



IRON GATE

• WEEKEND BRUNCH •

I.G. LOUKOUMADES *lemon, sesame seeds, orange blossom syrup* 9

IMPORTED BURRATA CHEESE *fennel spoon sweets, olive oil, parker house crostini* 15

IMPORTED GREEK YOGURT *fresh grapes, sicilian pistachio, mint, local honey* 14

HEARTH KISSED SQUASH *goat cheese mousse, spiced seeds, shaved pear, mustard maple vinaigrette* 18

FRITTO MISTO *assorted seafood, fried lemon, olive, duo of sauces* 20

I.G CAESAR SALAD *hearty greens, bread & butter onions, white anchovy, boiled egg* 16
(add oak roasted shrimp or lemon roasted chicken for an additional 10)

MORTADELLA PANINO *smoked mozzarella, heirloom tomato, pine nut, arugula pesto* 18
(add fried egg for an additional 5)

TWO OLIVE OIL FRIED EGGS* *crispy potatoes, salsa verde, hearty green salad* 16

BREAD PUDDING FRENCH TOAST *maple apples, almond crumble, whipped mascarpone* 20

CARAMALIZED RICOTTA GNOCCHI *spicy pomodoro, torn basil, parmesan cheese* 25

HEARTH BAKED HEN EGGS *sauce puttanesca, anchovy, feta, dill, grilled focaccia* 19

OAK GRILLED BISON FLANK STEAK *shell beans, bay blue, fresno chili, tomato, house pita* 29

PISTACHIO *ice cream, praline, brittle, financier* 16

CHOCOLATE AND CARAMEL *feuilletine crunch, vanilla cookie, sweet cream ice cream* 19

• COCKTAILS •

SPICY BLOODY MARY *vodka, calabrian chili, old bay rim* 16

MIMOSA *fresh squeezed orange, sparkling wine* 16

CAPPELLETTI SPRITZ *like an aperol spritz but better* 13



CHEF DE CUISINE JAMES COLLURA / GENERAL MANAGER DOUGLAS BERRYHILL

GLUTEN FREE ALTERNATIVES ARE AVAILABLE FOR AN ADDITIONAL 2., PLEASE ASK YOUR SERVER FOR DETAILS

TWENTY PERCENT GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



• WINE BY THE GLASS •

SPARKLING

- SANTA MARIA LA PALMA, ARAGOSTA SPUMANTE 14 / 56
alghero, sardinia, italy, nv
- KIR-YIANNI, AKAKIES, SPARKLING ROSÉ SEC 15 / 60
xinomavro, amyndeon, macedonia, greece, 2021

WHITE

- KARAMOLEGOS, FEREDINI 17 / 68
assyrtiko, santorini, greece, 2020
- PALMENTO COSTANZO, MOFETE 17 / 68
etna bianco doc, carricante / catarratto, mt. etna, italy, 2019
- CENATIEMPO, BIANCO SUPERIORE 17 / 68
biancolella / forestera, ischia, campania, italy, 2021
- AIVALIS, BARREL FERMENTED 15 / 60
assyrtiko, nemea, greece, 2021
- TSELEPOS, BLANC DE GRIS 15 / 60
moschofilero, peloponnese, greece, 2021

SKIN CONTACT / ROSÉ

- SFERA, BIANCO MACERATO 15 / 60
verdeca, puglia, italy, nv
- TERRE NERE, ETNA ROSATO 17 / 68
nerello mascalese / nerello cappuccio, mt. etna, sicily, 2022
- TROUPIS WINERY, HOOF & LUR 14 / 56
moschofilero, mantinia, peloponnese, greece, 2018
- DOMAINE ZAFEIRAKIS, ROSÉ 17 / 65
limniona, tyrnavos, greece, 2020

RED

- I CUSTODI, PISTUS ETNA ROSSO 19 / 76
nerello mascalese/nerello capuccio, mt. etna, sicily, 2021
- FATALONE, GIOIA DEL COLLE DOC 17 / 68
primitivo, irpinia, campania, italy, 2021
- KONTOZISIS ORGANIC VINYARDS, A-GRAFO 18 / 72
limniona, karditsa, greece, 2017
- BAIRAKTARIS, OLD MONOLITHOS 19 / 76
agiorgitiko, peloponnese, greece, 2018
- ARGATIA, XINOMAVRO 18 / 72
naoussa, greece, 2018
- GRIFALCO, AGLIANICO DEL VULTURE 16 / 64
aglianico, basilicata, italy, 2019
- SCALA. CIRO ROSSO CLASSICO DOC 14 / 56
gaglioppo, calabria, italy, 2019
- PAPAGYRIOU, LE ROI DES MONTAGNES 19 / 76
cabernet sauvignon/mavrodaphne/touriga nacional corinthia, greece, 2018

COCKTAILS

- EL BANDITO**
*clarified roast pineapple infused
 bourbon, amaro nonino,
 amaro delle sirene, clove demerara 26*
- IL CALANTHE**
*stray dog gin, capasso aperitivo,
 yuzu, lemon, simple, foam 18*
- COMFORTABLY PLUM**
*gin, cardamaro, plum puree,
 lemon, tonic 18*
- CIAO NAPOLEON!**
*tequila, casoni 1814, lime,
 strega, cachaca 18*
- A FAREWELL TO ARMS**
*pisco, peach liqueur, lime,
 maraschino, grape fruit, thyme 18*
- HIGH PLAINS DRIFTER**
*k.o. distilling bourbon, dc&f
 amaro finochetto, lemon,
 pomegranate syrup, foam 20*
- MATCHADO
 ABOUT NOTHING**
*gin mare, matcha, dolin genepy,
 lemon, honey syrup, foam 18*
- MASS A-PEEL**
*espresso, don q crsital rum,
 banana liqueur, dc&f amaro
 cerasum, chocolate bitters 19*
- NIKOLAKI**
*vodka, greek yogurt, honey,
 lemon, rosemary 17*

WE REGULARLY HOST ENGAGING AND INFORMATIVE WINE DINNERS
 GUIDED BY WINEMAKERS AND SOMMELIERS
 FOLLOW US @IRONGATEDC AND JOIN OUR MAILING LIST FOR
 EVENT ANNOUNCEMENTS, SPECIALS AND MORE

BEER & CIDER

- SEPTEM SATURDAY'S 10**
*porter
 greece | 5.5% | 11.2 oz bottle*
- SEPTEM SUNDAY'S 10**
*blonde ale with honey
 greece | 6.5% | 11.2 oz bottle*
- SEVEN ISLAND DAWN OF
 THE HOPHEADS 12**
*hazy double ipa
 greece | 8.0% | 16 oz. can*
- OXBOW LUPPOLO 9**
*italian pilsner / maine
 5.0% / 16 oz.*
- BLUE JACKET
 LOST WEEKEND 10**
*d.d.h ipa with citra hops
 DC | 7.0% | 16 oz*
- BIRRIFICIO
 BALADIN NAZIONALE 12**
*italian blonde ale
 italy | 6.5% | 11.2 oz bottle*
- AVAL ROSE 8**
*cider
 france | 5.0% | 12 oz can*
- ORVAL TRAPPIST ALE 12**
*belgian ale | belgium
 6.2% | 12 oz. bottle*