




Flights & Irons


URBAN KITCHEN

SMALL IRONS


BOURBON BACON MEATBALLS  13.95
Angus beef meatballs, maple & brown sugar smoked lardon, Bourbon BBQ sauce


SHISHITO PEPPERS  13.95
Fire roasted shishito peppers, house seasoning, roasted lemon, chipotle aioli

PORK WINGS  15.95
Slow braised pork shank, Bourbon BBQ sauce, house pickles, cool ranch

FLYING SOUTH  13.95
Skillet fried green tomatoes, chipotle aioli, burrata cheese, cured red onion, micro cilantro


FIRE ROASTED TOMATO & BRIE   14.95
Fire roasted heirloom cherry tomatoes, roasted garlic, fresh basil, balsamic glaze, warm brie cheese & toasted crostini

SALMON CAKES  15.95
Cast Iron fried salmon cakes, spiced remoulade sauce, celery slaw, fresh lemon

SPINACH & ARTICHOKE DIP  14.95
Artichoke hearts, spinach, parmesan served aside crostini and carrot chips

SOUPS & GREENS


Add: Chicken (8) Add Salmon (10) Shrimp (12)


CHILI & CORN BREAD  14.95
Housemade chili, oven roasted cornbread, cheddar jack cheese, sour cream, chives

BBQ CHICKEN SALAD 16.95
Shredded romaine lettuce, fire roasted corn, diced tomatoes, cheese mix, black beans, grilled chicken, tortilla strips, BBQ ranch dressing

IRONSTOMATO SOUP  9
Coconut milk, croutons, jalapeño drizzle

HOUSE SALAD 9
Spring mix, cherry heirloom tomatoes, carrot ribbons, house croutons, ranch dressing


SEARED AHI SALAD  22.95
Sesame crusted ahi tuna, spring mix, balsamic vinaigrette, garlic, fresh basil, diced tomato mixture


FRENCH ONION  10
Classic F&I French onion soup, crouton, Swiss cheese

SPINACH SALAD 15.95
Fresh spinach, caramelized walnuts, apples, diced lardon, gorgonzola, sweet champagne vinaigrette



BIG IRONS


Add House Salad \$6


SHEPHERD'S PIE  25.95
Iron grilled beef filet, vegetable mirepoix in a cabernet stew, mashed potatoes and pork belly


IRON SEARED SALMON  35.95
Cast Iron Grilled Salmon, mashed potatoes, grilled baby bok choy, roasted golden beets, citrus butter

F&I PORK CHOP 37.95
Double cut pork chop, apple sauce, harvest mix vegetables, bourbon maple sauce

RIBEYE   49.95
16oz Iron seared bone-in ribeye steak, house vegetables, mashed potatoes, herb butter

AGAVE & CHIPTOLE GLAZED SHRIMP  29.95
Sweet and smoky agave glazed shrimp served over a bed of succotash vegetables & topped with cilantro oil & fresh micro greens


SHORT RIBS  36.95
Slow braised short ribs, mashed potatoes, pearl onion, asparagus, housemade bordelaise sauce

SAVORY HERB CHICKEN  31.95
Iron roasted chicken, baby carrots, mashed potatoes, creamy rosemary-thyme sauce


IN BETWEEN


Served with choice of oven roasted wedge potatoes or house salad.
Substitute Mashed Potatoes, Chili or Tomato Soup for \$4. Sub French Onion \$5
Add bacon for \$3.50 & Avocado for \$3.50

INSPIRED CHICKEN BURGER 15.95
Ground chicken breast, dijonaise, guacamole, pepper jack cheese, oven toasted brioche


DD's FRIED BOLOGNA  14.95
Cast iron fried classic bologna, mustard, house pickle, red eye mayo, cured red onions, shredded lettuce, toasted panini bread


SHORT RIB GRILLED CHEESE 15.95
Shredded short rib, Swiss cheese, grilled onions, cheddar cheese, toasted panini bread


VEGETARIAN BURGER  15.95
Grilled portobello, lettuce, tomato, onion, zucchini, squash, balsamic glaze, toasted brioche bun

F&I BURGER  16.95
1/2 lb handmade iron cooked burger, double aged cheddar, house spread, oven toasted brioche

FIRE LOGS

HARVEST HASH  13.95
Apples, asparagus, carrots, cranberries, harvest mix vegetables, bourbon maple cream sauce

F&I MASHED POTATOES  8
House buttery creamed golden potatoes.
+ Loaded Mashed Potatoes (\$3.75)
Add bacon, cheese, sour cream & chives

F&I ROASTED VEGETABLES  10.95
Fire roasted, seasonal house vegetable medley, garlic, fresh rosemary



(Hot Iron Disclaimer, many of our dishes are served on HOT cast iron pans & plates...you have been warned!) Water available upon request. Please inform server of any allergies before ordering. Consuming raw or uncooked meats, poultry and seafood may increase your risk of foodborne illness.

Parties of 6 or more:
18% gratuity will be applied to bill.
Maximum 2 cards per table.

HOUSE FAVORITE 
VEGETARIAN 

VEGAN 
GLUTEN FREE 