

# IRON GATE

## MIDDAY



ROASTED MUSHROOM ARANCINI <i>grayson cheese, thyme, black garlic aioli</i>	7
OAK ROASTED DATES <i>fresh goat cheese, marcona almond, georgia olive oil</i>	7
KOHLRABI TZATZIKI <i>garlic chips, autumn crudités, fennel seed crackers</i>	11
PIKILIA PLATTER <i>fried lamb meatballs, mortadella, sesame feta, 7 sisters, hummus, olives, pickles, crackers</i>	18



BEARS NEED BEES <i>barr hill gin, greek mountain tea honey syrup amaro sibilla, lemon</i>	14
FUTURISMO OLD FASHIONED <i>amaro dell'etna, bourbon, mediterranean "complex" syrup</i>	14
2016 TETRAMYTHOS, RODITIS, "RIZES" <i>Peloponnese, Greece</i>	9
2016 TETRAMYTHOS, AGIORGITIKO, "RIZES" <i>Peloponnese, Greece</i>	9

midday menu offered from 2 until 5  
follow online @irongatedc

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