

IRONWOOD

AUGUST SPECIALS

Tavern

ENTREES

Fried Pickle Spears

Hand-breaded cut pickle spears fried to crispy, golden perfection. Served piping hot with our signature house-made ranch for the perfect tangy, crunchy bite 10.99

Gyro Pizza Pie

A Mediterranean-inspired masterpiece featuring an olive oil and roasted garlic base topped with a blend of five premium cheeses, savory lamb & beef gyro meat, fresh tomatoes, crisp cucumbers, red onions, tangy feta, and Kalamata olives, Finished with a cool, creamy tzatziki swirl 16.99

Cubano Burger

A bold Cuban-inspried twist on a classic. Our premium Schweid & Sons beef patty is stacked with grilled ham, slow-smoked Smoke & Barrels mojo pork, melty Swiss cheese, house-made pickles, and creamy dijonnaise, all served on a toasted bun with your choice of side 19.99

PB&J Bread Pudding

A nostalgic classic reimagined. Thick-cut bread baked to perfection in a rich vanilla custard with luscious swirls of creamy peanut butter and sweet fruit jam. Served warm for a decadent, melt-in-your-mouth dessert 7.99

Split plate charge extra 2

SUMMER DRINKS

Huckleberry Mule

Blue Ice Huckleberry Vodka, Muddled Lemons, House Made Thyme Syrup, Ginger Beer 11.99

Salty Beard

Ron Abuelo Rum, Grapefruit Juice, Coconut Water, Lime Juice, & Salt Water 11.99

Circe’s Elixir

IT Barrel Pick Woodford Reserve, Honey Syrup, Lemon Juice, Egg Whites, Cabernet Sauvignon 11.99

Blushed Daisy

West End Gin, St. Germain, Chambord, Lemon Juice 11.99

Tavern Sangria

Ironwood Special (when available) - a special blend of wines with Malibu, Peach Schnapps, Fresh Fruit, Orange & Pineapple Juice, with a splash of club soda 11.99

DESSERTS

Fried Peaches & Cream

Flash fried sugar pearl waffle, peach ice cream, bourbon peach syrup, candied walnuts, and whipped cream 8.99

Cast Iron Brownie

Served with Vanilla Ice cream 10.99

Honey’s Cheesecakes

Assorted flavors 6.99

Birthday Cake

Red Velvet

Cookies & Cream

Turtle (AVL)

Peach Crumble (AVL)

NY Double Crust

Strawberry Double Crust (AVL)

(AVL = Available Thursday 8/6)



FEATURED WINES



Conundrum White	11/30
White Wine Blend - CA - Charlie Wagner	
Conundrum Red	11/30
Red Blend - California - Charlie Wagner	
Bonanza	11/30
Cabernet Sauvignon - California	
Bonanza Chardonnay	11/30
Napa Valley, CA - Charlie Wagner	
Emmolo	11/30
Sauvignon Blanc - California	
The Walking Fool	15/45
Red Blend - Napa Valley California	
Caymus California	btl only/69
Cabernet Sauvignon - Napa California	
Caymus - 1 liter	btl only/99
Cabernet Sauvignon - Napa California	
The Prisoner Red Blend	btl only/60
Cabernet Sauvignon - Napa Valley	
Flowers	btl only/50
Pinot Noir - Sonoma Coast	
Faust	btl only/67
Cabernet Sauvignon - Napa Valley	



Special branded edition made for Ironwood Tavern and Smoke & Barrels, barreled in french oak, high toast 12.50

Woodford Reserve Personal Collection made for Ironwood Tavern and Smoke & Barrels with intense rye spice, black pepper, clove, with hints of citrus and cedar. 110 proof 12.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness or soybeans and sesame

*Split Plate charge 2

IRONWOOD *Tavern*

APPETIZERS

Woodfired Buffalo Chicken Dip

Cheesy & creamy shredded chicken with house wing sauce & toasted breadcrumbs 11.99

Fried Green Beans

Battered and fried green beans served with ranch 9.99

Tavern Shrimp

Lightly battered fried shrimp covered in semi-spicy tavern boom boom sauce 12.49

Crisp Cheese Bites

Fried cheese curds served with house marinara sauce 10.99

Truffle Fries (or Tots)

House cut fries tossed in truffle oil, parmesan and parsley served with truffle aioli 11.99

JUMBO WINGS

Mild, Hot, Sweet & Spicy Dragon, Bourbon Glaze, Teriyaki, Bulgogi, Lemon Pepper, Italian Parmesan, BBQ

Served with Celery, Ranch or Bleu Cheese
Extra dressings .49

10 Wings 15.99

20 Wings 30.98

SALADS

Add Chicken 6.99 | Crispy Pork Belly 7.99 | Shrimp 12
Blackened Mahi 12 | Salmon 8oz 15 | Split plate 2 | Extra dressing .49

Bleu Wedge

Hearts of romaine topped with crispy pork belly, bacon, bleu cheese crumbles, tomato, and parsley 14.99

Cobb

Artisan mixed greens topped with applewood smoked ham, bacon, hard-boiled egg, bleu cheese crumbles, tomato, and corn 14.99

Caesar

Hearts of romaine topped with shaved parmesan and croutons 12.99

House

Artisan mixed greens topped with cucumber, tomato, red onion, shredded cheese, and croutons 10.99

Salmon Orzo Salad

8 oz Grilled salmon (or chicken) over a chilled orzo salad with diced tomatoes, cucumber, red onion, kalamata olives & feta cheese 21.99

WOODFIRED PIZZA

48 hour dough process using imported Italian Molino Denti flour. Add bacon, pepperoni, or chorizo for 2. Try beer cheese or tasso gravy as crust dippers for 2.

5 Cheese

House marinara base topped with 5 cheese blend 13.99

Pepperoni Diabolo

Roasted red pepper coulis base topped with fresh mozzarella, pepperoni, and fresh basil 15.99

Margherita

House marinara base topped with fresh mozzarella and fresh basil 14.49

Supremo

House marinara base topped with 5 cheese blend, pepperoni, salami, chorizo, tri-colored bell peppers, red onions, and mushrooms 17.99

Hot Honey Sausage

House marinara base topped with 5 cheese blend, honey and chili pork sausage, capicola, and sriracha honey 17.49

Bulgogi Pizza

Korean bbq ribeye, garlic herb oil base, 5 cheese blend, red onion, diced red pepper, and chives finished with parsley and cilantro 17.99

Vegetalian

House marinara base, 5 cheese blend, bell peppers, red onions, and mushrooms finished with parmesan cheese and italian seasoning 14.99

Pesto Pizza

Pesto base with fresh mozzarella and topped with a spring mix salad tossed in citrus vinaigrette with diced tomatoes 14.99

Tavern Pepperoni Pan Pizza

Thick crust pan pizza with crispy cheese edge, sliced whole milk mozzarella, house made pizza sauce, Premium EZZO company cup & crisp Old World style pepperonis 26.99

KIDS MENU

Kids 13 & under | Served with a drink | 9.99

6"Cheese or Pepperoni Pizza

Chicken Fingers with choice of side

Grilled Cheese with choice of side

Kids Creamy Mac with choice of side

Shells with Marinara

IRONWOOD Tavern

BURGERS

The Tavern all beef patty is a custom combo of premium chuck, brisket, & short rib prepared locally and delivered by **Schweid & Sons** for THE VERY BEST BURGER.All burgers sold with choice of side. Add bacon for 2

The Tavern

Bourbon glazed patty topped with fried smoked gouda mac & cheese, caramelized onions and beer cheese 18.99

Hibachi Burger

Teriyaki glazed beef patty with grilled zucchini, onions, and mushrooms. Topped with Japanese white sauce 16.99

Green Jacket Burger

House patty topped with pimento cheese, candied bacon, lettuce, onion, and tomato 16.99

Fore B's

Blackened burger, bleu cheese crumbles, and candied bacon on a brioche bun 16.99

Burger Uno

House patty topped with white american cheese, lettuce, onion, and tomato 14.99

Gouda Patty Melt

Smash patty, tavern sauce, caramelized onions, bacon, and melty Gouda cheese on toasted white bread and served with your choice of side 16.99

PLATES

Mahi Fish & Chips

Half pound of Modelo beer battered mahi-mahi pieces served with citrus crema and lime-pepper fries 18.99

Buffalo Shrimp

Fried or grilled shrimp tossed in mild sauce served with ranch and choice of side 15.99

Blackend Mahi-Mahi

Grilled and blackened mahi-mahi pieces served over savory southern succotash 18.99

Chickens & Waffle

(3)Three fried chicken tenders on top of a fried sugar pearl waffle. Served with a side of Nashville heat, house bacon-maple syrup and pickles 15.99

Shrimp & Grits

Cheesy stone ground grits topped with Coca-Cola tasso ham gravy, fried shrimp, and fried green beans 16.99

SANDWICHES

All sandwiches served with choice of side. Add bacon for 2

Buffalo Bird

Fried chicken strips tossed in mild sauce topped with pepper jack cheese, and house coleslaw on a brioche bun 15.99

"Healthy" Hen

Grilled garlic herb chicken tenders topped with lettuce, tomato, and onion on a brioche bun with truffle aioli spread 15.99

Chicken Cordon Bleu

Grilled or fried chicken tenders topped with swiss cheese and applewood smoked ham on a brioche bun with a dijonaise spread 16.99

Philly Sandwich

Grilled ribeye steak, onions, tri-colored bell peppers, and mushrooms topped with cheez whiz sauce on a grilled hoagie roll 17.99

BLT

Candied bacon and cured slow roasted flash fried pork belly topped with lettuce and tomato on a brioche bun with a truffle aioli spread 16.99

Buffalo Shrimp Wrap (Lunch Only)

Fried or grilled shrimp tossed in buffalo sauce rolled in a 12" spinach tortilla with greens, tomato, cucumber, and ranch dressing 15.99

Grilled Chicken Caesar Wrap (Lunch Only)

Grilled garlic herb marinated chicken tenders rolled in a 12" spinach tortilla with greens and caesar dressing 13.99

DESSERT

Cast Iron Brownie

Served with Vanilla Ice cream 10.99

-Cheesecakes listed on specials menu-

SIDES 3.99

-French Fries

-Coleslaw

-Steamed Broccoli

-Fruit Cup

-Succotash +1

-Tator Tots +1

-Side House Salad +2

-Side Caesar Salad +2

-Orzo Salad +2

-Fried Green Beans +2

-Smoked Gouda Mac & Cheese +3

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