

IRON GATE

DINNER – OUTSIDE – AUTUMN

BREADS & PIES

HOUSE FOCACCIA WITH GRAPES, KALAMATA OLIVE & SAGE
SAVORY HEARTH-BAKED CRACKERS & OUR SOURDOUGH WITH 3 DIPS -
PARSLEY, SPICY FETA & BLACK OLIVE

CRISPY PARMESAN FRITTERS, “RED APRON” SALAMI, STRACCIATELLA &
CHERRY TOMATO MARMALADE

GRILLED COUNTRY BREAD, CHARRED BROCCOLI, ANCHOVY & WHIPPED
RICOTTA

APPETIZERS

“RED APRON” & HOUSE MADE CHARCUTERIE BOARD, PICKLES &
MUSTARDS

ROASTED OLIVE TRIO, CALABRIAN CHILI, GARLIC & SHAVED LEMON 7

CHARRED SAVANNAH OCTOPUS, SQUID INK & FRESH SHELL BEAN SALAD

S&S KURI SQUASH, BURRATA CHEESE, “RED APRON” LONZA & PATIO SAGE

CRISPY OLIVE OIL POACHED JERUSALEM ARTICHOKEs, GARLIC & HOUSE
YOGURT

PESTO ROASTED PORTABELLO MUSHROOMS, PINENUTS & CRISPY BASIL

WARM IMPORTED HALLOUMI, AGED PROVOLONE & SESAME FETA WITH
SWEET & SOUR VARIATIONS

OAK GRILLED PORK BELLY, FORAGED MUSHROOMS, OLIVE OIL POTATO &
MEADOW CREEK GRAYSON

BAKED CHINCOTEAGUE OYSTERS, SAVOY SPINACH, SHREDDED PHYLLO &
KEFALOTIRI CHEESE

LOCAL BEETS EVERY WAY, HOUSE YOGURT, DILL, WALNUTS & BARLEY
CROUTONS

PASTA

“GUITAR” CUT SPAGHETTI, CRUSHED PLUM TOMATO, GARLIC & TORN
BASIL

ROTISSERIE CHICKEN & FENNEL SAUSAGE CANNELONI, BABY SPINACH &
FRESH RICOTTA

WILD NETTLE BIGOLI, SHAVED GARLIC, CHILIES & KENT ISLAND CLAMS

SMOKED POLENTA & CHICKEN LIVER TORTELLINI, SAGE & ROASTED
GRAPES

EGG & DILL GREMELLI, BRAISED LOCAL RABBIT, 2 MUSTARDS & OLIVES

SAFFRON GNOCCHI SARDA, SQUID, MUSSLES & SWORDFISH

ROTISSERIE & GRILL

ALL ITEMS SERVED WITH WARM FOCACCIA & SEASONAL ACCOMPANINMENTS

WHOLE ANIMAL ROTISSERIE OF THE NIGHT

MAINE JUMBO DIVER SCALLOPS

RUSTIC HOUSE MADE PORK SAUSAGE WITH SYROS FENNEL SEEDS

OAK GRILLED DRY AGED MARYLAND PORTERHOUSE FOR 2

CHARCOAL GRILLED CAROLINA SWORDFISH STEAK