



• WEEKDAY LUNCH •

..... I

CARAMELIZED ONION ARANCINI *gorgonzola dolce, black garlic aioli, crispy rosemary* 12

DAILY TRIO OF DIPS *crudite, fennel seed crackers* 15

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

WHITE BEAN SOUP *pickled carrots, crispy kale, sun dried tomatoes* 13

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

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

..... II

WINTER VEGETABLE SALAD *hearty greens, herbed feta, blood orange vinaigrette, toasted almonds* 16
(*add oak roasted shrimp or lemon roasted chicken for an additional 10*)

OAK GRILLED LAMB KEFTEDES “GYRO” *cherry tomato, feta, yogurt, sumac red onion, crispy potato* 21

SPICE ROASTED CAULIFLOWER STEAK *whipped tahini, crispy brussels sprouts, candied seeds* 24

OAK ROASTED SHRIMP “SAGANAKI” *tomato, olive, caper, feta cheese, sourdough* 20

NEW FRONTIER BISON FLANK STEAK *cumin creme fraiche, spiced carrots, winter citrus, watercress* 28

..... III

SWEET CREAM SEMIFREDDO *caramelized apple, peanut butter mousse, maple glass* 18

BITTERSWEET CHOCOLATE PARFAIT *brownie crumbles, sea salt, caramel pastry cream, hazelnuts* 18



CHEF DE CUISINE JAMES COLLURA / GENERAL MANAGER GREG RHOAD

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, 2023

WHITE

- KARAMOLEGOS, FEREDINI** 16 / 68
assyrτικο, santorini, greece, 2023
- COTTANERA, ETNA D.O.C** 18 / 72
carricante, mt. etna, italy, 2023
- TENUTA DI CASTELLARO, BIANCO PORTICELLO** 16 / 72
carricante / moscato bianco, lipari island, sicily, 2021
- DOMAINE KATSAROS** 21 / 88
chardonnay, mt. olympus, thessaloniki, greece, 2022
- AIVALIS, BARREL AGED** 15 / 60
assyrτικο, nemea, greece, 2022

SKIN CONTACT / ROSÉ

- TSELEPOS, BLANC DE GRIS, ORANGE** 15 / 60
moschofilero, peloponnese, greece, 2023
- DOMAINE ZAFEIRAKIS, ROSÉ** 17 / 65
limniona, tyrnavos, greece, 2023

RED

- SCALA, CIRÒ ROSSO CLASSICO D.O.C** 16 / 62
gaglioppo, calabria, italy, 2022
- TERRE COSTANTINO, ETNA D.O.C** 20 / 85
nerello mascalese / nerello cappuccio, mt. etna, sicily, 2021
- OENOS MITTAS** 18 / 72
xinomavro, naoussa, greece, 2022
- AZIENDA AGRICOLA, SAN SALVATORE, CERASO** 19 / 76
aglianico, campania igt, italy, 2021
- KONTOZIS ORGANIC VINYARDS, A-GRAFO** 18 / 72
limniona, karditsa, greece, 2018
- PIETRAVENTOSA, VOLERE VOLARA** 19 / 76
primitivo, puglia igt, italy, 2021
- BAIRAKTARIS, OLD MONOLITHOS** 19 / 76
agiorgitiko, peloponnese, greece, 2016
- PAPARGYRIOU, LE ROI DES MONTAGNES** 19 / 85
cabernet sauvignon, peloponnese, greece, 2022

COCKTAILS

<p>GREY SKIES <i>gin, creme de violette, amaretto, lemon, ouzo 21</i></p>	<p>SMOKE GETS IN YOUR RYE <i>mezcal, sweet vermouth, amaro averna, rye, salt 20</i></p>
<p>PERSEPHONE'S KISS <i>rye, calvados, local nocino, grenadine 19</i></p>	<p>BLACK-MAGIC WOMAN <i>vanilla infused vodka, borsci, espresso, clove demerara, allspice 21</i></p>
<p>HIGH PLAINS DRIFTER <i>bourbon, fennel liquor, pomegranate syrup, lemon, foam 20</i></p>	<p>CIAO NAPOLEON! <i>tequila, casoni 1814, lime, strega, cachaca 18</i></p>
<p>NO ONE LIKE YOU <i>mtn tea limoncello, aperol, gum syrup, lemon, vodka, foam 21</i></p>	<p>ELIXIR OF EROS <i>blood orange blossom, gin, italicus, lime 18</i></p>
<p>A FARWELL TO ARMS <i>pisco, maraschino, thyme, peach, grapefruit, lime 21</i></p>	<p>IL CALANTHE <i>stray dog gin, capasso aperitivo, yuzu, lemon, foam 18</i></p>

WE REGULARLY HOST ENGAGING AND INFORMATIVE WINE DINNERS
 GUIDED BY WINEMAKERS AND SOMMELIERS
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 EVENT ANNOUNCEMENTS, SPECIALS AND MORE

BEER & CIDER

<p>SEPTEMBER SATURDAY'S 10 <i>porter</i> <i>greece 5.5% 11.2 oz bottle</i></p>	<p>BLUE JACKET LOST WEEKEND 10 <i>d.d.h ipa with citra hops</i> <i>d.c. 7.0% 16 oz</i></p>
<p>SEPTEMBER SUNDAY'S 10 <i>blonde ale with honey</i> <i>greece 6.5% 11.2 oz bottle</i></p>	<p>BIRRIFICIO BALADIN NAZIONALE 12 <i>italian blonde ale</i> <i>italy 6.5% 11.2 oz bottle</i></p>
<p>OXBOW LUPPOLO 9 <i>italian pilsner / maine</i> <i>5.0% / 16 oz.</i></p>	<p>ORVAL TRAPPIST ALE 12 <i>belgian ale</i> <i>belgium 6.2% 12 oz. bottle</i></p>
<p>BEST DAY KOLSCH 8 <i>non-alcoholic kolsch</i> <i>california 0.5% / 12 oz. can</i></p>	<p>AVAL ROSE 8 <i>cider</i> <i>france 5.0% 12 oz can</i></p>