

THE IRONS

STARTERS

shredded pork egg rolls house smoked pork roasted corn cabbage BBQ sauce	12
firecracker shrimp thai slaw asian zing sauce	10
crispy point judith calamari pappadew banana peppers lemon aioli	12
baked brie spicy pepper and raspberry compote	14
buffalo chicken dip house made pretzels	7
mediterranean trio (V) hummus tabbouleh marinated vegetables naan bread	12
potato bites house cured bacon cheddar roasted garlic paprika aioli	10
fried stuffed mozzarella hand rolled fresh mozzarella stuffed with prosciutto breaded and fried red sauce garlic toast	12
wild mushroom poutine (V) hand cut fries cheese curds wild mushroom gravy	13
wings - chicken wings or hog wings buffalo bbq teriyaki asian kick jalapeño honey garlic 10 chicken or 3 hog wings 20 chicken or 6 hog wings	12 22

SOUPS & SALADS

bacon bourbon corn chowder <i>Winner of 2017 People's Choice Award</i>	cup 8	bowl 10
tomato bisque	cup 6	bowl 8
the irons house salad iceberg romaine fried onion cherry tomatoes croutons shredded cheddar chicken +6 salmon +7 shrimp +8	side 5	regular 7
caesar salad chopped romaine caesar dressing crouton shaved parmesan chicken +6 salmon +7 shrimp +8	side 8	regular 12
chopped cobb salad (GF) lettuce applewood smoked bacon tomatoes avocado hard boiled egg grilled chicken salmon +7 shrimp +8		14
arugula and roasted apple salad (GF) bacon almonds goat cheese cranberries		14

SANDWICHES

*All sandwiches served with fries or coleslaw.
Gluten free bread available upon request.*

reuben traditional corned beef swiss sauerkraut 1000 island dressing	12
smoked gouda and chicken grilled chicken onion bacon compote mixed greens ciabatta	15
classic turkey blt applewood smoked bacon lettuce tomato	13
the IRONS steak and cheese shaved steak bella bleu cheese sauce caramelized onions mushrooms charred ciabatta	16
grilled vegetable wrap (V) grilled marinated vegetables mixed greens goat cheese balsamic vinaigrette flour tortilla	14
grown up grilled cheese cave aged cheddar house cured bacon tomato avocado	14

BURGER YARD

All burgers served with fries or coleslaw. Gluten free bread available upon request.

the iron burger* 2 - 8oz. patties house cured bacon aged cheddar truffle leek aioli	20
onion bacon compote burger* ground sirloin patty melinda mae from Mystic Cheese Co. sift challah bun	16
classic* ½ lb. burger lettuce tomato onion local cheddar, american or swiss +1	12
biene burger (V) black bean and sweet potato patty lettuce tomato onion spicy aioli sift challah bun	15

ENTRÉES

steak frites* (GF) 12 oz. ny strip herb parmesan truffle fries bourbon butter	28
local feed flat Iron* 10 oz. flat Iron steak seasonal vegetables pan fried potatoes coffee stout demi glaze	26
grilled salmon coconut potatoes spinach almonds tzatziki sauce	26
pan seared scallops bacon brussels sprouts cranberries whipped roasted butternut squash	27
local crispy fish and chips coleslaw irons tartar sauce	17
pork chop apple thyme chutney pan fried sweet potatoes spinach toasted almonds	26
brick chicken (GF) roasted potatoes seasonal vegetables garlic butter	22
pasta florentine (V) semolina pasta shop pappardelle pasta roasted asparagus oven roasted tomatoes onions garlic spinach baby mozzarella chicken +6 salmon +7 shrimp +8	14
roasted pork tacos slow roasted pork shoulder salsa verde mixed greens onions diced tomatoes queso fresco white corn tortillas	15
wild mushroom risotto (V) creamy risotto truffle oil asparagus	22
butternut squash ravioli (V) brown butter herb sauce almonds	14

SIDES

cole slaw	4
seasonal vegetables	6
gorilla fries	6
truffle herb fries	9
coconut potatoes with spinach and almonds	6
fried brussels sprouts	8

*If you have any special dietary restrictions, please ask a member of our service team and we will be happy to accommodate your request.
Menu items are cooked to order, and may not be served raw or undercooked. Consuming raw or undercooked meats, shellfish, poultry, or eggs may increase your chances of contracting food borne illness.

Booking a party, wedding, or reunion? Please inquire with a member of our team and it will be our pleasure to arrange a personal consultation and tour of our property.



made without gluten



vegetarian



ROTATING LOCAL TAPS 9

Try some great local CT and RI beers right here in the heart of Mystic. All brewed under 70 miles away.

beer'd brewing stonington, ct | 4.7 miles
ask your server what we have on tap from our neighbor in Stonington Village

outer light brewing groton, ct | 7 miles
ask your server what we have on tap from the area's newest brewery right off exit 87

grey sail westerly, ri | 11 miles
ask your server what's fresh from westerly, ri

cottrell brewing co. pawcatuck, ct | 7.3 miles
ask your server what we have on tap from our neighbor in Pawcatuck

revival brewing co. cranston, ri | 46 miles
ask your server what's brewing from across the ct/ri border

stony creek brewery branford, ct | 50 miles
ask your server what we have on tap from this shoreline brewery in branford

two roads brewing co. stratford, ct | 70 miles
ask your server about our current selection from two roads

FROM EVERYWHERE ELSE

allagash white american witbier | me 8

sam adams seasonal | ma 8

guinness stout | ireland 9

angry orchard hard cider | oh 8

narragansett american lager | ri 6

stella artois pilsner | belgium 8

seasonals ask your server
we leave three taps open to highlight some of the season's best brews

BEER FLIGHTS 11

make your own choose 4 beers

the route 95 a sampling of 4 local brews

BEER BY THE BOTTLE

budweiser 4

bud light 4

coors light 4

miller lite 4

michelob ultra 5

yuengling 5

heineken 5

corona 5

omission 5

o'doul's amber n.a. 5

WINE

white and rose glass

villa sandi prosecco | it 9

barone fini pinot grigio | it 9

kim crawford sauvignon blanc | nz 11

simi chardonnay | ca 11

sonoma-cutrer chardonnay | ca 14

vista point chardonnay | ca 8

notorious pink rose | fr 9

red glass

meiomi pinot noir | ca 14

gerard bertrand pinot noir | fr 9

estancia merlot | ca 10

sterling vintners cabernet sauvignon | ca 12

vista point cabernet sauvignon | ca 8

ruta22 malbec | ar 10

the dreaming tree crush | ca 10

SPECIALTY COCKTAILS 12

irontini

deep eddy grapefruit vodka | aperol
pink grapefruit juice | prosecco

pomegranate mule

hammer & sickle vodka | pom juice
ginger beer | rosemary

the heart of mystic

hendrick gin | st. germain | lime juice | basil | cucumber

lavender lemonade

skyy | lemonade | blueberry lavender syrup

mystic green tea

skyy | bombay | bacardi | sauza | midori
blue curacao | orange juice

strawberry rickey

Bombay | strawberry | basil | balsamic | lemon

bacon old fashioned

house made bacon infused makers mark bourbon
spicy maple syrup | bitters

summer somewhere sangria

house blend of red and white wines
accentuated with cordials, fruit and juice