



# IRON GATE

## • WEEKDAY LUNCH •

..... I .....

ARANCINI SPANAKOPITA *arrow head spinalli, imported feta, dill, yogurt sauce* 12

GIGANTE BEAN HUMMUS *crudite, fennel seed crackers* 15

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

HEARTY LENTIL SOUP *garlic croutons, olive oil, scallion, crumbled feta* 13

OAK ROASTED ASPARAGUS *lentil “tabouli”, coddled egg, local pecorino* 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 ROASTED PORK “GYRO” *cherry tomato, feta, yogurt, sumac red onion, crispy potato* 22

SPICE ROASTED CAULIFLOWER STEAK *whipped tahini, crsipy brussels sprouts, candied seeds* 22

OAK ROASTED SHRIMP “SAGANAKI” *tomato, olive, caper, feta cheese, sourdough* 22

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

..... III .....

BITTERSWEET CHOCOLATE BUDINO *shortbread crumble, chantilly cream* 16

BUTTERMILK PANNA COTTA *winter citrus, torn mint, syros fennel seeds, crispy tuile* 18

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CHEF DE CUISINE JAMES ROBINSON / GENERAL MANAGER AZIZ GHAZAZ

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

KIR-YIANNI, AKAKIES, SPARKLING ROSÉ SEC 15 / 60  
*xinomavro, amyndeon, macedonia, greece, 2023*

WHITE

DOMAINE PATERIANAKIS, MELISSOKIPOS 18 / 78  
*assyrtiko, crete, greece, 2020*

COTTANERA, ETNA D.O.C 17 / 72  
*carricante, mt. etna, italy, 2023*

TSELEPOS, BLANC DE GRIS 15 / 60  
*moschofilero, peloponnese, greece, 2023*

CENATIEMPO, BIANCO SUPERIORE, ISCHIA D.O.C 17 / 72  
*biancolella / forestera, ischia, campania, italy 2023*

AIVALIS, BARREL AGED 15 / 60  
*assyrtiko, nemea, greece, 2022*

SKIN CONTACT / ROSÉ

TROUPIS, HOOF & LUR 15 / 60  
*moschofilero, tripoleos, greece, 2023*

DOMAINE ZAFEIRAKIS 17 / 67  
*limniona, tyrnavos, greece, 2023*

RED

SCALA, CIRÒ ROSSO CLASSICO D.O.C 16 / 67  
*gaglioppo, calabria, italy, 2022*

TERRE COSTANTINO ETNA D.O.C 18 / 76  
*nerello mascalese / nerello cappuccio, mt. etna, sicily, 2022*

OENOS MITTAS 19 / 80  
*xinomavro, naoussa, greece, 2022*

SAN SALVATORE, CERASO 18 / 76  
*aglianico, campania igt, italy, 2021*

KONTOZISIS ORGANIC VINEYARDS, A-GRAFO 16 / 67  
*limniona, karditsa, greece, 2018*

PIETRAVENTOSA, VOLERE VOLARA 18 / 76  
*primitivo, puglia igt, italy, 2021*

BAIRAKTARIS OLD MONOLITHOS 18 / 76  
*agiorgitiko, nemea, greece, 2016*

PAPARGYRIOU, LE ROI DES MONTAGNES 19 / 80  
*cabernet sauvignon, peloponnese, greece, 2022*

COCKTAILS

**GREY SKIES**  
*gin, creme de violette,  
amaretto, lemon, ouzo 21*

**CIAO NAPOLEON**  
*tequila, casoni 1814, cachaca  
lime, strega, foam 20*

**HIGH PLAINS DRIFTER**  
*bourbon, fennel liquor,  
pomegranate syrup, lemon,  
foam 20*

**BLACK-MAGIC WOMAN**  
*vanilla infused vodka,  
caffo borsci, espresso,  
clove demerara, allspice 21*

**ANEMARO FASHION**  
*anejo, bourbon, lucano  
amaro, pomegranate, honey,  
chocolate bitters 20*

**SANTORINI SHORE**  
*gin, elderflower, butterfly  
pea assyrtiko, lemon, orange  
bitters 20*

**A FAREWELL TO ARMS**  
*pisco, maraschino, thyme,  
peach, grapefruit, lime 21*

**MANDARINETTO SPRITZ**  
*mandarinetto liquor,  
prosecco, club soda 20*

WE REGULARLY HOST ENGAGING AND INFORMATIVE WINE DINNERS  
GUIDED BY WINEMAKERS AND SOMMELIERS  
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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*

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

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

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

**BEST DAY KOLSCH 8**  
*non-alcoholic kolsch  
california | 0.5% / 12 oz. can*

**BIRRIFICIO  
BALADIN NAZIONALE 12**  
*italian blonde ale  
italy | 6.5% | 11.2 oz bottle*