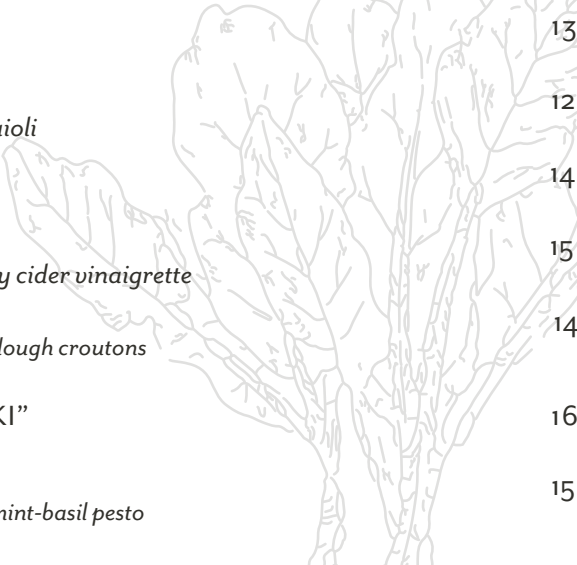


IRON GATE

LUNCH



SHELLBEAN HUMMUS <i>urfa chili, crudite, fennel seed crackers</i>	13
CREMINI MUSHROOM ARANCINI <i>fontina cheese, fried rosemary, black garlic aioli</i>	12
CREAMY CAULIFLOWER SOUP <i>golden raisins, parsley, pine nuts, curry oil</i>	14
AUTUMN BRASSICA SALAD <i>green apple, bay blue cheese, almond, creamy cider vinaigrette</i>	15
HEARTY GREEN CAESAR <i>tomato, b&b onions, pickled egg, anchovy, sourdough croutons ... add roasted lemon chicken 7</i>	14
OAK ROASTED SHRIMP "SAGANAKI" <i>tomato, olive, caper, feta cheese, sourdough</i>	16
TRUMPET MUSHROOM PANINO <i>fresh goat cheese, cippolini agrodolce, almond, mint-basil pesto</i>	15
FOCACCIA PIZZA	

THE GRINDER <i>spicy soppressata, fennel salami, caciocavallo, chillies, pomodoro</i>	21
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THE QUEEN <i>smoked mozzarella, roasted garlic, torn basil, dried oregano, pomodoro</i>	18
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DESSERTS

APPLE CINNAMON CAKE <i>cinnamon mascarpone, candied walnuts, stewed apples</i>	13
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BITTERSWEET CHOCOLATE BUDINO <i>chantilly cream, shortbread crumbles, sea salt, candied hazelnuts</i>	13
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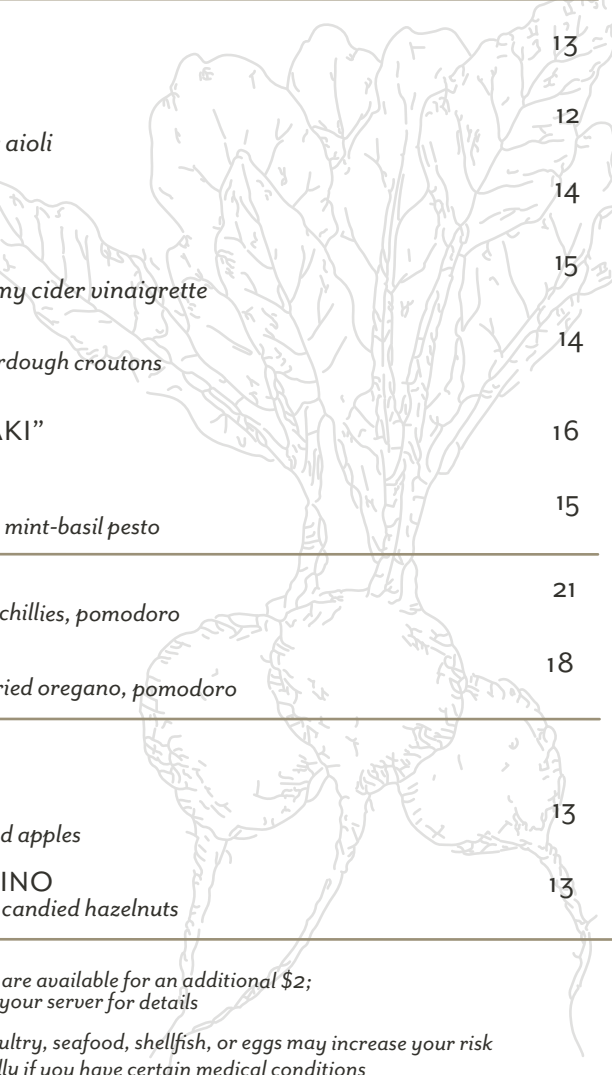
*gluten free alternatives are available for an additional \$2;
please ask your server for details*

**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*

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WINE BY THE GLASS

PALMENTO COSTANZO, MOFETE <i>etna bianco doc, carricante / catarratto, mt. etna sicily, italy, 2019</i>	17/68
KARAMOLEGOS, FEREDINI <i>assyrtiko, santorini, greece, 2020</i>	17/68
SAN SALVATORE, VETERE, PAESTUM ROSATO <i>paestum rosato, campania, italy, 2021</i>	17/68
TROUPIS WINERY, HOOF & LUR <i>moschofilero. orange wine. mantinia, peloponnese, greece, 2018</i>	14/56
ALICE BONACCORSI, 10DL <i>nerello mascalese/nerello cappuccio, mt. etna, sicily, 2017</i>	19/76
TARALAS FAMILY WINERY, MAVRO <i>naoussa, macedonia, greece, 2013</i>	18/72
PAPAGYRIOU, LE ROI DES MONTAGNES <i>cabernet sauvignon/mavrodaphne/touriga nacional corinthia, greece, 2017</i>	19/76

BEER & CIDER

BLUEJACKET SANCTUARY <i>hazy ipa with simcoe 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
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
3 FLOYDS ZOMBIE DUST <i>pale ale, indiana. 6.2% / 12 oz can</i>	8		

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

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