

IRON GATE

BRUNCH

GREEK YOGURT PARFAIT <i>strawberry, house granola, local honey, mint</i>	11
DUO OF HOUSE DIPS <i>spicy feta, parsley almond, crudite, fennel seed crackers</i>	10
JILL'S NUTELLA KNOT <i>chocolate, hazelnut, strawberry jam, whipped butter</i>	11
DAKOS SALAD <i>heirloom tomato, chevre, cucumber, two olives, focaccia croutons</i>	14
CHEF'S RICOTTA PANCAKES <i>bittersweet chocolate, hazelnuts, whipped mascarpone</i>	16
COLD CUT PANINI <i>soppressata, salami, cacciocavallo, dippy egg, petite salad</i>	16
TWO OLIVE OIL FRIED EGGS* <i>crispy potatoes, salsa verde, hearty green salad</i>	15
CARAMALIZED RICOTTA GNOCCHI <i>torn basil, parmesan, cherry tomato pomodoro</i>	21
CRISPY LOCAL CATFISH <i>charred cucumber, cherry tomatoes, yogurt green goddess</i>	18

DESSERT

ODE TO THE OPERA <i>bittersweet chocolate, hazelnut, gianduja ice cream</i>	13
STRAWBERRY-ROSE SEMIFREDDO <i>white chocolate, elderflower, pistachio cake</i>	13

N/A BEVERAGES

PARLOR COFFEE <i>whole milk, oat milk, selection of sweeteners</i>	4
HOT TEA <i>our selection of black and herbal teas whole milk, oat milk, selection of sweeteners</i>	4
BOTTLED SOFT DRINK <i>coca-cola, diet coke, sprite, ginger ale, ginger beer</i>	4

COCKTAILS

SPICY BLOODY MARY <i>vodka, calabrian chili, old bay rim</i>	10
MIMOSA <i>fresh squeezed orange, sparkling wine</i>	10
CAPPELLETTI SPRITZ <i>like an aperol spritz but better...</i>	13

*gluten free alternatives are available for an additional \$2;
please ask your server for details*

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions*

*3% is added to all checks, this allows us to recognize our kitchen staff and is not a gratuity for service
20% gratuity is added to all parties of 6 or more*

WINE BY THE GLASS

SPARKLING WINE

DOMAINE KARANIKA, CUVÉE SPECIAL EXTRA BRUT BLACK LABEL <i>xinomavro, amyndeon, greece, 18</i>	22/88
DOMAINE SPIROPOULOS, ODE PANOS BRUT ROSÉ <i>moschofilero / agiorgitiko, peloponnese, greece, nv</i>	18/70

WHITE WINE

GAVALAS, ASSYRTIKO 'BLUE BOTTLE' <i>santorini, greece, 2020</i>	19/76
POGGIO ANIMA URIEL <i>grillo, sicily, italy, 2017</i>	11/44
PALMENTO COSTANZO, MOFETE <i>etna bianco doc, carricante / catarratto, mt. etna sicily, italy, 2019</i>	17/68
NERANTZI MALAGOUZIA <i>malagouzia, serres, macedonia, greece, 2020</i>	13/52
WINE ART ESTATE IDISMA DRIOS <i>assyrtiko, drama, greece, 2016</i>	14/56

SKIN CONTACT - ROSÉ & ORANGE WINE

TROUPIS WINERY, HOOF & LUR <i>moschofilero. orange wine. mantinia, peloponnese, greece, 2018</i>	14/56
SAN SALVATORE, VETERE, PAESTUM ROSATO <i>paestum rosato, campania, italy, 2021</i>	17/68
SEMÉLI, MOUNTAIN SUN <i>agiorgitiko. peloponnese, greece, 2019</i>	11/44

RED WINE

ALESSANDRO VIOLA <i>nero d'avola, sicily, italy, 2020</i>	17/68
PIETRAVENTOSA, ALLEGORIA PRIMITIVO <i>primitivo, puglia, italy, 2016</i>	17/68
TARALAS FAMILY WINERY, "MAVRO" <i>naoussa, macedonia, greece, 2013</i>	18/72
BAIRAKTARIS, OLD MONOLITHOS <i>agiorgitiko. nemea, peloponnese, greece, 2014</i>	14/56
PAPAGYRIOU, LE ROI DES MONTAGNES <i>cabernet sauvignon/maurodaphne/touriga nacional corinthia, greece, 2017</i>	19/76

BEER & CIDER

BLUEJACKET SONIC ELDERS <i>ipa with galaxy hops washington dc, 7.0% / 16oz</i>	9	SAISON DUPONT <i>season, belgium, 6.5% / 11.2 oz bottle</i>	10
ROTHAUS, TANNENZAPFLE <i>german pilsner, germany. 5.1% / 11.2 oz bottle</i>	8	BRUERY TERREUX GOSES ARE RED <i>oak barrel aged gose with syrah wine grapes, california. 5.6% / 16 oz can</i>	10
OXBOW LUPPOLO <i>italian pilsner, maine / 5.0% / 16 oz. can</i>	9	GRAFT, FIELD DAY <i>cider with rhubarb, blood oranges, hibiscus & rooiboos tea, new york. 6.9% / 12 oz can</i>	8
3 FLOYDS ZOMBIE DUST <i>pale ale, indiana. 6.2% / 12 oz can</i>	8	SUAREZ FAMILY RIVER <i>tmauý, new york. 4.4% / 16 oz can</i>	10

DIGESTIFS

VAN ZELLERS & CO, 40-YEAR OLD TAWNY PORTO <i>douro, portugal, nv</i>	37
AMARO FLIGHT <i>amaro dell'etna, borsci san marzano amaro, caffo vecchio amaro del capo</i>	25