



• WEEKDAY LUNCH •

..... I

SWEET CORN AND TOMATO ARANCINI *charred sweet corn, smoked mozzarella, garlic aioli* 12

GIGANTE BEAN HUMMUS *crudite, fennel seed crackers* 15

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

CHILLED ZUCCHINI SOUP *charred patty pan, yogurt, olive oil, spiced almonds* 13

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

FRITTO MISTO *assorted lightly fried seafood, lemon, green olive, duo of sauces* 20

..... II

BEETROOT SALAD *castle valley farro, raisins, spiced seeds, herbed goat cheese* 17

ADD ROASTED CHICKEN OR SHRIMP 10

SLOW ROASTED PORK “GYRO” *cherry tomato, feta, yogurt, sumac red onion, crispy potato* 22

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

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

IG STEAK CAESAR *new frontier bison flank*, pickled red onion, focaccia shards, pecorino sardo* 28

ROASTED MUSHROOM PANINO *josiah’s goat cheese, cipollini agro dolce, simple greens salad* 19

..... III

BITTERSWEET CHOCOLATE BUDINO *shortbread crumble, chantilly cream* 16

OUR “CHEESECAKE” *cardamom granola, chocolate mint, stone fruit variations* 18



CHEF DE CUISINE JAMES ROBINSON / GENERAL MANAGER DARIAN McCrory

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 <i>barrel aged grappa, metaxa, mastiha, vermouth, caper brine 19</i>	CIAO NAPOLEON <i>tequila, casoni 1814, cachaca, lime, strega, foam 19</i>
HIGH PLAINS DRIFTER <i>bourbon, dry vermouth, sambuca, pomegranate syrup, lemon, foam 19</i>	NIKOLAKI <i>rosemary infused vodka, honey, lemon, greek yogurt 18</i>
ANEMARO FASHION <i>don q xo, bourbon, lucano amaro, pomegranate, honey, chocolate bitters 20</i>	VERDANT VISIONS <i>basil infused shochu, house limoncello, lemon 17</i>
TYRRHENIAN THYME <i>pisco, don ciccio & figli fico d'india, capasso, grapefruit, lime, thyme, clarified 20</i>	ATHENS APERITIVO <i>otto's athens vermouth, cappelletti aperitivo, bubbles 18</i>

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

OXBOW LUPPOLO 9 <i>italian pilsner maine 5.0% 16 oz. can</i>	BIRRIFICIO BALADIN NAZIONALE 12 <i>italian blonde ale italy 6.5% 11.2 oz. bottle</i>
BEST DAY KÖLSCH 8 <i>non-alcoholic kölsch california 0.5% 12 oz. can</i>	SEPTEM SUNDAY'S 10 <i>blonde ale with honey greece 6.5% 11.2 oz. bottle</i>
AVAL ROSE 8 <i>cider france 5.0% 12 oz can</i>	ORVAL TRAPPIST ALE 12 <i>belgian ale belgium 6.9% 11.2 oz. bottle</i>
BLUE JACKET LOST WEEKEND 12 <i>d.d.h ipa with citra hops d.c. 7.0% 16 oz</i>	