

IRON GATE

CHEF'S FAMILY TABLE

inspired by chef tony's travels throughout greece and italy, family table evokes the warmth and convivial hospitality of mediterranean agriturismo and tavernas. this experience is meant to be shared, so join your family and friends in a culinary celebration of food, love and life!

three course menu \$75 per person
wine pairings \$65 per person

FIRST COURSE

chef's family table includes all the following antipasti dishes and more



OUR DAILY FOCACCIA zucchini, lemon thyme, roasted garlic, smoked mozzarella	10
SWEET CORN ARANCINI cacciocavallo, torn basil, sun-dried tomato aioli	9
WARM MEDJOOOL DATES bay blue cheese, sicilian pistachios, georgia olive oil	12
I.G. DAKOS heirloom tomato, cucumber, 2 olives, chevre, carob rusks	15
HAND PULLED BURRATA fennel spoon sweets, georgia olive oil, parker house crostini	14

SECOND COURSE

select one below

OAK GRILLED CORNISH HEN sage, caper, olives, mustards two ways	28
ATLANTIC SWORDFISH KALAMAKI* cured olive, chili, pistachio, saffron, fennel salad	24
RIGATONI AL PESTO fillet beans, almond, crispy potatoes, basil-mint pesto	22

family table also includes

CARAMALIZED RICOTTA GNOCCHI -cherry tomato pomodoro, calabrian chili, torn basil
HEARTY GREENS CAESAR - anchovy, b&b onions, sourdough croutons, beet pickled eggs
SPELT FLATBREAD - pecorino, chili flakes

THIRD COURSE

select one below

A-MAIZE-ING FINANCIER polenta financier, blueberry ice cream, candied cornflakes	13
TIRMISO CHEESY chocolate espresso, marsala gelee, espresso ice cream	13
ODE TO THE OPERA bittersweet chocolate, hazelnut, gianduja ice cream	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

CANTINA DEL TABURNO, FOLIUS EXTRA DRY, <i>falanghina, campania, italy, nv</i>	12/48
DOMAINE KARANIKA, CUVÉE SPECIAL BRUT ROSÉ, <i>xinomavro, amyndeo, macedonia, greece</i>	22/88

WHITE WINE

GAVALAS, ASSYRTIKO 'BLUE BOTTLE' <i>santorini, greece, 2020</i>	19/76
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

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/mavrodaphne/touriga nacional corinthia, greece, 2017</i>	19/76

COCKTAILS

UNCLE YANIS LIKES RODÁKINA <i>bourbon, cognac, solara, peche de vigne, aromatic bitters</i>	16	APHRODITE <i>mezcal, roots diktamo, cappelletti, lime juice</i>	16
PELOPONNESE PASSION <i>jalapeño infused rum, lime, passion fruit syrup, falernum</i>	16	MOLTO FIGO <i>barr hill gin, rakomelo, paris tea, honey, lemon, black walnut bitters</i>	16
KABIBI <i>bottled in bond apple brandy, overproof jamaican rum, banane du brésil, aromatic bitters, walnut bitters</i>	16		

IRON GATE CLASSIC COCKTAILS

KICK THE MULE <i>vodka, st. germain, fernet branca, lime ginger beer</i>	16	NINO ZAPPALA <i>gin, cardamaro, bonal, fernet branca</i>	16
ECSTASY OF GOLD <i>bourbon, averna, honey, lemon, bitters</i>	16	ART OF ALMOST <i>bourbon, amaro nonino, apricot liqueur, lemon</i>	16
LEFT OF SPRING <i>gin, dolin genepy, mastiha, lime</i>	16	THE DESHLER <i>rye, cocchi rosso, cointrea, peychauds</i>	16
FATORIA <i>vodka, aperol, st. germain, lime, ginger ale</i>	16		

BEER & CIDER

BLUEJACKET SONIC ELDERS <i>ipa with galaxy hops washington dc, 7.0%/16oz</i>	9	GRAFT, FIELD DAY <i>cider with rhubarb, blood oranges, hibiscus & rooiboos tea, new york. 6.9%/12 oz can</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
SUAREZ FAMILY RIVER <i>tmaúj, new york. 4.4%/16 oz can</i>	10	SAISON DUPONT <i>saison, belgium, 6.5%/11.2 oz bottle</i>	10
3 FLOYDS ZOMBIE DUST <i>pale ale, indiana. 6.2%/12 oz can</i>	8	ROTHAUS, TANNENZAPFLE <i>german pilsner, germany. 5.1%/11.2 oz bottle</i>	8