LUNCH

IRON*GATE

SHELLBEAN HUMMUS urfa chili, crudite, fennel seed crackers	13
CREMINI MUSHROOM ARANCINI fontina cheese, fried rosemary, black garlic aioli	12
I.G. MAROULOSALATA romaine, cabbage, cucumber, feta, dill, charred lemon vinaigrette add gulf shrimp 10	13
JERUSAMLEM ARTICHOKE SOUP surry ham, crispy sage, olive oil, carob croutons	14
WINTER CITRUS SALAD castlevetrano olives, mint, pickled pearl onions	15
OAK ROASTED SHRIMP "SAGANAKI" tomato, olive, caper, feta cheese, sourdough	16
TRUMPET MUSHROOM PANINO chevre, cippolini agrodolce, almond, arugula pesto	15
FOCACCIA PIZZA	
THE GRINDER spicy soppressata, fennel salami, caciocavallo, chillies, pomodoro	21
THE QUEEN	
smoked mozarella, roasted garlic, torn basil, dried oregano, pomodoro	18
	18
smoked mozarella, roasted garlic, torn basil, dried oregano, pomodoro	18
smoked mozarella, roasted garlic, torn basil, dried oregano, pomodoro DESSERTS PISTACHIO FINANCIER	Series of the se
smoked mozarella, roasted garlic, torn basil, dried oregano, pomodoro DESSERTS PISTACHIO FINANCIER tropical fruit, white chocolate, whipped greek yogurt BITTERSWEET CHOCOLATE BUDINO	14

DESSERTS	是 () () () () ()
PISTACHIO FINANCIER tropical fruit, white chocolate, whipped greek yogurt	14
BITTERSWEET CHOCOLATE BUDINO chantilly cream, sea salt, hazelnuts, shortbread crumbles	131
gluten free alternatives are available please ask your server fo	for an additional \$2; or details
*consuming raw or undercooked meats, poultry, seafood of foodborne illness, especially if you have	
3% is added to all checks, this allows us to recognize our k	of 6 or more
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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

KARAMOLEGOS, FEREDINI assyrtiko, santorini, greece, 2020	17/68
PALMENTO COSTANZO, MOFETE etna bianco doc, carricante / catarratto, mt. etna sicily, italy, 2019	17/68
SAN SALVATORE, VETERE, PAESTUM ROSATO paestum rosato, campania, italy, 2021	17/68
KONTOZISIS ORGANIC VINYARDS, A-GRAFO limniona, karditsa, greece, 2017	18/72
TARALAS FAMILY WINERY, MAVRO naoussa, macedonia, greece, 2013	18/72
BEER & CIDER	
BLUEJACKET BUILD OR DESTROY hazy ipa with bru-1 & citra hops washington, dc/7.0%/16 oz. can 9 SAISON DUPONT saison, belgium, 6.5%	10 % / 11.2 oz bottle
OXBOW LUPPOLO 9 BRUERY TERREUX oak barrel aged gose w california. 5.6%/16 oz. can	with syrah wine grapes,
3 FLOYDS ZOMBIE DUST pale ale, indiana. 6.2%/12 oz can 8 REISSDORF KOLSO kolsch germany /4.8%/16.9	CH
NON ALCOHOLIC BEVERAGES	
PARLOR COFFEE whole milk, oat milk, selection of sweeteners	4
HOT TEA our selection of black and herbal teas whole milk, oat milk, selection of sweeteners	4
BOTTLED SOFT DRINK coca-cola, diet coke, sprite, ginger ale, ginger beer	4
WINE BY THE GLASS	
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TARALAS FAMILY WINERY, MAVRO naoussa, macedonia, greece, 2013	18/72
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