

The Iron Room

EXECUTIVE CHEF KEVIN W. CRONIN

Small Plate

FOIE GRAS TOAST

BUTTERED BRIOCHE, RASPBERRY BALSAMIC JAM, MINT, PARSLEY, RICOTTA

IRON ROOM DEVILED EGGS

DIJON, KEWPIE, SMOKED PAPRIKA

SOUTHERN FRIED QUAIL

ARUGULA, BUTTERMILK VINAIGRETTE, PICKLED ONIONS, CHORIZO, APPLES

Large Plate

10^{oz} SPICY KOREAN HANGER STEAK

TAMARI & PANCHETTA BRUSSEL SPROUTS

SEARED SCALLOPS

BURNT HONEYDEW PUREE, BRAISED PISTACHIOS, PANACHE OF FRISEE & HERBS

CHICKEN & WAFFLES

CHEDDAR WAFFLES, SOUTHERN FRIED CHICKEN THIGHS, MAPLE WHIPPED BUTTER, LOTS OF HONEY

DUCK FOR TWO

PAN BASTED DUCK BREAST, DUCK LEG CONFIT, FOIE GRAS & DUCK LIVER RISOTTO, GRILLED ASPARAGUS AND BROWN DUCK SAUCE

Finale

FLOURLESS CHOCOLATE CAKE

THE CAKE BORN ON ALBANY THAT MADE ITS WAY TO TENNESSEE AVENUE, MADE WITH BEAN TO BAR CHOCOLATE MADE NEXT DOOR AT BAR 32, FINISHED WITH WILLOW'S WAY BLUE MATCHA COOKIE DOUGH ICE CREAM, SALTED CARMEL AND GREEN MATCHA

THE CHIPWICH

A PAIR OF BAR 32'S BROWN BUTTER CHOCOLATE CHIP COOKIE SANDWICHED AROUND FINISHED WITH WILLOW'S WAY BLUE MATCHA COOKIE DOUGH ICE CREAM

BAR 32 CHOCOLATE TASTING

A BEAN TO BAR CHOCOLATE TASTING FEATURING A VARIETY OF PERCENTAGES MADE NEXT DOOR AT BAR 32 CHOCOALTE



Wine List abbreviated

WHITE

- 2018 Pinot Grigio - Donini, Italy, \$10 glass / \$35 bottle
- 2018 Sauvignon Blanc, Nobilo - New Zealand, \$11 glass / \$38 bottle
- 2017 Sauvignon Blanc - Orin Swift Blank Stare, Russian River Valley, \$95 bottle
- 2018 Chardonnay - Cave de Lugny, Macon Villages, \$14 glass / \$50 bottle
- 2018 Chardonnay - Rombauer, Carneros, \$95 bottle

ROSE/SPARKLING

- 2020 Rose - La Grnde Corniche, France, \$9 glass / \$32 bottle
- 2021 Rose - Hampton Water, \$14 glass / \$50 bottle
- NV Rose - Poema, Spain, \$9 glass / \$32 bottle

RED

- 2016 Toscana - Brancaia "Tre", Italy, \$10 glass / \$35 bottle
- 2017 Toscana - Argiano NC, Italy \$16 / \$60
- 2019 Toscana - Tenuta Sette Ponti Crognolo, Italy \$115
- 2019 Toscana - Tenuta San Guido Sassicaia, Italy \$400
- 2018 Chianti Classico Reserva - Nozzole, Italy \$70
- 2020 Pinot Noir - Willowbrook, Russian River, \$12 glass / \$40 bottle
- 2009 Pinot Noit - Domaine Jouard Chassagne-Montrachet "Vielles Vignes", France \$75 bottle
- 2016 Petite Sirah - Panza, Stag's Leap \$120
- 2016 Baby Amarone (Veronese) - Allegrini, Italy, \$15 glass / \$54 bottle
- 2016 Cabernet Sauvignon - John Wade, Pasa Robles \$14 glass / \$50 bottle
- 2014 Cabernet Sauvignon - Worthy, Napa \$125 bottle
- 2015 Cabernet Sauvignon - Selah, Howell Mountain \$250 bottle
- 2016 Red Blend - Orin Swift Eight Years in the Desert, California \$150 bottle

Cocktails

HAMMONTON GROG* Ketel One Vodka, fresh lemon, blueberry sage simple, shaken and served on the rocks \$15

WANDERLUST* Ketel One Botanical cucumber & mint, mint lime simple, Fevertree Mediterranean Tonic \$14

LOCAL 609* Rusted Revolver Gin, lemon rosemary simple, Fevertree Indian Tonic \$12

INTENSE ORANGE OLD FASHIONED

Jack Daniels single barrel bourbon combined with our top secret fresh orange reduction finished with a blend of Peychaud's and Angostura bitters stirred and strained over fresh ice \$15

PINEAPPLE MARGARITA Patrón Reposado tequila, pineapple, triple lime, \$15

THE FISH BOWL #1 lemon, hibiscus, honey, sugar, ketel one vodka \$24

FALL MANHATTAN maple washed coupe glass with Jack daniel's gently stirred until ice cold with noilly prat rouge vermouth and calvados \$16

ENDLESS SUMMER MARTINI*

Zacapa Rum, Coconut Water, Pineapple Juice, Vanilla Cream \$15

JALAPEÑO GRAPEFRUIT O.F. Patrón Reposado tequila, jalapeño, orange blossom water, grapefruit, bitters \$15

OLD FASHIONED APPLE CIDER Jack Daniel's and our house-made spiced apple cider served on the rocks with a smoked cinnamon stick \$15