

# 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 \$75 per person

## FIRST COURSE

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

OUR DAILY FOCACCIA <i>summer squash, lemon thyme, garlic, smoked mozzarella</i>	10
SWEET CORN ARANCINI <i>kasseri cheese, torn basil, sun-dried tomato aioli</i>	12
WARM MEDJOOOL DATES <i>bay blue cheese, cashews, georgia olive oil, sea salt</i>	10
BABY HEIRLOOM TOMATOES <i>peach, cucumber, peppers, pennsylvania chevre</i>	16
ROASTED LOCAL BEETS <i>sesame crusted feta, walnut, dill, baby watercress</i>	15

## SECOND COURSE

*select one below*

BLUE CRAB AND SHRIMP GIOVETSI <i>tomato, baby corn, dill, feta, creamy orzo "risotto"</i>	32
ATLANTIC SWORDFISH STEAK <i>blistered tomato, fennel, saffron aioli, sauce salmoriglio</i>	31
NEW FRONTIER BISON FLANK <i>charred broccolini, scallion, horseradish, red wine jus</i>	28
HEARTH ROASTED EGGPLANT <i>sun gold, yogurt, chili, sesame, farro "tambouli"</i>	28

*family table also includes:*

CAPELLINI AL PESTO - local basil, toasted pine nuts, st. malachi cheese  
HEARTY GREENS CAESAR - b&b onions, tomato, anchovy, parmesan, croutons  
SPELT FLATBREAD - greek oregano, chili flakes

## THIRD COURSE

*select one below*

SUMMER BERRY PARFAIT <i>olive oil torta, whipped yogurt, pistachio, kataifi crisp</i>	14
BITTERSWEET CHOCOLATE BUDINO <i>shortbread crumbles, olive oil, sea salt, candied hazelnuts</i>	14

*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

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

### WHITE WINE

KARAMOLEGOS, FEREDINI <i>assyrtiko, santorini, greece, 2020</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>xinomauro, 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	NECTAR OF DEMETER <i>stray dog gin, fresh watermelon, lime, simple, tonic</i>	16
NIKOLAKI <i>vodka, greek yogurt, honey, lemon, rosemary</i>	16	PROMETHEUS FUNK[Y] FIG <i>the funk, smith &amp; cross, lime juice, fig syrup</i>	16
NONNA'S GARDEN <i>beet infused gin, gine mare, italicus, simple, lemon, sparkling wine, carrot liqueur</i>	16		

### BEER & CIDER

KLOSTER ANDECH <i>doppelbock dunkel, germany. 7.1% / 16.9 oz bottle</i>	10	REISSDORF KOLSCH <i>kolsch, germany / 4.8% / 16.9 oz. can</i>	9
3 FLOYDS ZOMBIE DUST <i>pale ale, indiana. 6.2% / 12 oz can</i>	8	GRAFT BIRDS OF PARADISE <i>cider with ginger, lime &amp; hibiscus new york. 6.9% / 12oz 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	BLUEJACKET EXOTIC TALK <i>hazy ipa with sabro and citra hops washington, dc / 7.0% / 16 oz. can</i>	9
SAISON DUPONT <i>saison, belgium, 6.5% / 11.2 oz bottle</i>	10	OWBOW LUPPOLO <i>italian pilsner, maine / 5.0% / 16 oz. can</i>	9