

SOUPS & SALADS

BLUE HUBBARD SQUASH SOUP	4/7
<i>maple crème fraîche & maitake mushroom</i>	
CLAM CHOWDER	5/8
<i>smoky bacon & tabasco butter</i>	
ORGANIC BABY GREENS	7
<i>fresh herbs, house vinaigrette</i>	
CAESAR SALAD	10
<i>parmesan polenta croutons</i>	
<i>add white anchovy</i>	3
ADD TO ANY SALAD:	
<i>grilled Petaluma chicken</i>	6
<i>filet of salmon</i>	8

SANDWICHES

PRESSED CUBANO	15
<i>slow roasted pork and ham, gruyere & pickles</i>	
<i>crispy plantains with house salsa</i>	
PRESSED VEGGIE CUBANO	13
<i>seasonal vegetables, gruyere & pickles</i>	
<i>crispy plantains with house salsa</i>	
CHEESE STEAK	13
<i>muenster, pickled poblanos</i>	
<i>beer cooked onions served with fries</i>	

PLATES

BAKED MEATBALLS	8
<i>pecorino, toasted baguette</i>	
BAKED MAC & CHEESE	9
<i>smoked cheddar & gruyere</i>	
<i>add bacon or broccoli</i>	2
<i>add both</i>	4

SIDES

FRIES	5
CRISPY PLANTAINS & HOUSE SALSA	5



IRONSIDE

MID-DAY MENU

2:30 – 5:00

MONDAY - FRIDAY

HAPPY HOUR

3PM– 6PM

\$1 OFF DRAFTS

\$5 OFF PITCHERS

\$1 OFF HOUSE WINES

\$3 OFF CARAFES

PIZZAS

9" OR 14"

THE IRONSIDE	8 / 14	
<i>tomato sauce, fresh mozzarella & basil</i>		
<i>custom toppings, each:</i>		
<i>baby arugula</i>	<i>cured olives</i>	2 / 3 EA
<i>broccoli rabe</i>	<i>caramelized onion</i>	
<i>mushrooms</i>	<i>prosciutto</i>	3 / 5 EA
<i>white anchovy</i>	<i>spicy sausage</i>	
<i>pepperoni</i>	<i>meatball</i>	
HOUSEMADE SPICY SAUSAGE	14 / 24	
<i>broccoli rabe, roasted tomato</i>		
<i>fresh mozzarella & pecorino</i>		
ROASTED MUSHROOM	13 / 22	
<i>béchamel & parmesan, kale</i>		
<i>thyme & roasted garlic</i>		
ROASTED FIG AND PROSCIUTTO	14 / 24	
<i>goat cheese, balsamic onions & baby arugula</i>		
BRAISED BEEF SHORTRIB	14 / 24	
<i>spring onion, farm fresh egg</i>		
<i>& granna padano</i>		
GUANCIALE	14 / 24	
<i>shaved pork cheek, garlic-chili white sauce,</i>		
<i>provolone & pecorino, dandelion greens</i>		