



IRON GATE

• SUMMER RESTAURANT WEEK MMXXV •

25 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*

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CHEF DE CUISINE JAMES ROBINSON / GENERAL MANAGER DARIAN McCARY

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