

# 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*

<b>OUR DAILY FOCACCIA</b> <i>kalamata olive, 2 grapes, crispy sage</i>	10
<b>BABY HEIRLOOM BEETS</b> <i>sesame crusted feta, walnut, dill, vin cotto</i>	14
<b>CREMINI MUSHROOM ARANCINI</b> <i>fontina cheese, pine nut, arugula pesto</i>	12
<b>WARM MEDJOOOL DATES</b> <i>goat cheese, pistachio, georgia olive oil, sea salt</i>	8
<b>AUTUMN BRASSICA SALAD</b> <i>green apple, bay blue cheese, almond, creamy cider vinaigrette</i>	15

## SECOND COURSE

*select one below*

<b>OAK GRILLED ATLANTIC SWORDFISH*</b> <i>shaved fennel salad, pistachios, saffron aioli</i>	28
<b>ELYSIN FARMS LAMB KEFTEDES*</b> <i>charred cucumber, cherry tomato, harissa, yogurt green goddess</i>	26
<b>CHARRED MEDITERRANEAN OCTOPUS*</b> <i>sweet potato, chicory, black garlic, sherry vinaigrette</i>	25
<b>ROASTED MUSHROOM "CARBONARA"</b> <i>black pepper, st. malachi cheese, malfade pasta</i>	24

*family table also includes:*

**CARAMELIZED RICOTTA GNOCCHI** -cherry tomato pomodoro, calabrian chili  
**HEARTY GREENS CAESAR** - anchovy, b&b onions, beet pickled eggs, parmesan  
**SPELT FLATBREAD** - pecorino, chili flakes

## THIRD COURSE

*select one below*

<b>OLIVE OIL TORTA</b> <i>whipped mascarpone, apple variations</i>	13
<b>BITTERSWEET CHOCOLATE BUDINO</b> <i>shortbread crumbles, olive oil, sea salt, hazelnuts</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, <i>falanghina, campania, italy, nv</i>	12/48
DOMAINE KARANIKA, CUVÉE SPECIAL BRUT ROSÉ, <i>xinomavro, amyndeo, 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
TSELEPOS, BLANC DE GRIS <i>moschofilero, peloponnese, greece, 2021</i>	15/60

### SKIN CONTACT - ROSÉ

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
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

### RED WINE

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
FATALONE, GIOIA DEL COLLE <i>primitivo, puglia, italy, 2020</i>	15/60
HALKIA, RED <i>agiorgitiko, nemea, peloponnese, greece, 2019</i>	17/64
KONTOZISIS ORGANIC VINYARDS, A-GRAFO <i>limniona, karditsa, greece, 2017</i>	18/72
LUIGI MAFFINI, KLÉOS CILENTO <i>aglianico. campania, italy, 2019</i>	16/64
SCALA, CIRO ROSSO CLASSICO <i>gaglioppio, calabria, italy, 2019</i>	14/64
PAPAGYRIOU, LE ROI DES MONTAGNES <i>cabernet sauvignon/mavrodaphne/touriga nacional corinthia, greece, 2017</i>	19/76

## COCKTAILS

APHRODITE <i>mezcal, roots diktamo, cappelletti, lime juice</i>	16	KABIBI <i>bottled in bond apple brandy, overproof jamaican rum, banane du brésil, aromatic bitters, walnut bitters</i>	16
NONNA'S GARDEN <i>gin mare, beet infused ford's gin, italicus, lemon, sparkling wine, celery bitters, carrot eau de vie</i>	16		

## IRON GATE CLASSIC COCKTAILS

KICK THE MULE <i>vodka, st. germain, fernet branca, lime ginger beer</i>	16	LEFT OF SPRING <i>gin, dolin genepy, mastiha, lime</i>	16
FATORIA <i>vodka, aperol, st. germain, lime, ginger ale</i>	16	THE DESHLER <i>rye, cocchi rosso, cointrea, peychaids</i>	16
ART OF ALMOST <i>bourbon, amaro nonino, apricot liqueur, lemon</i>	16		

## BEER & CIDER

BRUERY TERREUX GOSES ARE RED <i>oak barrel aged gose with syrah wine grapes, california. 5.6% / 16 oz can</i>	10	BLUEJACKET SANCTUARY <i>hazy ipa with simcoe and citra hops washington, dc / 7.0% / 16 oz. can</i>	9
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
SCHONRAM DUNKEL <i>dunkel lager germany. 5% / 16.9 oz bottle</i>	8	GRAFT FEILD DAY <i>cider with rhubarb, blood oranges, hibiscus, &amp; rooiboos tea, new york. 6.9% / 12oz can</i>	8