

IRON GATE

LUNCH

- SHELLBEAN HUMMUS 13
urfa chili, crudite, fennel seed crackers
- CRIMINI MUSHROOM ARANCINI 12
fontina cheese, rosemary, black garlic aioli
- WARM MEDJOOOL DATES 10
bay blue cheese, cashews, georgia olive oil, sea salt
- IMPORTED BURRATA CHEESE 15
fennel spoon sweets, olive oil, parker house crostini
- HEARTY GREEN CAESAR 15
*b&b onions, tomato, anchovy, pickled egg, croutons
... add lemon chicken 10*
- MAPLE ROASTED AUTUMN SQUASH 15
fresh goat cheese, asian pear, nuts and seeds
- HEARTH ROASTED PORK "GYRO" 20
tomato, feta, red onion, yogurt sauce, crispy potatoes
- TRUMPET MUSHROOM PANINO 15
fresh goat cheese, cipollini agrodolce, walnut pesto
- SWORDFISH CONSERVA TARTINE 18
smoked mozzarella, tomato, watercress, dijonnaise
- OAK ROASTED SHRIMP "SAGANAKI" 16
tomato, olive, caper, feta cheese, sourdough

DESSERTS

- SPICED CIDER CAKE 14
2 apples, cream cheese, walnut, cinnamon ice cream
- 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*

• CHEF ANTHONY CHITTUM •

WINE BY THE GLASS

SPARKLING WINE

ZOINOS WINERY, ZITSA BRUT, DEBINA <i>epirus, greece, 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
TETRAMYTHOS, RIZES <i>roditis, peloponnese, greece 2020</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 2020</i>	16/64
TROUPIS WINERY, HOOF & LUR <i>moschofilero. orange wine. mantinia, peloponnese, greece, 2018</i>	14/56
SAN SALVATORE, VETERE, PAESTUM ROSATO <i>paestum rosato, campania, italy, 2021</i>	17/68
DOMAINE ZAFEIRAKIS, ROSÉ <i>limniona, tyrnavos, greece, 2020</i>	16/65

RED WINE

I CUSTODI, PISTUS, ETNA ROSSO <i>nerello mascalese / nerello capuccio, mt. etna, sicily, italy 2020</i>	17/68
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>gaglioppio, calabria, italy, 2021</i>	14/64
PAPAGYRIOU, LE ROI DES MONTAGNES <i>cabernet sauvignon / mavrodaphne / touriga nacional, corinthia, peloponnese, greece, 2021</i>	19/76

COCKTAILS

THE BITTER END 16 <i>bar hill tom cat gin, breckenridge bitter, lime pineapple, amaretto, whiskey aged bitters, foam</i>	PROF PLUM, IN THE DINING ROOM... 16 <i>Bare knuckle bourbon, hoshi plum wine, lemon vecchia amaro del capo, clove simple, foam</i>
MENTA-LLY I'M SOMEWHERE ELSE 17 <i>espresso, branca menta, reposado, cafe cordial chocolate bitters</i>	AUTUMN IN ATHENS SAZERAC 16 <i>bonded apple brandy, rye, rakamelo, simple angostura and aromatic bitters</i>
CIAO NAPOLEON! 16 <i>tequila, casoni 1814, lime, strega, cachaca</i>	APHRODITE 16 <i>mezcal, cappelletti, roots diktamo, lime</i>
PERSEPHONE'S KISS 16 <i>calvados, amaro nocino, rye, ig grenadine</i>	NIKOLAKI 16 <i>vodka, greek yogurt, honey, lemon, rosemary</i>
MULO NEI FIORI 16 <i>vodka, elderflower, mezzodi, lime, ginger beer</i>	

BEER & CIDER

BLUEJACKET LOST WEEKEND 9 <i>hazy ipa with citra hops washington, dc / 7.0% / 16 oz. can</i>	BRUERY TERREUX GOSES ARE RED 10 <i>oak barrel aged gose with syrah wine grapes, california. 5.6% / 16 oz can</i>
OXBOW LUPPOLO 9 <i>italian pilsner, maine / 5.0% / 16 oz. can</i>	SAISON DUPONT 10 <i>saizon, belgium, 6.5% / 11.2 oz bottle</i>
3 FLOYDS ZOMBIE DUST 8 <i>pale ale, indiana. 6.2% / 12 oz can</i>	REISSDORF KOLSCH 9 <i>kolsch germany / 4.8% / 16.9 oz. can</i>

NON ALCOHOLIC BEVERAGES

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