



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 SUPPLEMENTS

add 5g Shaved winter perigord truffle (tf) 40 ~ add 10g oscietra caviar (cv) 40

TONIGHT'S MEZE

OUR DAILY FOCACCIA *meyer lemon, red onion, kalamata olive, feta* 15

OAK GRILLED CHESAPEAKE OYSTERS *pickled shallot, calabrian chili, goat's milk butter* 18 (cv)

IMPORTED BURRATA *fennel soon sweets, parker house crostini* 19 (cv)

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

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

II

(choose one)

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

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

III

(choose one)

GRAPELEAF ROASTED COD *shaved fennel, winter citrus, sicilian pistacio* 34 (tf)

OAK GRILLED AMISH CHICKEN *greek potatoes, wilted greens, herb jus* 36 (tf)

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

NEW FRONTIER BISON FLANK *celeriac puree, grilled sunchokes, pickled fennel salad, salsa verde* 36 (tf)

IV

(choose one)

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

PISTACHIO *ice cream, praline, brittle, financier* 19

TRIO OF LOCAL CHEESES *raisin nut bread, candied hazelnuts, poached fig preserve* 19

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 16 / 68
assyrtiko, santorini, greece, 2020
- COTTANERA, ETNA D.O.C 18 / 72
carricante, mt. etna, italy, 2022
- TENUTA DI CASTELLARO, BIANCO PORTICELLO 16 / 72
carricante / moscato bianco, lipari island, sicily, 2021
- 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

<p>GREY SKIES <i>gin, creme de violette, amaretto, lemon, ouzo 21</i></p> <p>HIGH PLAINS DRIFTER <i>bourbon, fennel liquor, pomegranate syrup, lemon, foam 20</i></p> <p>NICOLAKI <i>vodka, greek yogurt, honey, lemon, rosemary 17</i></p>	<p>SMOKE GETS IN YOUR RYE <i>mezcal, sweet vermouth, amaro averna, rye, salt 20</i></p> <p>BLACK-MAGIC WOMAN <i>vanilla infused vodka, borsci, espresso, clove demerara, allspice 21</i></p> <p>CIAO NAPOLEON! <i>tequila, casoni 1814, lime, strega, cachaca 18</i></p> <p>IL CALANTHE <i>stray dog gin, capasso aperitivo, yuzu, lemon, foam 18</i></p>
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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

<p>SEPTEM SATURDAY'S 10 <i>porter greece 5.5% 11.2 oz bottle</i></p> <p>SEPTEM SUNDAY'S 10 <i>blonde ale with honey greece 6.5% 11.2 oz bottle</i></p> <p>OXBOW LUPPOLO 9 <i>italian pilsner / maine 5.0% / 16 oz.</i></p> <p>BROOKLYN SPECIAL EFFECTS PILS 8 <i>non-alcoholic german pilsner new york 0.5% / 12 oz. can</i></p>	<p>BLUE JACKET LOST WEEKEND 10 <i>d.d.h ipa with citra hops d.c. 7.0% 16 oz</i></p> <p>AVAL ROSE 8 <i>cider france 5.0% 12 oz can</i></p> <p>ORVAL TRAPPIST ALE 12 <i>belgian ale belgium 6.2% 12 oz. bottle</i></p>
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