

IRON GATE



• SUMMER RESTAURANT WEEK MMXXV •

65 per person | select one from each course

à la carte available as noted

wine pairings 35

DINNER

I

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

IMPORTED STRACIATELLA *pepperonata, salsa verde, sourdough crostini*

GRILLED "SCAMPI" *sourdough, white wine, fresh herbs, garlic*

A LA CARTE

FOCACCIA *assorted summer squash, roasted garlic, smoked mozzarella* - 15

II

PACCHERI ALLA NORMA *roasted eggplant, mozzarella, parmesan, ig blue basil*

NEW FRONTIER BISON FLANK *filet beans, pee wee potatoes, pine nut pesto*

GRAPE LEAF ROASTED COD *lemon salmoriglio, pickled chili, pistachio, shaved fennel salad*

A LA CARTE

HEARTH ROASTED 1½ POUND MAINE LOBSTER *heirloom tomato, chili, squid ink capellini*

35 supplement / 65 add on

III

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

BITTERSWEET CHOCOLATE BUDINO *hazelnuts, shortbread crumble, sea salt, chantilly cream*

DUO OF ARTISANAL CHEESE *raisin nut bread, candied nuts, house preserves*

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CHEF DE CUISINE JAMES ROBINSON / GENERAL MANAGER DARIAN McCrary

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
vermentino, sardinia, italy, nv

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

WHITE

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

COTTANERA ETNA D.O.C 17 / 75
carricante / catarratto mt. etna, italy, 2023

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

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

CENATIEMPO, BIANCO SUPERIORE, ISCHIA D.O.C 17 / 72
biancolella / foresteria, 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 / 72
aglianico, campania, igt, italy, 2023

DOMAINE ZAFEIRAKIS 16 / 68
limniona, karditsa, greece, 2023

RED

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

TENUTA DELLE TERRE NERE, ETNA ROSSO D.O.C 19 / 80
nerello mascalese / nerello cappuccio, mt. etna, sicily, 2022

OENOS MITTAS 20 / 85
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

AIVALIS, LE SANG DE LA PIERRE 20 / 85
agiorgitiko, peloponnese, greece, 2019

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

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*

GREY SKIES
*gin, creme de violette,
amaretto, lemon, ouzo 20*

WE REGULARLY HOST ENGAGING AND INFORMATIVE WINE DINNERS
GUIDED BY WINEMAKERS AND SOMMELIERS
FOLLOW US @IRONGATEDC AND JOIN OUR MAILING LIST FOR
EVENT ANNOUNCEMENTS, SPECIALS AND MORE

BEER & CIDER

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

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

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

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

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*

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