

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 <i>zucchini, lemon thyme, roasted garlic, smoked mozzarella</i>	10
ARANCINI SPANAKOPITA <i>local spinach, goat's milk feta, yogurt sauce</i>	9
OAK GRILLED ASPARAGUS <i>deviled hen egg, smoked trout, mustard, tiny croutons</i>	15
I.G. DAKOS <i>heirloom tomato, cucumber, 2 olives, chevre, carob rusks</i>	15
HAND PULLED BURRATA <i>strawberries two ways, sicilian pistachio, torn spearmint</i>	12

SECOND COURSE

select one below

PALMETTO FARM'S SPRING CHICKEN* <i>sage, caper, olives, mustards two ways</i>	28
OAK GRILLED SEAFOOD KALAMAKI* <i>scallop, shrimp, octopus, braised gigante beans, salsa verde</i>	24
POTATO & SPRING ONION KEFTEDES <i>spring vegetables, goat's milk feta, morel-marsala cream</i>	23

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

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

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
POGGIO ANIMA URIEL <i>grillo, sicily, italy, 2017</i>	11/44
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, HOOFF & 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/mavrodaphne/touriga nacional corinthia, greece, 2017</i>	19/76

COCKTAILS

OTTO'S ADONIS <i>otto's athens vermouth, fino sherry, orange bitters</i>	14	NONNA'S GARDEN <i>gin mare, beet infused ford's gin, italicus, lemon, sparkling wine, celery bitters, carrot eau de vie</i>	15
KABIBI <i>bottled in bond apple brandy, overproof jamaican rum, banane du brésil, aromatic bitters, walnut bitters</i>	15	LETTER FROM KYTHIRA <i>rum, hibiscus, lime, honey, sparkling wine</i>	15
APHRODITE <i>mezcal, roots diktamo, cappelletti, lime juice</i>	15	MOLTO FIGO <i>barr hill gin, rakomelo, paris tea, honey, lemon, black walnut bitters</i>	15
UNCLE YANIS LIKES RODÁKINA <i>bourbon, cognac, solara, peche de vigne, aromatic bitters</i>	15	THE DEVIL WENT DOWN TO KNOSSOS <i>tequila, lime, sweetened ginger juice, creme de cassis, club soda</i>	15

BEER & CIDER

BLUEJACKET SONIC ELDERS <i>ipa with galaxy hops washington dc, 7.0% / 16oz</i>	9	SAISON DUPONT <i>saison, 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>tmavý, new york. 4.4% / 16 oz can</i>	10

AFTER DINNER DRINKS

GAVALAS VINSANTO <i>assyrtiko / aidani / athiri, santorini, greece, 2017</i>	20
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