

# The Iron Bridge Wine Company

## Appetizers

**Soup Du Jour...6**

**Foie Gras Torchon... 13**

Apples, Vanilla and Apple Cider Reduction, Toasted Focaccia

**Three Cheese Plate...13**

Selection of Artisanal Cheese

**Bresaola Plate...7**

Thinly Sliced Dried Beef, Marinated Peppers, Mache, Toasted Focaccia

**Arugula Salad...9**

Ginger Crisp Apples, Goat Cheese, Walnut Vinaigrette

**Crispy Calamari...10**

Basil Aioli, Mache

**Caesar Salad...8**

Baby Red Romaine, Garlic Crouton, Grana Padano

\*Add Grilled Chicken...5

## Sandwiches

Served with Choice of Mesclun Salad, Fresh Fruit, Crispy Potato Wedges.

**Grilled Wagyu Beef Burger ...11**

Cheddar Cheese, Bacon, Mushrooms, Caramelized Onion & Coriander Aioli, Kaiser Roll

**Shrimp Salad ...12**

Tarragon, Tomato, Mache, Croissant

**Curry Chicken Salad ...10**

Almonds, Grapes, Tomato, Mache, Croissant

## Entrées

**Quiche Du Jour...10**

Mesclun Salad with Balsamic Vinaigrette, Fresh Fruit

**Omelet Du Jour...11**

Mesclun Salad with Balsamic Vinaigrette, Fresh Fruit

**Soup & Sandwich...11**

Flat Bread, Artisanal Grilled Cheese and a cup of Soup Du Jour

**South Western France Pizza...10**

Duck Confit, Roasted Shallot, Picholine Olives, Gruyere Cheese

**Sauté Rainbow Trout...15**

Wild Rice Pilaf, Lemon Caper Brown Butter

**Steak & Eggs...14**

Sirloin Steak, Poached Eggs, Hash Browns, Hollandaise

**Smoked Salmon Benedict...14**

Smoked Salmon, Poached Eggs, Hash Browns, Hollandaise

**French Toast...10**

Cream Cheese Stuffed Brioche French Toast, Black Berry Compote, Fresh Fruit

## Sides...\$3 each

Hash Browns, Eggs Any Style, Smoked Bacon, Croissant

\*There will be a \$2 charge for all split plates\*\*Due to the number of ingredients in our foods we are unable to list them all. Please advise your server of any food allergies you may have.

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## Appetizers

**Soup Du Jour...6**

**Three Cheese Plate...13**

Selection of Artisanal Cheese

**Foie Gras Torchon... 13**

Apples, Vanilla and Apple Cider Reduction, Toasted Focaccia

**Arugula Salad... 9**

Ginger Crisp Apples, Goat Cheese, Walnut Vinaigrette

**Crispy Calamari...10**

Basil Aioli, Mache

**Steamed Mussels...9**

Andouille Sausage, Onion, Garlic, White Wine, Cilantro

**Bresaola Plate...7**

Thinly Sliced Dried Beef, Marinated Peppers, Mache, Toasted Focaccia

**Caesar Salad...8**

Baby Red Romaine, Garlic Crouton, Grana Padano

\*Add Grilled Chicken...5

## Sandwiches

Served with Choice of Mesclun Salad, Citrus Scented Orzo Salad or Crispy Potato Wedges.

**Curry Chicken Salad ...10**

Almonds, Grapes, Tomato, Mache, Croissant

**Panini ...10**

Aged Salami, Olive Tapanade, Roasted Peppers, Fresh Mozzarella, Flat Bread

**Shrimp Salad ...12**

Tomato, Mache, Croissant

**Grilled Wagyu Beef Burger ...11**

Cheddar Cheese, Bacon, Mushrooms, Caramelized Onion & Coriander Aioli, Kaiser Roll

## Entrees

**Soup & Sandwich...11**

Flatbread, Artisanal Grilled Cheese and a cup of Soup Du Jour

**Sauté Rainbow Trout...15**

Wild Rice Pilaf, Lemon Caper Brown Butter

**Quiche ...10**

Mesclun Salad with Balsamic Vinaigrette, Fresh Fruit

**South Western France Pizza...10**

Duck Confit, Roasted Shallot, Picholine Olives, Gruyere Cheese

**Omelet Du Jour ...10**

Mesclun Salad with Balsamic Vinaigrette, Fresh Fruit

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