

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
I.G. MAROULOSALATA <i>romaine, cabbage, cucumber, feta, dill, charred lemon vinaigrette</i> ... add gulf shrimp 10	13
JERUSAMLEM ARTICHOKE SOUP <i>surry ham, crispy sage, olive oil, carob croutons</i>	14
WINTER CITRUS SALAD <i>castlevetrano olives, mint, pickled pearl onions</i>	15
OAK ROASTED SHRIMP "SAGANAKI" <i>tomato, olive, caper, feta cheese, sourdough</i>	16
TRUMPET MUSHROOM PANINO <i>chevre, cippolini agrodolce, almond, arugula pesto</i>	15
FOCACCIA PIZZA	

THE GRINDER 21
spicy soppressata, fennel salami, caciocavallo, chillies, pomodoro

THE QUEEN 18
smoked mozzarella, roasted garlic, torn basil, dried oregano, pomodoro

DESSERTS

PISTACHIO FINANCIER 14
tropical fruit, white chocolate, whipped greek yogurt

BITTERSWEET CHOCOLATE BUDINO 13
chantilly cream, sea salt, hazelnuts, shortbread crumbles

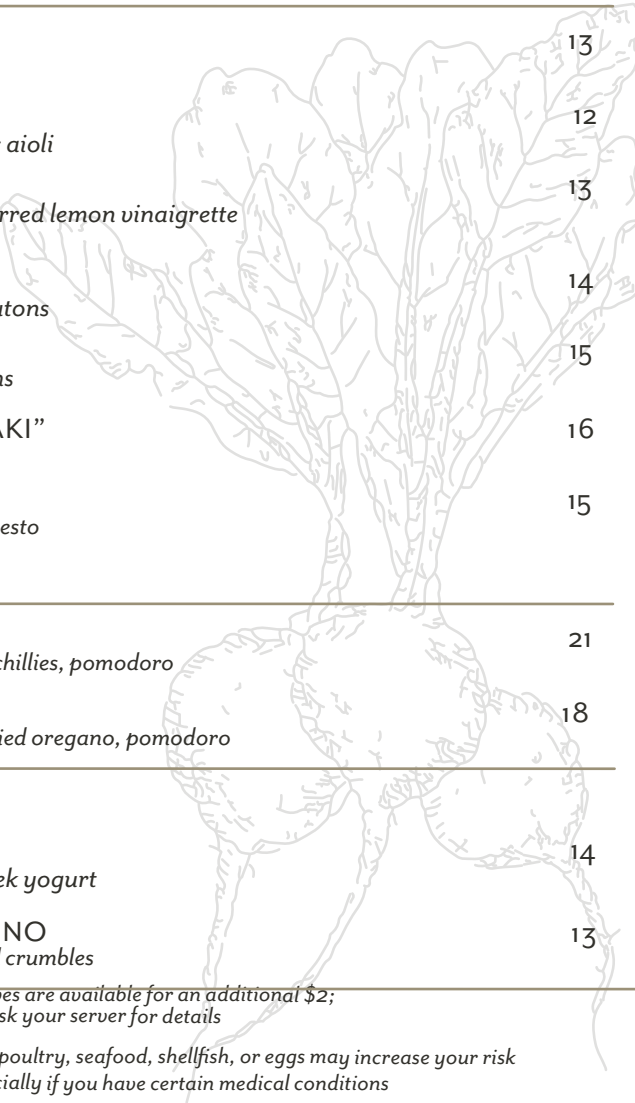
*gluten free alternatives are available for an additional \$2;
please ask your server for details*

**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

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
SAN SALVATORE, VETERE, PAESTUM ROSATO <i>paestum rosato, campania, italy, 2021</i>	17/68
KONTOZISIS ORGANIC VINYARDS, A-GRAFO <i>limniona, karditsa, greece, 2017</i>	18/72
TARALAS FAMILY WINERY, MAVRO <i>naoussa, macedonia, greece, 2013</i>	18/72

BEER & CIDER

BLUEJACKET BUILD OR DESTROY <i>hazy ipa with bru-1 & 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	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	REISSDORF KOLSCH <i>kolsch germany / 4.8% / 16.9 oz. can</i>	9

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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