BRUNCH

IRONS egg bennie 15
classic egg bennies on english muffin | house cured bacon
two poached eggs | hollandaise sauce
smoked salmon +6 | house smoked pulled pork +6
blue crab +6 | butter poached lobster +10

chicken & waffles 15
cornbread waffle | spicy or regular | fried buttermilk chicken | spicy citrus maple syrup

southeast tacos 12
three soft corn tacos | egg white scramble | sautéed ham | onion | peppers
california | scallions | smoked cheddar | side of spicy hollandaise

fruity french toast 13
texas toast | battered & coated in crispy fruit cereal | maple infused whipped cream

STARTERS

philly cheese steak egg roll 12
bourbon bbq sauce

firecracker shrimp 13
thai slaw | asian zing sauce

 crispy point judith calamari 13
peppadew | banana peppers | lemon aioli

buffalo chicken dip 10
soft baked pretzels

mediterranean plate 12
hummus | marinated vegetables | naan bread

potato bites 12
house cured bacon or pulled pork | cheddar | roasted garlic paprika aioli

wings - chicken wings or hog wings 10
buffalo | bbq | teriyaki | asian kick | jalapeño honey garlic
10 chicken | 3 hog wings 12
20 chicken | 6 hog wings 22

SANDWICHES & ENTRÉES

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

reuben 12
marble rye | traditional corned beef | swiss | sauerkraut | 1000 island dressing

classic turkey blt 13
applewood smoked bacon | mixed greens | tomato

portobello stack 15
grilled portobello caps | marinated grilled vegetables
garlic herb goat cheese | mixed greens | balsamic dressing

grown up grilled cheese 14
house smoked pulled pork | maple smoked cheddar | bacon | tomato | avocado

crispy local fish and chips 17
cape cod breading | cole slaw | irons tartar sauce
SOUPS & SALADS

bacon bourbon chowder  Award-Winning Chowder  9

tomato bisque  7

the irons house salad  side  5  regular  7
romaine | cherry tomatoes | croutons | shredded cheddar | red onion
chicken +6   salmon +7   shrimp +8   steak +8

cæsar salad  side  8  regular  12
chopped romaine | caesar dressing | crouton | shaved parmesan
chicken +6   salmon +7   shrimp +8   steak +8

roasted beet and goat cheese salad  15
baby spinach | onion bacon dressing | fried goat cheese | caramelized onion
roasted beets | toasted almonds
chicken +6   salmon +7   shrimp +8   steak +8

chopped cobb salad  GF  14
lettuce | applewood smoked bacon | tomatoes | avocado
hard boiled egg | grilled chicken
salmon +7   shrimp +8   steak +8

avocado and toasted cashew salad  GF  14
mixed greens | goat cheese | sweet potato | warm bacon vinaigrette
chicken +6   salmon +7   shrimp +8   steak +8

FLATBREAD PIZZAS

margherita  V  12
marinara sauce | oven roasted tomatoes | baby mozzarella | fried basil

bbq  12
house made bbq sauce | smoked pulled pork | spicy pickles | sliced red onion
house cured bacon | cheddar | mozzarella

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

the irons burger*  20
2 - 8oz. patties | house cured bacon | smoked cheddar | truffle leek aioli

grinnell burger*  17
6 oz. grass fed beef patty | mixed greens | sautéed onions | roasted red peppers
maple smoked cheddar

classic*  14
½ lb. burger | lettuce | tomato | onion | cheddar, american or swiss +1

beanie burger  V  13
black bean and sweet potato patty | lettuce | tomato | onion | spicy aioli

*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.

GF  made without gluten
V  vegetarian
VG  vegan
SPECIALTY COCKTAILS

irontini
deep eddy grapefruit vodka | aperol | pink grapefruit juice | prosecco

pomegranate mule
skyy vodka | pom juice | ginger beer | rosemary

lavender lemonade
skyy vodka | lemonade | blueberry lavender syrup

the heart of mystic
brockman’s gin | st. germain | lime juice | basil | cucumber

cucumber basil gimlet
stoli cucumber vodka | ginger | lime | basil | sugar

fuego mango margarita
herradura tequila infused with jalapeños | cointreau
pineapple | mango | agave | luxardo

wanna mango?
bumbu rum | cointreau | mango | strawberry

steel drummer
plantation pineapple rum | giffard pineapple | ginger beer | angostura

grapefruit spritz
aperol | grapefruit | strawberry | sugar | prosecco

scottish mist
botanist gin | domain de canton | watermelon monin | elderflower | lime

classic negroni
brockman’s gin | sweet vermouth | campari

the old emperor
toki whiskey | honey | lemon | orange bitters

ROTATING LOCAL TAPS

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
outer light brewing groton, ct | 7 miles
grey sail westerly, ri | 11 miles
cottrell brewing company pawcatuck, ct | 7.3 miles
stony creek brewery branford, ct | 50 miles
two roads brewing company stratford, ct | 70 miles
BEER FLIGHTS
make your own choose four beers

FROM EVERYWHERE ELSE
allagash white  american witbier | me  8
guinness  stout | ireland  9
downeast cider house  hard cider | ma  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.

WINE
white and rosé

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass/Bottle</th>
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</thead>
<tbody>
<tr>
<td>villa sandi  prosecco</td>
<td>9/36</td>
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<tr>
<td>caposaldo  pinot grigio</td>
<td>9/36</td>
</tr>
<tr>
<td>kim crawford  sauvignon blanc</td>
<td>11/44</td>
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<tr>
<td>sonoma-cutrer  chardonnay</td>
<td>14/56</td>
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<tr>
<td>vista point  chardonnay</td>
<td>8/32</td>
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<tr>
<td>kung fu girl  riesling</td>
<td>8/32</td>
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<tr>
<td>seeker  rosé</td>
<td>9/36</td>
</tr>
<tr>
<td>ruffino  sparkling rosé</td>
<td>10/n/a</td>
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</tbody>
</table>

red

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<tbody>
<tr>
<td>meiomi  pinot noir</td>
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<tr>
<td>estancia  merlot</td>
<td>10/40</td>
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<tr>
<td>br cohen silver label  cabernet sauvignon</td>
<td>12/48</td>
</tr>
<tr>
<td>st. francis  cabernet sauvignon</td>
<td>10/40</td>
</tr>
<tr>
<td>gougenheim  malbec</td>
<td>9/36</td>
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