



RESTAURANT WEEK MMXXV

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

Per Person - 65
Wine Pairing - 35

..... FIRST

HEIRLOOM BEET SALAD

sesame crusted feta, walnuts, watercress, vin cotto

ROASTED LOCAL BRASSICAS,

whipped ricotta, anchovy bagna cauda, crispy alliums

NEW FRONTIER BISON CARPACCIO

pickled mustard seed, garlic aioli, caperberry, crispy sunchokes

AVAILABLE A LA CARTE ONLY

OUR DAILY FOCACCIA

meyer lemon, kalamata olive, red onion, sheep's milk feta 15

..... SECOND

GRAPE LEAF ROASTED COD

winter citrus, sicilian pistachio, chili, shaved fennel salad

WINTER MUSHROOM "BOLOGNESE"

chanterelles, kefalograviera, hen yolk, spaghetti alla chitarra

SLOW COOKED AMISH CHICKEN BREAST

Roasted Potatoes, bitter greens, rosemary sauce

BRAISED SHENANDOAH LAMB SHANK

creamy polenta, crispy rosemary, winter citrus gremolata (+20)

..... 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

DUO OF LOCAL CHEESES

raisin nut bread, candied almonds, last season's preserves





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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*





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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 ALA 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

