



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 *summer squash, lemon thyme, roasted garlic, smoked mozzarella* 15

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

FAVA BEAN SALAD *mint, honey, goat's milk, "pecorino," focaccia shards* 18

TOMATO AND WATERMELON SALAD *sesame feta, cider shallots, arugula puree* 18

RED GROUPER CRUDO *cucumber, roasted peppers, pickled jalapeno, micro wasabi* 20

II

(choose one)

HOUSE MADE ORECCHIETTE *ig fennel sausage, chili flake, stracciatella, garlic breadcrumbs* 32

LOCAL GOAT CHEESE MEZZELUNE *spring peas, the mint family, charred hen of the woods* 32

III

(choose one)

SPRING CHICKEN "DIAVOLO" *filet bean, chili, cipollini agro dolce* 38

WOOD GRILLED "CHERMOULA" SWORDFISH *farro salad, charred zucchini, raisin-pine nut relish* 37

YOGURT ROASTED EGGPLANT *greek style potatoes, cherry tomato, cumin spiced baba ganoush* 31

ROSEDA FARMS BEEF SHORT RIB *pepperonata, gorgonzola dolce, jimmy nardello, fresh herb salad* 42

WHOLE OAK ROASTED BRANZINO *lemon salmoriglio, shaved fennel salad, pistachio* 55

(15 supplement)

IV

(choose one)

BITTERSWEET CHOCOLATE BUDINO *shortbread crumble, olive oil, sea salt, chantilly cream* 16

OUR "CHEESECAKE" *cardamon granola, chocolate mint, stone fruit variations* 18

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

CHEF PARTNER ANTHONY CHITTUM / CHEF DE CUISINE JAMES ROBINSON / GENERAL MANAGER DARIAN McCARY

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
<i>vermentino, sardinia, italy, nv</i>	
KIR-YIANNI, AKAKIES, SPARKLING ROSÉ SEC	15 / 60
<i>xinomavro, amyndeon, macedonia, greece, 2023</i>	

WHITE

ARTEMIS KARAMOLEGOS, FEREDINI	16 / 68
<i>assyrtiko, santorini, greece, 2023</i>	
COTTANERA ETNA D.O.C	17 / 75
<i>carricante / catarratto mt. etna, italy, 2023</i>	
CAPOLINO PERINGLIERI, PRETA	15 / 60
<i>falanghina, campania, italy, 2023</i>	
TSELEPOS, BLANC DE GRIS	15 / 60
<i>moschofilero, peloponnese, greece, 2023</i>	
CENATIEMPO, BIANCO SUPERIORE, ISCHIA D.O.C	17 / 72
<i>biancolella / foresteria, ischia, campania, italy 2023</i>	
AIVALIS, BARREL AGED	15 / 60
<i>assyrtiko, nemea, greece, 2022</i>	

SKIN CONTACT / ROSÉ

TROUPIS, HOOF & LUR	15 / 60
<i>moschofilero, tripoleos, greece, 2023</i>	
SAN SALVATORE, VETERE	17 / 72
<i>aglianico, campania, igt, italy, 2023</i>	
DOMAINE ZAFEIRAKIS	16 / 68
<i>limniona, karditsa, greece, 2023</i>	

RED

SCALA, CIRÒ ROSSO CLASSICO D.O.C	16 / 67
<i>gaglioppo, calabria, italy, 2022</i>	
TENUTA DELLE TERRE NERE, ETNA ROSSO D.O.C	19 / 80
<i>nerello mascalese / nerello cappuccio, mt. etna, sicily, 2022</i>	
OENOS MITTAS	20 / 85
<i>xinomavro, naoussa, greece, 2022</i>	
SAN SALVATORE, CERASO	18 / 76
<i>aglianico, campania igt, italy, 2021</i>	
KONTOZISIS ORGANIC VINEYARDS, A-GRAFO	16 / 67
<i>limniona, karditsa, greece, 2018</i>	
PIETRAVENTOSA, VOLERE VOLARA	18 / 76
<i>primitivo, puglia igt, italy, 2021</i>	
AIVALIS, LE SANG DE LA PIERRE	20 / 85
<i>agiorgitiko, peloponnese, greece, 2019</i>	
PAPARGYRIOU, LE ROI DES MONTAGNES	19 / 80
<i>cabernet sauvignon, peloponnese, greece, 2022</i>	

COCKTAILS

GRECIAN URN
barrel aged grappa, metaxa,
mastiha, vermouth, caper
brine 19

ATHENS APERITIVO
otto's athens vermouth,
cappelletti aperitivo, bubbles 18

HIGH PLAINS DRIFTER
bourbon, dry vermouth,
sambuca, pomegranate syrup,
lemon, foam 19

NIKOLAKI
rosemary infused vodka,
honey, lemon, greek yogurt 18

ANEMARO FASHION
don q xo, bourbon,
lucano amaro, pomegranate,
honey, chocolate bitters 20

CIAO NAPOLEON
tequila, casoni 1814, cachaca,
lime, strega, foam 19

TYRRHENIAN THYME
pisco, don ciccio & figli fico
d'india, capasso, grapefruit,
lime, thyme, clarified 20

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

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

OXBOW LUPPOLO 9
italian pilsner
maine | 5.0% | 16 oz. can

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

**ORVAL
TRAPPIST ALE 12**
belgian ale
belgium | 6.9% | 11.2 oz. bottle

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

**BLUE JACKET
LOST WEEKEND 12**
d.d.h ipa with citra hops
d.c. | 7.0% | 16 oz