



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 MEZE

OUR DAILY FOCACCIA *olive oil, sea salt, rosemary* 15

GRILLED CHESAPEAKE OYSTERS *calabrian chili, goat's milk butter, pickled shallots* 18

WOOD ROASTED ASPARAGUS *lentil tabouli, jammy egg, local pecorino* 18

BABY BEET PATZAROSALATA *sesame crusted feta, yogurt, walnuts, vin cotto* 18

OAK ROASTED MEDJOOOL DATES *bay blue cheese, pistachio, sea salt, olive oil* 18

II

(choose one)

FRESH RICOTTA FAGOTINI *baby fennel barigoule, syros wild anise, lemon, parmesan "consomme"* 32

BRAISED LOCAL RABBIT GEMELLI *green and black olive, cherry tomato, dill, mustard* 36

III

(choose one)

WOOD GRILLED AMISH CHICKEN BREAST *black garlic puree, roasted carrots, rutabega pave, salsa verde* 34

BACON WRAPPED ATLANTIC MONKFISH *charred baby bok choy, spring mustards, morel cream sauce* 36

SPICE ROASTED CAULIFLOWER *whipped tahini, crispy brussels sprouts, sweet & spicy seeds* 31

ROSEDA FARMS BEEF SHORT RIB *smoked polenta, crispy shallot, pickled carrots, red wine reduction* 42

(20 supplement)

WHOLE OAK ROASTED BLACK SEA BASS *salmoriglio, lemon-fennel salad* 52

IV

(choose one)

BITTERSWEET CHOCOLATE BUDINO *shortbread crumble, chantilly cream* 16

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

CHEF'S CHEESE SELECTION *raisin nut bread, candied hazelnuts, house preserves* 18

CHEF PARTNER ANTHONY CHITTUM / 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

KARAMOLEGOS, FEREDINI 16 / 68
assyrtiko, santorini, greece, 2023

CAPOLINO PERINGLIERI, PRETA 15 / 60
falanghina, campania, italy, 2023

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

SAN SALVATORE, VETERE 17 / 67
aglianico, campania, italy, 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

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, hibiscus assyrtiko,
lemon, 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

SACRED PROFANE 9
*czech dark lager |
maine | 4.0% | 12 oz can*

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

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

SEPTEM SUNDAY'S 10
*blonde ale with honey
greece | 6.5% | 11.2 oz bottle*

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

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