

# Ironwork Grill

## Breakfast Specials -

Country Skillet 12.75

*Sautéed bacon, sausage, bell peppers, onions & cheddar cheese*

Chef's Daily Omelette 12.50

*Ask your server for today's selection*

## Lunch Specials -

Italian Chicken-Mushroom Meltdown Hoagie 15

*Garlic butter, breaded chicken, mushrooms, marinara, provolone & parmesan .  
Served with your choice of side*

Pairs nicely with Edgefield 2015 Black Rabbit Red 9.25

*Black cherry, plum, dried fig, & molasses, with a spicy undercurrent of cherry bark, star anise, & toasted oak*

Winter Solstice Pizza 13.75

*Cream sauce, Fontina cheese, roasted brussel sprouts, roasted garlic,  
bacon & parmesan*

Pairs nicely with Edgfield 2014 Merlot 11.50

*Deep garnet in color, this Merlot opens with a rich nose of brandied cherries, anise, and sandalwood. Notes of dark berry and baker's chocolate round out the palate*

## Dinner Specials -

Korean BBQ Shrimp Tostadas 12.50

*Four tortilla, kim chee, garlic, red onion, green onion, Hoisin & sour cream*

Pairs nicely with Goodfellow 2013 Richard Cuvee Chardonnay 10

*Apple & pear fruit flavors, supported with ample acidity, its 50% new oak remains subtly integrated, with highlights of caramel and butter peeking out*

Curried Golden Beet & Arugula Salad 13

*All yogurt dressing, goat cheese, honey & a fried fig*

Pairs nicely with Edgefield 2016 White Riesling 8.50

*vibrant & aromatic, with honeysuckle, lime zest & mandarin on the nose, followed by honey, apple & nectarine on the palate. The finish is clean, with lingering floral notes*