

IRON GATE

BRUNCH



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| GREEK YOGURT PARFAIT <i>strawberry, house granola, local honey, mint</i> | 11 |
| SHELLBEAN HUMMUS <i>urfa chili, crudite, fennel seed crackers</i> | 8 |
| JILL'S CHOCOLATE BABKA <i>black tahini, citrus marmalade, whipped butter</i> | 10 |
| MIXED BRASSICA SALAD <i>bay blue cheese, marcona almond, creamy apple cider vinaigrette</i> | 14 |
| CHEF'S RICOTTA PANCAKES <i>bittersweet chocolate, hazelnuts, whipped mascarpone</i> | 16 |
| POACHED HEN EGGS* <i>shaved cold cuts, pommery hollandaise, "urfa-thing" koulouri</i> | 19 |
| TWO OLIVE OIL FRIED EGGS* <i>crispy potatoes, salsa verde, hearty green saladadd new frontier bison flank steak 12</i> | 15 |
| CARAMALIZED RICOTTA GNOCCHI <i>torn basil, parmesan, cherry tomato pomodoro</i> | 21 |
| OAK GRILLED BISON FLANK STEAK* <i>braised green beans, tomato, cinnamon, goat's milk feta</i> | 23 |

DESSERT

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| 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

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| 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

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| 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

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| CANTINA DEL TABURNO, FOLIUS EXTRA DRY <i>sparkling white, falanghina, campania, italy, 2018</i> | 14/56 |
| DOMAINE KARANIKA, SPARKLING BRUT ROSE <i>xinomavro/limniona, amyndeon, greece, nv</i> | 22/88 |

WHITE WINE

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| GAVALAS, ASSYRTIKO 'NYKTERI' <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> | 13/52 |

SKIN CONTACT - ROSÉ & ORANGE WINE

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| GEORGAS FAMILY, BLACK LABEL <i>savatiano. orange wine. attica, greece, 2018</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 |
| SEMÉLI, MOUNTAIN SUN <i>agiorgitiko. peloponnese, greece, 2019</i> | 11/44 |

RED WINE

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| ALESSANDRO VIOLA <i>nero d'avola, sicily, italy, 2020</i> | 17/68 |
| I CUSTODI PISTUS ETNA ROSSO <i>nerello mascalase/nerello cappuccio, mt. etna, sicily, italy, 2019</i> | 19/76 |
| PIETRAVENTOSA, ALLEGORIA PRIMITIVO <i>primitivo, puglia, italy, 2016</i> | 16/64 |
| 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> | 20/78 |

BEER & CIDER

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| BLUEJACKET MILES FROM NOWHERE <i>ipa with amarillo, centennial, & citra hops washington dc, 7.0% / 16oz</i> | 9 | BELL'S KALAMAZOO STOUT <i>american stout with brewer's licorice, kalamazoo, michigan. 6.0% / 12 oz bottle</i> | 8 |
| ROTHAUS, TANNENZAPFLE <i>german pilsner, germany. 5.1% / 11.2 oz bottle</i> | 8 | 3 FLOYDS ZOMBIE DUST <i>pale ale, indiana. 6.2% / 12 oz can</i> | 8 |
| SAISON DUPONT <i>saison, belgium, 6.5% / 11.2 oz bottle</i> | 10 | 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 | | |

DIGESTIFS

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| MORAITIS, PAROS SWEET MALVASIA <i>malvasia, paros, greece, 2016</i> | 15 |
| 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 |