

IRON GATE

BRUNCH

I.G. LOUKOUMADES	8
<i>lemon, sesame seeds, orange blossom syrup</i>	
TRUMPET MUSHROOM ARANCINI	12
<i>fontina cheese, rosemary, black garlic aioli</i>	
I.G. HEARTY GREENS CAESAR	13
<i>b&b onions, tomato, anchovy, parmesan, croutons</i>	
TWO OLIVE OIL FRIED EGGS*	15
<i>crispy potatoes, salsa verde, hearty green salad</i>	
BREAD PUDDING FRENCH TOAST	18
<i>local figs, raspberry, torn mint, whipped mascarpone</i>	
CARAMALIZED RICOTTA GNOCCHI	22
<i>spicy pomodoro, torn basil, parmesan cheese</i>	
SUMMER SQUASH PANINO	16
<i>roasted peppers, chevre, pine nuts, basil pesto</i>	
OAK ROASTED SHRIMP “SAGANAKI”	16
<i>tomato, olive, caper, feta cheese, sour dough</i>	
HEARTH ROASTED PORK “GYRO”	20
<i>tomato, feta, red onion, yogurt sauce, crispy shoestring potatoes</i>	
OAK GRILLED BISON FLANK STEAK	18
<i>crispy russet potatoes, grilled onion, yogurt sauce</i>	

DESSERT

SUMMER BERRY PARFAIT	14
<i>olive oil torta, whipped yogurt, pistachio, kataifi crisp</i>	
BITTERSWEET CHOCOLATE BUDINO	13
<i>chantilly cream, shortbread crumbles, sea salt, candied hazelnuts</i>	

N/A BEVERAGES

PARLOR COFFEE	4
<i>whole milk, oat milk, selection of sweeteners</i>	
HOT TEA	4
<i>our selection of black and herbal teas</i>	
<i>whole milk, oat milk, selection of sweeteners</i>	
BOTTLED SOFT DRINK	4
<i>coca-cola, diet coke, sprite, ginger ale, ginger beer</i>	

COCKTAILS

SPICY BLOODY MARY	16
<i>vodka, calabrian chili, old bay rim</i>	
MIMOSA	16
<i>fresh squeezed orange, sparkling wine</i>	
CAPPELLETTI SPRITZ	13
<i>like an aperol spritz but better...</i>	

*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

ZOINOS WINERY, ZITSA BRUT, DEBINA <i>epirus, greece, nv</i>	14/56
DOMAINE KARANIKA, CUVÉE SPECIAL BRUT ROSÉ <i>xinomavro, amyndeio, 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
TETRAMYTHOS, RIZES <i>roditis, peloponnese, greece</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</i>	16/64
TROUPIS WINERY, HOOF & LUR <i>moschofilero. orange wine. mantinia, peloponnese, greece, 2018</i>	14/56
DOMAINE ZAFEIRAKIS, ROSÉ <i>limniona, tyrnavos, greece, 2020</i>	16/65

RED WINE

I CUSTODI, PISTUS ETNA ROSSO <i>nerello mascalese / nerello cappuccio, mount etna, sicily, italy, 2020</i>	19/76
COLLI DI LAPIO, CAMPI TAURASINI <i>aglianico, irpinia, campania, italy, 2021</i>	16/64
TARALAS FAMILY WINERY, “MAVRO” <i>xinomavro, 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, nv</i>	19/76

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 & 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 LOST WEEKEND <i>hazy ipa with 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