

# THE IRON HORSE

## ‡ Sandwiches and Such ‡

### LA FRIEDA BURGER

*Giminetti Egg Bun, Grilled Onions, Local Egg Aioli, Organic "Rock Star" Black Angus Beef, Crispy Home Fries, Amish Ketchup*

12

### SMOKEY CHICKPEA-BEET BURGER

*Giminetti Egg Bun, Avocado, Piquillo Pepper, Green Goddess, Shaved Fennel-Cabbage Salad, Sweet Potato Fries*

9

### ORGANIC SCOTTISH SALMON BURGER

*Giminetti Sesame Bun, Ginger-Mustard Aioli, Asian Style Cucumber-Shaved Apple Slaw, Sweet Potato Fries, Amish Ketchup*

10

### ROBIN'S PANINI

*House Smoked Chicken, Grilled Spring Vegetables, Gruyere Cheese, House Mustard, Gaufrette Chips*

10

### MEMPHIS STYLE PORK SLIDERS

*Coffee BBQ Braised Pork Belly, Spicy Sweet & Sour Slaw, House Pickles, House Chips*

9

### FOCACCIA OF THE DAY

*Ever changing and locally inspired, your server will inform you of today's bounty.*

(PRICED DAILY)

### ABOUT OUR MENU... MADE BY HAND

Chef Jackson Rouse enjoys a "garden to the table" philosophy. Potatoes are cut by hand, the sauces and mustards are house-made, even the ketchup is made by hand! Chef Jackson chooses recipes that reflect the best of the season, then selects the freshest local fare through local farmers as much as possible. Rest assured that only the best ingredients, chosen at the peak of their season, will pass through our kitchen to your table.

A hand selected wine or craft beer is a perfect compliment to each dish. Ask your server for a perfect pairing to enhance your meal.

*Bon Appétit!*

JACKSON ROUSE, EXECUTIVE CHEF

*Consuming raw or undercooked foods can be hazardous to your health.  
The Iron Horse uses 0% trans fat oil.*

*20% Gratuity added to parties of eight or more.*

## ‡ Bites ‡

### CRISPY GAUFRETTE CHIPS

*Smoked Paprika, Buttermilk Whipped Ricotta, Fresh Scallions*

5

### HUMMUS AND HOUSE MARINATED OLIVES

*Zathar Hummus, Shaved Fennel, Lemon, Garlic, Chili, Grilled Pita*

5

### GUACAMOLE

*Seasonal Crudités, White Corn Tortilla Chips, Lime Zest*

5

## ‡ First Encounters ‡

### DOUBLE SMOKED BACON WRAPPED DATES

*Local Chorizo, Warm 24-Hour Tomato Pomodoro, Grilled Scallion*

8

### CARPACCIO

*Raw Shaved Prime Beef, Local Egg Aioli, Pickled Red Onion, Baby Arugula, Smoked Sea Salt, EVOO, Crisp Baguette Chips*

11

### CHEESE AND CHARCUTERIE

*Assorted Farmhouse Cheeses, Country Ham, Pâté of the Day, Local Honey Comb, Seasonal Pickles, House-Made Mustard*

14

### CHEESE PUFFS (GOUGERES)

*Herbed Gruyere Puffs, Spiced Tomato Jam, Herb-Olive Salad*

7

### CRAB AND SHRIMP CEVICHE

*Layers of Lump Crab, Day Boat Cod, Fresh Shrimp, Sweet Pepper, Heirloom Corn, Avocado, Cilantro-Citrus Trilogy, Crispy Tortilla Chips*

12

### CRAB CAKES

*New England Style, Grilled Lemon Aioli, Wilted Baby Spinach, Piquillo Pepper, Green Apple*

10

### MUSSELS AND FRITES

*P.E.I Mussels, Belgian Beer, Ramp Butter, with Crispy Home Fries, Aioli*

9

## § Soups & Salads §

SOUPS : \$6

### WHIMSICAL TOMATO SOUP

Roasted Heirloom Tomato Broth, Madeira Wine,  
Fresh Herbs, Crostini with Homemade Ricotta

### S.O.D (SOUP OF THE DAY)

Chef Jackson's Own Homage to the Seasons

SMALL SALAD : \$5    REGULAR SALAD : \$7

### INSPIRED CAESAR

Romaine, Roast Garlic Puree, Classic Dressing, Grilled Lemon,  
Parmesan-Black Pepper Cracker, White Anchovy

### ARUGULA AND BEET SALAD

Roasted Beets, Aged Goat Cheese, Arugula,  
Spiced Pecans, Vintage Balsamic, EVOO

### IH WEDGE

Baby Iceberg, Slab Bacon, Grape Tomato,  
Local Egg, Scallion, Smoked Blue Cheese,  
Herbed-Buttermilk Vinaigrette

### IH HOUSE SALAD

Local Greens, Cucumber, Maderia Macerated Raisins,  
Smoked Almond, Goat Cheese, Tomato-Sherry Vinaigrette

ADD ORGANIC SALMON : \$6

ADD HOUSE SMOKED CHICKEN : \$6

## § Sides To Share §

EACH ORDER IS LARGE ENOUGH TO SHARE

\$6 EACH

**CREAMED SPINACH WITH SMOKED BLUE CHEESE**

**BROWN BUTTER WHIPPED POTATOES**

**SMOKED RATATOUILLE**

**GARLICKY SWISS CHARD**

**TRUFFLE MUSHROOMS**

**HARICOT VERT WITH GARLIC BUTTER**

**GRILLED ASPARAGUS WITH EVOO**

**CREAMY LOBSTER GRITS**

**BUCKET OF FRITES WITH AIOLI**

## § Small and Large Plates §

### SPRING HERB GNOCCHI

Sweet Peas, Smoked Chicken, Country Ham, Leeks,  
Asparagus, Shaved Carrot, Parmigiano Reggiano

SMALL \$14    LARGE \$20

### SHRIMP & GRITS\*

Weisberger Grits, Laughing Bird Shrimp,  
Smoked Succatash, Madeira Brown Butter, Pea Tendrils

\*Made with Shellfish Stock

SMALL \$14    LARGE \$20

### PAPPARDELLE

24-Hour Pomodora Sauce, Chili, Sliced Garlic,  
Laughing Bird Shrimp, Shaved Zucchini,  
Smoked Eggplant, Toasted Bread Crumbs, Basil, Mint

SMALL \$13    LARGE \$19

### ALL NATURAL TANGLE WOOD FARMS CHICKEN

Herb Roasted Airline Breast, with Roasted Fennel, Wilted Greens  
Red Skin Potato, Heirloom Carrots, Grilled Lemon, Natural Jus

\$20

### BACK YARD BBQ PORK DUO

Honey Cured Braised Belly, Memphis Rubbed Heirloom  
Pork Tenderloin, Ancho BBQ, Creamy Grits\*, Succatash

\*Made with Shellfish Stock

\$22

### QUEEN'S RACK O' LAMB

Local Honey and Herb Marinated, Minted Mushy Peas,  
Grilled Red Potato, Thumbelina Carrots, House-Made Mustard

\$29

### THE EXECUTIVE

Black Angus "Continental Cut" 8 oz NY Strip, Brown Butter Whipped Potato,  
Port Reduction, Grilled Asparagus, Leek Straws

\$27

### STEAK FRITES

Prime 6 oz Sirloin, Grilled Red Onions, Haricot Vert,  
Red Wine Reduction, Ramp Butter, Home Fries

\$21

### THE SIGNATURE

6 oz Black Angus Reserve Filet Mignon, Truffle Mushroom,  
Creamed Spinach with Smoked Blue Cheese, Grilled Red Skin Potato

\$30

### SPANISH STYLE DAY BOAT COD

Smoked Tomato, Lima Beans, Braised Fennel,  
Local Chorizo, Swiss Chard, Intense Lobster Broth

\$22

### ORGANIC SCOTTISH SALMON

Pan Seared, Smoked Ratatouille,  
Hand Mashed Potato, Herb Emulsion, Olives

\$25

### SMOKED ALMOND-ENCRUSTED SCALLOPS

Heirloom Corn, Haricot Vert, Scallion, Shaved Carrot,  
Fire Roasted Pepper, Basil Emulsion, Truffle

\$26

### JUST CAUGHT

The freshest fish we can find, cooked to perfection.

(MARKET PRICE)