



# Flights & Irons

URBAN KITCHEN

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## SMALL IRONS


BOURBON BACON MEATBALLS 	12.95
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	
FLYING SOUTH 	13.95
Skillet fried green tomatoes, chipotle aioli, burrata cheese, cured red onion, micro cilantro	
SPINACH & ARTICHOKE DIP	14.95
Artichoke hearts, spinach, parmesan served aside crostini and carrot chips	
SALMON CAKES	15.95
Cast Iron fried salmon cakes, spiced remoulade sauce, celery slaw, fresh lemon	
PORK WINGS	14.95
Slow braised pork shank, Bourbon BBQ sauce, house pickles, cool ranch	
FIRE ROASTED TOMATO & BRIE 	12.95
Fire roasted, heirloom cherry tomatoes, roasted garlic, fresh basil, balsamic glaze, warm brie cheese and toasted crostini	




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## SOUPS & GREENS

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

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

IRONS TOMATO SOUP  9  
Coconut milk, croutons, jalapeno drizzle

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

Bread Service 6

BBQ CHICKEN SALAD 15.95  
Shredded romaine lettuce, fire roasted corn, diced tomatoes, cheese mix, black beans, grilled chicken, tortilla strips, BBQ ranch dressing

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

SPINACH SALAD 14.95  
Fresh spinach, caramelized walnuts, apples, diced lardon, gorgonzola, sweet champagne dressing

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

F & I STEAK SALAD 23.95  
Petite tenderloin marinated in our house bloody Mary, over spring mix, corn, bell peppers, zucchini, yellow squash, red onion, diced tomatoes, Gorgonzola crumbles, hard boiled egg, tossed in balsamic vinaigrette




"OUR SCRATCH KITCHEN FEATURES EXCEPTIONAL SELECTIONS WITH FRESH SEASONAL INGREDIENTS, PAIRED WITH CRAFT BEERS, SELECT FINE WINES IN A CASUAL SETTING. TAKE FLIGHT WITH US AND ENJOY THE NEST." VS




Served with choice of oven roasted wedge potatoes or house salad. Substitute mashed potatoes or any soup for \$5  
Add bacon for \$3.50 & Avocado for \$3.50


## IN BETWEEN

INSPIRED CHICKEN BURGER 14.95  
Ground chicken breast, dijonnaise, guacamole, pepper jack cheese, oven toasted brioche bun

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

SHORT RIB GRILLED CHEESE 14.95  
Shredded short rib, grilled onions, cheddar cheese, Swiss cheese, toasted panini bread

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

F&I BURGER  15.95  
1/2 lb handmade iron cooked burger, double aged cheddar, house spread, oven toasted brioche and all the fixings on the side

# BIG IRONS

Add House Salad for \$6

SHEPHERD'S PIE 	25.95
Iron grilled beef filet, vegetable mirepoix in cabernet stew, mashed potatoes and pork belly	
AGAVE & CHIPOTLE GLAZE SHRIMP	28.95
Sweet and smoky agave glazed, jumbo shrimp over a bed of succotash vegetables	
F&I PORK CHOP	36.95
Double cut pork chop, apple sauce, harvest mix vegetables, bourbon maple sauce	
SAVORY HERB CHICKEN	30.95
Iron roasted chicken, baby carrots, mashed potatoes, creamy rosemary-thyme sauce	
RIBEYE 	49.95
16 oz iron seared bone-in ribeye steak, house vegetables, mashed potatoes, herb butter	
CAST IRON GRILLED SALMON	32.95
Mashed potatoes, grilled baby bok choy, roasted golden beets, citrus butter	
SHORT RIBS 	36.95
Slow braised short ribs, mashed potatoes, grilled baby onion, asparagus, housemade bordelaise sauce	

## FIRE LOGS

HARVEST HASH  	12.95
Apples, asparagus, carrots, cranberries, harvest mix vegetables, bourbon maple cream sauce	
F&I MASHED POTATOES	8
House buttery creamed golden potatoes +Loaded: Add bacon, cheese, sour cream, chives: \$3.50	
F&I ROASTED VEGETABLES  	10.95
Fire roasted, seasonal baby vegetable medley, garlic, fresh rosemary	

Hot iron disclaimer: many of our dishes are served on **HOT** cast-iron pans and plates.

Food is also **HOT**. You have been warned!

Water available upon request. Please inform server of any allergies before ordering.

Consuming raw or undercooked 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 credit cards per table.