



IRON GATE

• THE FAMILY TABLE •

Four course menu 95 per person Wine pairings 75 per person

Our Family Table menu includes everything from tonight's meze and your choice of one dish from each of the remaining courses to be enjoyed by the table. À la carte available as noted.

..... TONIGHT'S MEZE

OUR DAILY FOCACCIA *baby potatoes, meyer lemon, st malachi cheese, bottarga* 15

BLUEFIN TUNA CARPACCIO *pickled mustard, roasted brassica, garlic aioli* 19

KOMBU CURED RED SNAPPER *herbed yogurt, winter citrus, crispy chickpeas, green chili* 20

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

LOCAL CHICORY SALAD *blue cheese, toasted walnuts, apples, charred lemon, pane fritto* 18

..... II
(choose one)

ROASTED MUSHROOM "CARBONARA" *housemade campanelle, pecorino, egg yolk* 28

LINGUINE ALLA VONGOLE *manila clams, white wine, garlic bread crumbs* 30

..... III
(choose one)

PAN SEARED ROCKFISH *wilted greens, sweet potato, hazelnut brown butter* 36

OAK ROASTED COD *castelvetrano olives, crispy potato, spicy soppressata, pomodorini* 37

HEARTH ROASTED ARROWHEAD CABBAGE *local brassica, pinenuts, golden raisins, creamed kale agnolotti* 30

NEW FRONTIER BISON FLANK *celeriac puree, grilled sunchokes, pickled fennel salad, salsa verde* 38

..... IV
(choose one)

MOCHA FRAPPE *white chocolate ganache, olive oil cake, dark chocolate ice cream* 18

SPICED FIG CAKE *toasted walnuts, red wine, vanilla ice cream* 18

TRIO OF LOCAL CHEESES *raisin nut bread, candied hazelnuts, seasonal preserves* 18



CHEF PARTNER ANTHONY CHITTM / CHEF DE CUISINE JAMES COLLURA

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 15 / 60
vermentino, 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

COTTANERA, ETNA D.O.C 18 / 72
carricante, mt. etna, italy, 2022

ALBERTO LONGO, LE FOSSETTE 18 / 72
falanghina, puglia igt, italy, 2022

DOMAINE KATSAROS 21 / 88
chardonnay, mt. olympus, thessaloniki, greece, 2022

AIVALIS, BARREL AGED 15 / 60
assyrtiko, nemea, greece, 2021

SKIN CONTACT / ROSÉ

TSELEPOS, BLANC DE GRIS, ORANGE 15 / 60
moschofilero, peloponnese, greece, 2021

TROUPIS WINERY, HOOF & LUR, ORANGE 15 / 60
moschofilero, mantinia, peloponnese, greece, 2018

DOMAINE ZAFEIRAKIS, ROSÉ 17 / 65
limniona, tyrnavos, greece, 2020

RED

SCALA, CIRÒ ROSSO CLASSICO D.O.C 16 / 62
gaglioppo, calabria, italy, 2019

TERRE COSTANTINO, ETNA D.O.C 20 / 85
nerello mascalese / nerello cappuccio, mt. etna, sicily, 2022

OENOS MITTAS 18 / 72
xinomavro, naoussa, greece, 2019

AZIENDA AGRICOLA, SAN SALVATORE, CERASO 19 / 76
aglianico, campania igt, italy, 2021

KONTOZISIS ORGANIC VINYARDS, A-GRAFO 18 / 72
limniona, karditsa, greece, 2017

PIETRAVENTOSA, VOLERE VOLARA 19 / 76
primitivo, puglia igt, italy, 2021

BAIRAKTARIS, OLD MONOLITHOS 19 / 76
agiorgitiko, peloponnese, greece, 2019

PAPARGYRIOU, LE ROI DES MONTAGNES 19 / 85
cabernet sauvignon, peloponnese, greece, 2021

COCKTAILS

A FAREWELL TO ARMS
pisco, peach liqueur, lime, maraschino, blood orange, thyme 19

HIGH PLAINS DRIFTER
k.o. distilling bourbon, dc&f amaro finochetto, lemon, pomegranate syrup, foam 20

PERSEPHONE'S KISS
rye, amaro nocino, calvados 19

BLACK-MAGIC WOMAN
vanilla infused vodka, espresso, borsci, all spice clove demerara 21

SMOKE GETS IN YOUR RYE
rye, mezcal, averna, vermouth, hellfire shrub, pinch salt 20

CIAO NAPOLEON!
tequila, casoni 1814, lime, strega, cachaca 18

NICOLAKI
vodka, greek yogurt, honey, lemon, rosemary 17

IL CALANTHE
stray dog gin, capasso aperitivo, yuzu, lemon, foam 18

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*

**BLUE JACKET
 LOST WEEKEND 10**
*d.d.h ipa with citra hops
 d.c. | 7.0% | 16 oz*

SEPTEM SUNDAY'S 10
*blonde ale with honey
 greece | 6.5% | 11.2 oz bottle*

AVAL ROSE 8
*cider
 france | 5.0% | 12 oz can*

OXBOW LUPPOLO 9
*italian pilsner / maine
 5.0% / 16 oz.*

**BROOKLYN SPECIAL
 EFFECTS PILS 8**
*non-alcoholic german pilsner
 new york | 0.5% / 12 oz. can*

ORVAL TRAPPIST ALE 12
*belgian ale
 belgium | 6.2% | 12 oz. bottle*