



RESTAURANT WEEK MMXXV

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SELECT ONE FROM EACH COURSE

Per Person - 35

..... FIRST

HEIRLOOM BEET SALAD

sesame crusted feta, walnuts, watercress, vin cotto

WHITE BEAN SOUP

sun dried tomato, pickled carrots, crispy kale

IMPORTED GREEK YOGURT

fresh pomegranate, torn mint, honey drizzle

AVAILABLE A LA CARTE ONLY

IRON GATE LOUKOUMADES

local honey, lemon, orange blossom syrup 11

..... SECOND

BREAD PUDDING FRENCH TOAST

maple apple, almond crumble, whipped mascarpone

OAK ROASTED HEN EGGS

feta cheese, dill, sauce puttanesca, grilled focaccia

BREAKFAST SANDWICH

sourdough biscuit, house pancetta, fried egg, aged provolone

AVAILABLE ALA CARTE ONLY

NEW FRONTIER BISON FLANK

olive fried eggs, crispy potatoes, simple greens, salsa verde 35

..... THIRD

SWEET CREAM SEMIFREDO

caramelized apples

PEANUT BUTTER MOUSSE

earth n eats maple glass

BITTERSWEET CHOCOLATE PARFAIT

brownie crumbles, sea salt, caramel pastry cream, hazelnuts

