

# IRON GATE

## LUNCH

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HAND PULLED BURRATA <i>fennel spoon sweets, georgia olive oil, parker house crostini</i>	13
DAKOS SALAD <i>heirloom tomato, chevre, cucumber, two olives, focaccia croutons</i>	14
HEARTY GREEN CAESAR <i>tomato, b&amp;b onions, pickled egg, anchovy, sourdough croutons</i> ... add roasted gulf shrimp 10	14
TRUMPET MUSHROOM PANINO <i>fresh goat cheese, cippolini agrodolce, pine nuts, wild nettle pesto</i>	15
OUR TUNA MELT <i>yellowfin conserva, tomato, cheddar, purslane, pommery aioli</i>	16

## FOCACCIA PIZZA

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THE GRINDER <i>spicy soppressata, fennel salami, caciocavallo, cherry tomato, pickled fresnos</i>	21
THE QUEEN <i>paneer, roasted garlic, torn basil, dried oregano, pomodoro sauce</i>	18

## DESSERTS

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A-MAIZE-ING FINANCIER <i>polenta financier, blueberry ice cream, candied corn flakes</i>	13
ODE TO THE OPERA <i>bittersweet chocolate, hazelnuts, gianduja ice cream</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*

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## FOCACCIA PIZZA

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THE GRINDER <i>spicy soppressata, fennel salami, caciocavallo, cherry tomato, pickled fresnos</i>	21
THE QUEEN <i>smoked mozzarella, roasted garlic, torn basil, dried oregano, pomodoro sauce</i>	18

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## WINE BY THE GLASS

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
POGGIO ANIMA URIEL <i>grillo, sicily, italy, 2017</i>	11/44
SAN SALVATORE, VETERE, PAESTUM ROSATO <i>paestum rosato, campania, italy, 2021</i>	17/68
TROUPIS WINERY, HOOF & LUR <i>moschofilero. orange wine. mantinia, peloponnese, greece, 2018</i>	14/56
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>	20/78

## BEER & CIDER

BLUEJACKET SONIC ELDERS <i>ipa with galaxy hops washington dc, 7.0% / 16oz</i>	9	SUAREZ FAMILY RIVER <i>tmauy, new york. 4.4% / 16 oz can</i>	12
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
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	GRAFT, FIELD DAY <i>cider with rhubarb, blood oranges, hibiscus &amp; rooiboos tea, new york. 6.9% / 12 oz can</i>	8

## NON ALCOHOLIC 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

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