

IRON GATE

BRUNCH

WHIPPED GREEK YOGURT <i>pomegranate, mint, pistachio, local honey</i>	11
I.G. LOUKOUMADES <i>lemon, sesame seeds, orange blossom syrup</i>	8
AUTUMN BRASSICA SALAD <i>green apple, bay blue cheese, almond, creamy cider vinaigrette</i>	15
FRENCH TOAST BREAD PUDDING <i>maple roasted asian pear, almond, whipped butter</i>	16
CREMINI MUSHROOM ARANCINI <i>fontina cheese, fried rosemary, black garlic aioli</i>	12
SHELLBEAN HUMMUS <i>urfa chili, crudite, fennel seed crackers</i>	13
TRUMPET MUSHROOM PANINO <i>fresh goat cheese, cippolini agrodolce, almond, mint-basil pesto</i>	15
TWO OLIVE OIL FRIED EGGS* <i>crispy potatoes, salsa verde, hearty green salad</i>	15
CARAMALIZED RICOTTA GNOCCHI <i>spicy pomodoro, torn basil, parmesan cheese</i>	22
SALUMI AND EGG SANDWICH <i>salami, provolone, chicory, chili aioli</i>	16
OAK GRILLED BISON FLANK STEAK <i>crispy potatoes, charred red onion, yogurt-green goddess</i>	22

DESSERT

SPICED APPLE CAKE <i>cinnamon mascarpone, candied walnuts, stewed apples</i>	13
BITTERSWEET CHOCOLATE BUDINO <i>chantilly cream, shortbread crumbles, sea salt, candied hazelnuts</i>	13

N/A 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

COCKTAILS

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

CANTINA DEL TABURNO, FOLIUS EXTRA DRY, 12/48
falanghina, campania, italy, nv

DOMAINE KARANIKA, CUVÉE SPECIAL BRUT ROSÉ, 22/88
xinomavro, amyndeio, macedonia, greece

WHITE WINE

KARAMOLEGOS, FEREDINI 17/68
assyrtiko, santorini, greece, 2020

PALMENTO COSTANZO, MOFETE 17/68
etna bianco doc, carricante / catarratto, mt. etna sicily, italy, 2019

TSELEPOS, BLANC DE GRIS 15/60
moschofilero, peloponnese, greece, 2021

SKIN CONTACT

SAN SALVATORE, VETERE, PAESTUM ROSATO 17/68
paestum rosato, campania, italy, 2021

SEMÉLI, MOUNTAIN SUN 11/44
agiorgitiko. peloponnese, greece, 2019

GEORGAS FAMILY, BLACK LABEL 16/64
savatiano. orange wine. attica, greece, 2018

TROUPIS WINERY, HOOF & LUR 14/56
moschofilero. orange wine. mantinia, peloponnese, greece, 2018

RED WINE

TARALAS FAMILY WINERY, “MAVRO” 18/72
naoussa, macedonia, greece, 2013

LUIGI MAFFINI, KLÉOS CILENTO 17/68
aglianico. campania, italy, 2019

FATALONE, GIOIA DEL COLLE 14/56
primitivo, puglia, italy, 2020

PAPAGYRIOU, LE ROI DES MONTAGNES 19/76
*cabernet sauvignon/mavrodaphne/touriga nacional
corinthia, greece, 2017*

BEER & CIDER

BRUERY TERREUX GOSES ARE RED 10 SAISON DUPONT 10
*oak barrel aged gose with syrah wine grapes, saison, belgium, 6.5% / 11.2 oz bottle
california. 5.6% / 16 oz can*

3 FLOYDS ZOMBIE DUST 8 SCHONRAM DUNKEL 10
pale ale, indiana. 6.2% / 12 oz can dark lager, germany. 5% / 16.9 oz bottle

BLUEJACKET SANCTUARY 9 ROTHaus, TANNENZAPFLE 8
*hazy ipa with simcoe and citra hops german pilsner, germany. 5.1% / 11.2 oz bottle
washington, dc / 7.0% / 16 oz. can*

DIGESTIFS

VAN ZELLERS & CO, 40-YEAR OLD TAWNY PORTO 37
douro, portugal, nv

AMARO FLIGHT 25
amaro dell’etna, borsci san marzano amaro, caffo vecchio amaro del capo