

## 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

### **southwest tacos** 12

three soft corn tacos | egg white scramble | sautéed ham | onion | peppers  
jalapeños | 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** (V) 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**

buffalo | bbq | teriyaki | asian kick | jalapeño honey garlic

10 chicken or 3 hog wings 12

20 chicken or 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** (V) 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

**caesar 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 almond  
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.*



made without gluten



vegetarian



vegan

## SPECIALTY COCKTAILS

12

### **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

14

### **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

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

**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

11

**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** **glass / bottle**

**villa sandi** prosecco | it 9 36

**caposaldo** pinot grigio | it 9 36

**kim crawford** sauvignon blanc | nz 11 44

**sonoma-cutrer** chardonnay | ca 14 56

**vista point** chardonnay | ca 8 32

**kung fu girl** riesling | ca 8 32

**seeker** rosé | fr 9 36

**ruffino** sparkling rosé | ca 10 n/a

**red** **glass / bottle**

**meiomi** pinot noir | ca 14 56

**estancia** merlot | ca 10 40

**br cohen silver label** cabernet sauvignon | ca 12 48

**st. francis** cabernet sauvignon | ca 10 40

**gougenheim** malbec | ar 9 36