

IRON GATE

WEEKEND BRUNCH

FEATURED BITE

I.G. LOUKOUMADES *lemon, sesame seeds, orange blossom syrup* 8

FIRST

PUMPKIN SAGE ARANCINI *pumkin seed aioli* 12

IMPORTED GREEK YOGURT *pomegranate, sicilian pistachio, mint, local honey* 14

LOCAL SQUASH SALAD *honeynut mousse, asian pear, spiced seeds, watercress* 18

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

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

SECOND

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

ADD ROASTED CHICKEN OR SHRIMP 10

TWO OLIVE OIL FRIED EGGS* *crispy potatoes, salsa verde, farm greens salad* 16

HEARTH BAKED HEN EGGS* *sauce puttanesca, anchovy, feta, dill, grilled focaccia* 19

ELYSIAN FARMS LAMB BURGER* *harissa aioli, red onion, arugula, cucumber* 22

BREAD PUDDING FRENCH TOAST *stewed apples, almond crumble, whipped mascarpone* 20

CARAMELIZED RICOTTA GNOCCHI *pomodoro, torn basil, parmesan cheese* 25

ADD FRIED EGG 4

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

EXTRAS

EGG YOUR WAY 4

HOUSE PANCETTA 6

CRISPY POTATOES 5

SOURDOUGH 4

SWEETS

BITTERSWEET CHOCOLATE BUDINO *shortbread crumble, chantilly cream* 16

OUR "CHEESECAKE" *candied walnut, phyllo crisp, stewed apples, salted caramel* 18

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

IRON GATE

• 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	15 / 60
<i>assyrtiko, santorini, greece, 2023</i>	
TERRE COSTANTINO, DEAETNA BIANCO	18 / 72
<i>carricante / catarratto, mt. etna, italy, 2023</i>	
TSELEPOS, BLANC DE GRIS	15 / 60
<i>moschofilero, peloponnese, greece, 2021</i>	
CAPOLINO PERINGLIERI, PRETA	15 / 60
<i>falanghina, campania, italy, 2023</i>	
CENATIEMPO, BIANCO SUPERIORE, ISCHIA D.O.C	17 / 72
<i>biancolella / forestera, ischia, campania, italy 2023</i>	
WINE ART ESTATE, IDISMA DRIOS	15 / 60
<i>assyrtiko, drama, greece, 2023</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	20 / 85
<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>	

BRUNCH CLASSICS

SPICY BLOODY MARY

vodka, calabrian chili, spice rim 12

MIMOSA

fresh squeezed orange, sparkling 12

CAPPELLETTI SPRITZ

like an aperol spritz, but better... 13

COCKTAILS

GRECIAN URN

*barrel aged grappa, metaxa,
mastiha, vermouth, caper brine
19*

NIKOLAKI

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

GREY SKIES

*gin, creme de violette, amaretto,
lemon, ouzo
19*

CIAO NAPOLEON

*tequila, casoni 1814, cachaca,
lime, strega, foam
19*

THE ELEVENTH LABOUR

*bourbon, house pressed apple
cider, amaro montenegro, fall
spice syrup
20*

MARG OF MESSINA

*tequila, amaro del capo, fall
spice syrup, grapefruit, lime
19
add egg white for 1.50*

LONG LIVE LATE SUMMER

*ginger vodka, hibiscus rum,
amaro nonino, honey, lemon
19*

CLOVE AFFAIR

*coffee infused rye whiskey,
sweet vermouth, capasso,
cinnamon, clove smoked glass
19*

BEER & CIDER

SACRED PROFANE

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

SEPTEM SUNDAY'S

*blonde ale with honey
greece | 6.5% | 11.2 oz. bottle
10*

AVAL ROSE

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

OXBOW LUPPOLO

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

BIRRIFICIO BALADIN NAZIONALE

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

ORVAL TRAPPIST ALE

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

BLUE JACKET LOST WEEKEND

*d.d.h ipa with citra hops
d.c. | 7.0% | 16 oz
12*

BEST DAY KÖLSCH

*non-alcoholic kölsch
california | 0.5% | 12 oz. can
8*