

The Iron Bridge Wine Co.

Available From 11:00am – 2:00pm Only

Available From 11:00am – 5:00pm

For The Table

Duo of Tapenade...	7
<i>Chipotle Hummus, Olive Caper Tapenade, Toasted Baguette</i>	
Crispy Calamari...	12
<i>Caper Aioli, Smoked Paprika, Arugula, Lemon</i>	
Three Cheese Plate...	15
<i>Selection of Artisanal Cheeses, Candied Pecans, Apricot Jam, Caper Berries</i>	
House Made Charcuterie Plate...	15
<i>Prosciutto, Chicken and Chorizo Ballantine, Duck and Currant Paté, Pickled Egg, Grainy Mustard</i>	

Starters

Soup Du Jour	6
Ratatouille Soup...	6
<i>Parmesan Frico, Basil</i>	
Beef Carpaccio...	9
<i>Chervil & Dijon Rub, Crispy Capers, Truffle Vinaigrette, Parmesan Crouton</i>	
Prince Edward Island Mussels...	12
<i>Coconut Red Curry, Kafir Lime Leaf, Tomato, Grilled Focaccia</i>	
King Crab Roll...	13
<i>Daikon, Cucumber, Cilantro, Carrot, Soy Vinaigrette, Avocado Mousse</i>	
Baby Spinach Salad...	9
<i>Crispy Shallot, Prosciutto Vinaigrette, Striped Beets, Chèvre</i>	
Caesar Salad...	9
<i>Baby Green Romaine, Pumpernickel Crouton, Grana Padano, Boquerone</i>	
Mixed Greens Salad...	8
<i>Port Poached Pears, Gorgonzola, Grape Tomato, Aged Sherry Vinaigrette</i>	

Any Starter Salad With...

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

Iron Bridge Lunch Classics

Quiche du Jour...	10
<i>Mesclun Salad with Balsamic Vinaigrette, Fresh Fruit</i>	
Grilled Flatbread...	10
<i>Gorgonzola, Caramelized Onion, Poached Pear, Aged Balsamic</i>	
Omelet du Jour...	11
<i>Mesclun Salad with Balsamic Vinaigrette, Fresh Fruit</i>	

Sandwiches

<i>Served with Choice of Mesclun Salad, Mediterranean Orzo Salad or Hand Cut Fries.</i>	
Iron Bridge Classic Burger...	13
<i>Balsamic Onions, Oven Dried Tomatoes, Blue Cheese Fondue</i>	
Portabella Mushroom Sandwich...	10
<i>Caramelized Onions, Portabella Mushrooms, Pickled Peppers, Provolone Cheese Garlic Aioli, Ciabatta</i>	
House Made Corned Beef Sandwich...	12
<i>Caraway Mustard, Swiss Cheese, Onion Kaiser</i>	
Curry Chicken Salad Sandwich...	11
<i>Tofu Curry Mayo, Sprouts, Cucumber, Tomato, Whole Grain Bread</i>	

Entrées

Pan Seared Scottish Salmon...	21
<i>Forbidden Wild Rice, Haricot Verts, Pearl Onion, Pineapple Kumquat Chutney</i>	
Steak Frites...	14
<i>Grilled 6 oz. Sirloin, Rosemary Truffle Frites, Roasted Garlic Compound Butter</i>	
Perciatelli Carbonara...	18
<i>House Made Bacon, 12 Minute Egg, Arugula, Broccoli, Basil Pesto, Parmesan</i>	
Chicken Cobb Salad...	14
<i>House Made Bacon, Stilton Cheese, Tomato, Egg, Avocado Honey Mustard Vinaigrette</i>	
Fish & Chips...	12
<i>Beer Battered Cod, Old Bay Frites, Caper Aioli</i>	
Garden Risotto...	16
<i>Carrot Puree, Roasted Butternut Squash, Spinach, Sundried Tomatoes</i>	

**There will be a \$2 charge for all split plates

**Due to the number of ingredients in our food we are unable to list them all. Please advise your server of any food allergies you may have