12**

Crab, Gnocchi, Tarragon Cream

### **Quiche Du Jour... 10**

Mesclun Salad with Balsamic Vinaigrette, Fresh Fruit

### **Lamb Sausage Pizza... 10**

Artichokes, Fresh Tomatoes, Feta Cheese, Fennel-Olive Puree

### **"Shrimp & Grits"...14**

Grilled Shrimp, Creamy Grits, Chive Beurre Blanc

### **Omelette of the Day... 10**

Mesclun Salad with Balsamic Vinaigrette, Fresh Fruit

\*\*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.