



# IRON GATE

## • SUMMER RESTAURANT WEEK MMXXV •

35 per person | select one from each course

*à la carte available as noted*

### • BRUNCH •

..... I .....

TOMATO AND WATERMELON SALAD *sesame feta, cider shallots, arugula puree*

CHILLED SUMMER SQUASH SOUP *charred patty pan, yogurt, olive oil, spiced almonds*

IMPORTED GREEK YOGURT *earth n eats honey, sicilian pistachio, summer berries*

#### A LA CARTE

LOUKOUMADES *orange blossom syrup, sesame seeds* - 8

..... II .....

BREAD PUDDING FRENCH TOAST *maple roasted peaches, amaretti cookies, blackberry syrup*

TWO OLIVE OIL FRIED EGGS *crispy potatoes, salsa verde, simple farm greens salad*

ADD GRILLED NEW FRONTIER BISON FLANK STEAK - 10

CARAMELIZED RICOTTA GNOCCHI *pomodoro sauce, garlic, torn basil, parmesan cheese*

ADD AN OLIVE OIL FIRED EGG - 5

#### A LA CARTE

ELYSIAN FARMS LAMB BURGER *harissa aioli, red onion, cucumber, arugula* - 22

..... III .....

OUR "CHEESECAKE" *cardamon granola, chocolate mint, stone fruit variations*

BITTERSWEET CHOCOLATE BUDINO *hazelnuts, shortbread crumble, sea salt, chantilly cream*

DUO OF ARTISANAL CHEESE *raisin nut bread, candied nuts, house preserves*

• • •

CHEF DE CUISINE JAMES ROBINSON / GENERAL MANAGER DARIAN McCRARY

TWENTY PERCENT GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS