

**IRON ABBEY GASTRO PUB Curb-Side Take-Out**  
Available 12pm-8pm

**SOUP**

**Soup of the Day** | \$5

**SALADS**

**Add \$4 Chicken | \$6 Shrimp | Steak | Salmon | Smoked Brisket**

**Classic Caesar** | \$9

Hearts of romaine, pecorino parmesan, Caesar dressing and croutons

**Brown Rice Quinoa Salad** | \$10

Brown rice and quinoa, sauteed veggies in garlic olive oil, baby lettuce with honey mustard and capers dressing

**DIPPERS**

**Roasted Garlic Hummus** | \$10

Fresh ground chickpeas, roasted garlic, lemon juice, olive oil and spices served with grilled pita chips

**Spinach Artichoke Dip** | \$10

Baked and topped with shaved Pecorino Romano. Served with pita bread

**Buffalo Chicken Dip** | \$10

Shredded chicken, cream cheese, cheddar cheese, mild sauce topped with chives and served with chips

**GASTRO PUB GRUB**

**Shepard's Pie** | \$10

Freshly ground chopped meat, potatoes, onions, carrots, and peas in a stout reduction sauce topped with mashed potatoes, and Parmesan cheese

**Mini Burgers** | \$9

Beef Sliders served with tomato, caramelized onions, gastro pub cheese, chipotle mayo and hand-cut fries

**HOUSE SMOKED MEATS**

**Smoked Pulled Pork Sandwich** | \$10

Shoulder pork topped with cheddar cheese, coleslaw and frizzled onions

**Beef Brisket Sandwich** | \$10

Wisconsin cheddar cheese, slaw, and pickles

**Baby Back Ribs**

Half Rack \$12 | Full Rack \$19

**BBQ Smoked Platter** | \$22

Includes half rack of Baby Back Ribs, 4oz Pulled Pork, 4oz Brisket Served with Bacon mashed potatoes and grilled asparagus

**SIDES**

**Frites** | \$3.95

**House Salad** | \$5

**Mashed Potatoes** | \$3.95

**Sauteed Spinach with Garlic and Raisins** | \$5

**Grilled Asparagus with Chipotle Mayo** | \$6

**SIGNATURE ENTREES**

**Blackened Scallops** | \$22

Seasoned dayboat scallops with whipped sweet potatoes, grilled asparagus and lobster cream sauce

**Pan Seared Salmon** | \$20

Served over brown rice and quinoa with sauteed spinach, roasted tomatoes and lemon caper sauce

**Dry Rubbed Pork Chop** | \$22

14oz. bone-in-pork chop, Abbey dry rub, mashed potatoes and sauteed brussels sprouts

**Filet Mignon** | \$22

8oz Filet with mashed potatoes, grilled asparagus and demi topped with frizzled onions

**BURGERS**

**ALL Burgers come with side of fries**

**The Vegetarian** | \$10

Vegetarian patty served with guacamole, lettuce, tomato, and onion on a brioche bun

**Chicken Burger** | \$10

Seasoned chicken patty with lettuce, tomato, onions, fried egg and Pimento cheese on a brioche bun

**The Bison** | \$10

North American Heritage Bison, Wisconsin Cheddar, Cabernet onions and roasted garlic aioli

**Black N'Bleu** | \$10

Cajun-encrusted, bacon and bleu cheese

**Bourbon BBQ** | \$10

Bourbon BBQ sauce, cheddar cheese, smoked bacon, frizzled onions and mayo

**Woodland** | \$10

Bacon-thyme jam, wild mushrooms, smoked gouda and peppercorn aioli

**Portuguese** | \$10

Mixed Beef and chorizo patty with dijon cream served with Fontina cheese and prosciutto on top

**CHEESE & CHARCUTERIE BOARD**

**Create your own Board 2 For \$10 or 5 for \$15**

Served with Marcona almonds, figs, apricot jam, pickled red onion and olives

**Manchego-Spain**

Sheep's Milk, buttery texture, aged  
Pair with Beer: Belgium Double | Wine: Cabernet

**3yr Aged Cheddar-USA**

Bold and super sharp  
Pair with Beer: IPA | Wine: Chardonnay

**Valdeon-Spain**

Cow/goat's milk, pastureized  
Pair with Beer: Stout  
Wine: Pinot Noir

**Aged Gouda-Netherlands**

Cow's milk, semi-soft, sweet, nutty  
Pair with Beer: Brown ale & Imperial Stout  
Wine: Cabernet Sauvignon

**Delice de Bourgogne-France**

Cow's milk, creamy, sweet, buttery  
Pair with Beer: Fruity  
Wine: Chagne, Prosecco

**NDUJA**

Pate-like texture, traditional Calabria spread

**Speck**

Italian-cured and smoked, thinly sliced

**Boylan's Craft Soda** | \$4

Ginger Ale | Orange | Root Beer | Cane Cola | Diet Cola | Lemonade

**IRON ABBEY LOFT BEER SHOP OPEN DAILY 12PM-8PM**