

# IRON GATE

## LUNCH

- SHELLBEAN HUMMUS** 13  
*urfa chili, crudite, fennel seed crackers*
- SWEET CORN ARANCINI** 12  
*kasseri cheese, opal basil, sun-dried tomato aioli*
- WARM MEDJOOOL DATES** 10  
*bay blue cheese, cashews, georgia olive oil, sea salt*
- HEARTY GREEN CAESAR** 15  
*b&b onions, tomato, anchovy, pickled egg, croutons*  
*...add roasted gulf shrimp 10*
- HEIRLOOM TOMATO PANZANELLA** 15  
*carob croutons, cucumber, olive, caper, fresh goat cheese*
- HEARTH ROASTED PORK "GYRO"** 20  
*tomato, feta, red onion, yogurt sauce, crispy shoestring potatoes*
- TRUMPET MUSHROOM PANINO** 15  
*chevre, cippolini agrodolce, pine nuts, basil pesto*
- SWORDFISH CONSERVA TARTINE** 18  
*smoked mozzarella, tomato, watercress, dijonnaise*
- OAK ROASTED SHRIMP "SAGANAKI"** 16  
*tomato, olive, caper, feta cheese, sourdough*

## DESSERTS

- SUMMER BERRY PARFAIT** 14  
*olive oil torta, whipped yogurt, pistachio, kataifi crisp*
- BITTERSWEET CHOCOLATE BUDINO** 13  
*chantilly cream, sea salt, hazelnuts, shortbread crumbles*

*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*

• CHEF ANTHONY CHITTUM •

# WINE BY THE GLASS

## SPARKLING WINE

MATAMIS, CHARILYS SPUMANTE BRUT, ASSYRTIKO <i>malagouzia, macedonia, greece, nv</i>	12/48
DOMAINE KARANIKA, CUVÉE SPECIAL BRUT ROSÉ <i>xinomavro, amyndeio, macedonia, greece</i>	22/88

## WHITE WINE

KARAMOLEGOS, FEREDINI <i>assyrtiko, santorini, greece, 2020</i>	17/68
PALMENTO COSTANZO, MOFETE <i>etna bianco doc, carricante / catarratto, mt. etna, sicily, italy, 2019</i>	17/68
TETRAMYTHOS, RIZES <i>roditis, peloponnese, greece 2020</i>	10/40
TSELEPOS, BLANC DE GRIS <i>moschofilero, peloponnese, greece, 2021</i>	15/60
AIVALIS, BARREL FERMENTED <i>assyrtiko, nemea, greece, 2021</i>	15/60
SKIN CONTACT - ROSÉ	

GEORGAS FAMILY, BLACK LABEL <i>savatiano, attica, greece 2020</i>	16/64
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
DOMAINE ZAFEIRAKIS, ROSÉ <i>limniona, tyrnavos, greece, 2020</i>	16/65

## RED WINE

I CUSTODI, PISTUS, ETNA ROSSO <i>nerello mascalese / nerello capuccio, mt. etna, sicily, italy 2020</i>	17/68
COLLI DI LAPIO, CAMPI TAURASINI <i>aglianico, irpinia, campania, italy, 2021</i>	16/64
TARALAS FAMILY WINERY, "MAVRO" <i>xinomavro, naoussa, macedonia, greece</i>	18/72
KONTOZISIS ORGANIC VINYARDS, A-GRAFO <i>limniona, karditsa, greece, 2017</i>	18/72
PIETRAVENTOSA, ALLEGORIA <i>primitivo, puglia, italy 2017</i>	17/68
BAIRAKTARIS, OLD MONOLITHOS, AGIORGITIKO <i>nema, peloponnese, greece, 2016</i>	14/56
SCALA, CIRO ROSSO CLASSICO <i>gaglioppo, calabria, italy, 2021</i>	14/64
PAPAGYRIOU, LE ROI DES MONTAGNES <i>cabernet sauvignon / mavrodaphne / touriga nacional, corinthia, peloponnese, greece, 2021</i>	19/76

## COCKTAILS

ESPRESSO INNAMORATO <i>vodka, lucano cordial caffe amaro, rakomelo, simple</i>	18	NARDINI NELLA GRANDE MELA <i>bourbon, amaro nardini, simple, walnut and angostura bitters, orange blossom rinse</i>	18
APHRODITE <i>mezcal, cappelletti, roots diktamo, lime</i>	16	NIKOLAKI <i>vodka, greek yogurt, honey, lemon, rosemary</i>	16
NONNA'S GARDEN <i>beet infused gin, gine mare, italicus, simple, lemon, sparkling wine, carrot liqueur</i>	16	PROMETHEUS FUNK[Y] FIG <i>the funk, smith &amp; cross, lime juice, fig syrup</i>	16
NECTAR OF DEMETER <i>stray dog gin, fresh watermelon, lime, simple, tonic</i>	16		

## BEER & CIDER

BLUEJACKET EXOTIC TALK <i>hazy ipa with sabro &amp; citra hops washington, dc / 7.0% / 16 oz. can</i>	9	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	SAISON DUPONT <i>saizon, belgium, 6.5% / 11.2 oz bottle</i>	10
3 FLOYDS ZOMBIE DUST <i>pale ale, indiana. 6.2% / 12 oz can</i>	8	REISSDORF KOLSCH <i>kolsch germany / 4.8% / 16.9 oz. can</i>	9

## 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