



RESTAURANT WEEK MMXXV

.....●.....
SELECT ONE FROM EACH COURSE

Per Person - 35

..... FIRST

HEIRLOOM BEET SALAD

*sesame crusted feta, walnuts, watercress,
vin cotto*

CARAMELIZED ONION ARANCINI

*gorgonzola dolce, crispy rosemary,
black garlic aioli*

WHITE BEAN SOUP

*sun dried tomato, pickled carrots,
crispy kale*

..... SECOND

IRON GATE GYRO

*grilled lamb keftedes, baby greens, sumac onion,
yogurt, crispy potatoes*

HEARTY GREEN SALAD

*puffed grains, root veggies, slow roasted chicken,
burnt honey vinaigrette*

ROASTED MUSHROOM PANINO

*local chevre, cipollini agro dolce, walnut,
arugula pesto*

..... THIRD

SWEET CREAM SEMIFREDO

*caramelized apples, peanut butter mousse,
earth n eats maple glass*

BITTERSWEET CHOCOLATE PARFAIT

*brownie crumbles, sea salt, caramel pastry cream,
hazelnuts*





IRON GATE

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HEIRLOOM BEET SALAD

sesame crusted feta, walnuts, watercress, vin cotto

WHITE BEAN SOUP

sun dried tomato, pickled carrots, crispy kale

IMPORTED GREEK YOGURT

fresh pomegranate, torn mint, honey drizzle

AVAILABLE A LA CARTE ONLY

IRON GATE LOUKOUMADES

local honey, lemon, orange blossom syrup 11

..... SECOND

BREAD PUDDING FRENCH TOAST

maple apple, almond crumble, whipped mascarpone

OAK ROASTED HEN EGGS

feta cheese, dill, sauce puttanesca, grilled focaccia

BREAKFAST SANDWICH

sourdough biscuit, house pancetta, fried egg, aged provolone

AVAILABLE A LA CARTE ONLY

NEW FRONTIER BISON FLANK

olive fried eggs, crispy potatoes, simple greens, salsa verde 35

..... THIRD

SWEET CREAM SEMIFREDO

caramelized apples

PEANUT BUTTER MOUSSE

earth n eats maple glass

BITTERSWEET CHOCOLATE PARFAIT

brownie crumbles, sea salt, caramel pastry cream, hazelnuts



BRUNCH