

THE IRON HORSE

LUNCH

Starters

CRAB CAKES

Spinach, Green Apple, Piquillo Pepper, Lemon Aioli
\$9

CHEESE AND CHARCUTERIE

Assorted Farmhouse Cheeses, Country Ham, Pâté of the Day,
Local Honey Comb, Seasonal Pickles, House-Made Mustard
\$14

MUSSELS & FRITES

PEI Mussels, Belgian Beer, Ramp-Butter, with Crispy Home Fries
\$9

BAKED CRAB AND ARTICHOKE DIP

Lump Crab, Boursin Cheese and Spinach
Accompanied by Lemony Pita Wedges Served Warm
\$9

Soups

WOODLAND MUSHROOM BISQUE

Intense Mushroom Broth, Truffle Chantilly, Crisp Shitake
\$6

WHIMSICAL TOMATO SOUP

Roasted Heirloom Tomato Broth, Madeira Wine, Fresh Herbs
\$6

Salads

IH HOUSE SALAD

Pickled Red Onion, Goat's Milk Cheddar,
Toasted Pecans, Blackberry Vinaigrette
\$7

INSPIRED CAESAR

Romaine, Roast Garlic Puree, Classic Dressing, Grilled
Lemon, Parmesan-Black Pepper Cracker, White Anchovy
\$7

IH WEDGE

Bacon, Red Onion, Tomato, Egg, Bleu Cheese,
Fresh Herb Ranch
\$7

THE GUILTLISS GREEK

Marinated Squash, Sweet Peppers, Eggplant and
Tomatoes, Tossed with Aged Balsamic and EVOO, Served
on Romaine with Marinated Olives and Goat Cheeses
\$7

ARUGULA AND BEET SALAD

Roasted Beets, Aged Goat Cheese, Arugula,
Spiced Pecans, Vintage Balsamic, EVOO
\$7

LUMP CRAB CEVICHE STYLE

A Jumble of Lump Crab, Laughing Bird Shrimp, Avocado,
Piquillo Pepper and Fingerling Potato Dressed with a
Simple Lime Vinaigrette and Fresh Seasonal Greens
\$7

ADD ORGANIC SALMON OR SMOKED CHICKEN FOR \$6
ADD SCALLOPS FOR \$7

Small Plates

SHRIMP & GRITS*

Weisberger Grits, Laughing Bird Shrimp, Smoked
Succatash, Madeira Brown Butter, Pea Tendrils
*Shellfish Stock Grits
\$14

SMOKEY CHICKPEA-BEET BURGER

Egg Bun, Avocado, Piquillo Pepper, Green Goddess,
Shaved Fennel-Cucumber Salad, Home Fries
\$8

ORGANIC SCOTTISH SALMON

Egg Bun, Ginger-Mustard Aioli, Asian Style
Cucumber-Shaved Apple Slaw, House Chips
\$9

GRILLED CHEESE OF THE DAY

Inspired by our Chefs and always served
with Tomato Soup on the side.
\$9

MEMPHIS STYLE PORK SLIDERS

BBQ Braised Pork Belly, Spicy Sweet 'n' Sour Slaw, Pickled Okra, Home Fries
\$9

PAPPARDELLE

24-Hour Tomato Sauce, Shaved Zucchini, Smoked Eggplant,
House-Made Ricotta, Toasted Bread Crumbs, Mint
\$11

LA FRIEDA BURGER

Egg Bun, Carmelized Onions, Local Egg Aioli, Organic
"Rock Star" Black Angus Beef, Crispy Home Fries, Amish Ketchup
\$12

FOCACCIA OF THE DAY

Ever changing and locally inspired, your server
will inform you of today's harvest.
\$8

Sides

LARGE ENOUGH TO SHARE

Slaw of the Moment
Home Fries with Aioli

Fresh Seasonal Fruit
Smoked Ratatouille

\$5 EACH

Consuming raw or undercooked foods can be hazardous to your health. The Iron Horse uses 0% trans fat oil.
🌱 Denotes dishes that are or can be vegetarian. | 20% Gratuity added to parties of eight or more.

JACKSON ROUSE, EXECUTIVE CHEF