



IRON HILL BREWERY & RESTAURANT

# LUNCH MENU

LUNCH IS SERVED FROM 11:30 AM UNTIL 2:30 PM MONDAY THROUGH SATURDAY

## SOUPS AND CHILI

**Black Bean Soup**  
topped with chopped onions and jalapeno  
2.95 / 3.95

**Thai Fish and Vegetable Soup**  
fresh daily selection of fish and a variety  
of vegetables, with lemongrass, ginger,  
chili peppers and cilantro  
3.50 / 4.50

**Chicken and Sausage Gumbo**  
hearty cajun stew with andouille, okra,  
rice and authentic seasonings  
3.95 / 4.95

**Numero Uno Chili**  
spicy recipe with ground beef and kidney  
beans, served with monterey jack,  
jalapeno and corn tortillas  
3.50 / 4.50

## SALADS

*served with homemade breadsticks*

**Tossed Green Salad** 3.50  
mixed greens, grated carrots, cucumber,  
red onion and plum tomatoes served  
with fresh herb vinaigrette

**Mesclun Salad** 4.95  
fresh spring mix, red onion, plum  
tomatoes, pancetta, herbed chevre  
croustades, with fresh herb vinaigrette

**Caesar Salad** 3.95 / 5.95  
crisp romaine and freshly made dressing  
with croutons and parmesan cheese  
julienne of grilled chicken breast 8.95  
marinated portobella mushrooms 7.95

**Santa Fe Salad** 8.95  
romaine, grilled marinated chicken,  
black beans, corn, tomatoes, cilantro,  
julienne corn tortillas, grated cheddar  
and monterey jack cheeses served with  
a creamy salsa or spicy peanut dressing

**Warm Sirloin Salad** 9.50  
marinated in Ore House Amber  
with romaine, radicchio, plum tomato,  
bell peppers, red onion, olives, fresh  
mozzarella and balsamic vinaigrette

## APPETIZERS AND SHARED PLATES

**Tex-Mex Egg Rolls** 6.50  
grilled chicken, black beans, corn, red onion,  
peppers, with diced tomato and avocado cream

**Stuffed Kennett Square Portobella** 7.50  
roasted peppers and stewed lentils with smoked ham  
and leeks, baked with fontina cheese

**Black and Tan Hummus** 5.50  
spicy black bean puree paired with garbanzo bean puree  
served with grilled soft pita and vegetable stix

**Chicken Wings** 6.50  
choice of smoky pepper or classic buffalo sauce  
with blue cheese dressing and vegetable stix

**Hot Artichoke and Cheese Dip** 5.75  
baked and served with toasted beer bread

**Bruschetta** 4.95  
chef's daily selection

**Guacamole and Tortilla Chips** 4.50  
fresh avocado, tomato, cilantro and jalapenos

**Fresh Salsa and Tortilla Chips** 3.50  
made daily with tomatoes, onions, jalapenos and cilantro

**House Nachos** 8.50  
piled high with diced tomatoes, black beans, green  
onions, monterey jack and cheddar cheeses served  
with salsa, sour cream and jalapenos

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## LUNCH ENTREES

<b>Rock Shrimp and Andouille Sausage Etouffee</b>	9.50
classic sauce made with Pig Iron Porter, over rice	
<b>Fish and Chips</b>	8.25
North Atlantic cod dipped in Anvil Ale batter with french fries, cole slaw and malt vinegar	
<b>Babyback Ribs</b>	10.95
half rack with green chili cornbread and cole slaw	
<b>Brewmaster's Lunch</b>	8.95
grilled sausages, wedge of Wisconsin cheddar, crisp greens and crusty bread	
<b>Rosemary Chicken with Tomato Linguine</b>	9.25
oyster, shiitake and crimini mushrooms in sherry wine sauce with lemon and fresh rosemary	
<b>Iron Hill Meatloaf</b>	8.50
grilled, with garlic mashed potatoes, smoked mushroom duxelle and demi-glace	
<b>Atlantic Salmon Filet</b>	9.95
chef's daily preparation	
<b>Blackened Chicken Penne</b>	8.95
tossed with plum tomatoes, spinach and walnuts	

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## WOOD OVEN PIZZA

<b>Southwestern</b>	9.50
grilled chicken, black beans, salsa, jalapenos and cilantro, with cheddar and jack cheeses	
<b>Mediterranean</b>	8.25
feta, imported olives, plum tomato, garlic and basil	
<b>Lejon</b>	10.50
rock shrimp, horseradish, bacon, scallions and mozzarella	
<b>Grilled Vegetable</b>	7.95
zucchini, eggplant, yellow squash, red onion, tomato and mozzarella	
<b>Brew House</b>	8.50
grilled sausages, bell peppers, onions and mozzarella	
<b>Garcia</b>	8.95
wild mushroom, plum tomato and gorgonzola	
<b>Traditional</b>	7.50
tomato sauce, fresh basil and mozzarella	
<b>Additional Toppings</b>	1.00
pepperoni, sausage or mushroom	

## SANDWICHES

*served with vegetable slaw and french fries*

<b>Smoked Turkey Breast</b>	6.95
served on honey wheat bread with havarti cheese, apricot whole grain mustard and alfalfa sprouts	
<b>Grilled Chicken Breast</b>	6.50
roasted red peppers, marinated tomato, red onion and basil aioli on focaccia	
<b>Carolina Pork Bar-B-Q</b>	5.75
in pepper vinegar sauce with cole slaw on a snowflake roll	
<b>Vegetable on Grilled Soft Pita</b>	5.75
tomato, cucumber, garbanzo bean puree, alfalfa sprouts, lettuce and red onion with citrus sour cream dressing	
<b>Pub Style Roast Beef</b>	7.50
sliced thin with sharp cheddar, lettuce, tomatoes and horseradish-chive dressing on onion loaf	
<b>Baked Salmon Cake</b>	7.95
on a snowflake roll with green onion and dill remoulade	
<b>Grilled Fresh Turkey Breast</b>	6.95
marinated, with cranberry chutney, red oak lettuce and a touch of dijon on three seed bread	
<b>Brewski Burger</b>	6.50
half pound Angus ground beef on a garlic pretzel roll with mushrooms, bacon and choice of provolone, swiss or cheddar	

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## BEVERAGES

Iron Hill Rootbeer	1.75
Coke, Diet Coke, Sprite, Ginger	1.50
Perrier, Evian	1.75
Coffee, decaf and hot tea	1.50
Iced tea	1.50

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*Cigarette, cigar and pipe smoking permitted in the bar and billiards room only. A 17% gratuity may be added to parties of six or more.*

N.A. — A.C.  
Bar / Grill

## IRON HILL BREWERY & RESTAURANT

TAKES ITS NAME FROM A HISTORIC DELAWARE LANDMARK, WHERE HUNDREDS OF YEARS AGO, GENERALS WASHINGTON AND LAFAYETTE BATTLED WITH GENERAL CORNWALLIS TO ENSURE AMERICAN LIBERTY.

TODAY, WE'D LIKE TO ASSOCIATE IRON HILL WITH ANOTHER KIND OF FREEDOM. FREEDOM TO SAVOR THE FINEST IN FULL-FLAVORED, DISTINCTIVE BEERS THAT ARE BREWED WITH GREAT CARE BY AND FOR TRUE BEER ENTHUSIASTS. AND FREEDOM TO ACCOMPANY THAT BEER WITH INSPIRED YET INFORMAL REGIONAL AMERICAN CUISINE IN A COMFORTABLE, CASUAL ATMOSPHERE.

IRON HILL IS ALSO THE HIGHEST HILL IN DELAWARE. AND WE GUARANTEE YOU'LL ALWAYS FIND OUR CRAFT-BREWED BEERS AND CREATIVELY PREPARED FOOD AT THE PEAK OF FRESHNESS AND FLAVOR. EXCEPTIONAL FOOD AND EXTRAORDINARY BEERS ARE OUR PASSION. SHARING THEM WITH YOU IS OUR PRIVILEGE. ENJOY.