

FRESH ♦ LOCAL ♦ CREATIVE

Now using certified organic vegetables, herbs & greens from local Juniper Hill Farm and Fledging Crow Vegetables when seasonally available. For our all-natural burgers, using pasture-raised, grass-fed Angus beef from Kilcoyne Farms in Brasher Falls

Starters & Small Plates

White Truffle Fries

tossed with truffle oil, parmesan & fleur de sel, herbed aioli dipping sauce 8.99

Sweet Potato Fries

spicy wasabi dipping sauce 8.99

Warm Spinach-Artichoke Dip

house corn tortilla chips & toasted pita 10.99

Mediterranean Platter

fresh herbed hummus and warm spinach-artichoke dip, toasted pita wedges & kalamata olives 11.99

Irises Nachos

(since 1997) house-seasoned tortilla chips, black beans, tomatoes, scallions, fresh jalapenos (hot), melted cheddar-jack cheese 10.99
*add chicken + 4.00

♦ **Fruit & Cheese Plate**

Brie, Aged Cheddar & Smoked Gouda, sliced fresh pear, dried fruit, nuts and crackers 10.99

Fried Brussels Sprouts

lemon, parmesan, fleur de sel 8.99

♦ **Vietnamese Shrimp Lettuce Wraps**

chilled shrimp, pickled carrot-radish slaw, jalapenos, cilantro, Vietnamese aioli 11.99
Or Chilled Jumbo Shrimp Cocktail 10.99

Blue Cheese Toast

buttermilk blue cheese topped house-made toasted baguette, with roasted garlic, pine nuts & local honey drizzle 7.99

Crispy Crabcake Appetizer

maple-mustard remoulade 9.99

♦ **Cajun Grilled Shrimp**

(since 1997) red chili dipping sauce 10.99

♦ **Seasoned Ahi Tuna Sashimi Tower**

avocado, lemon-ginger crème and sesame-soy-chive oil 12.99

Chef's Grilled House-made Flatbread Pizza

10" thin-crust, rustic-style 12.99 full OR 6.99 half
~**Margherita** – roasted garlic oil, tomatoes, fresh basil chiffonade, mozzarella
~**Greek** – spinach, artichoke hearts, kalamata olives, peppers, marinara, mozzarella & feta

Soups & Greens ♦ Add to Any Salad Below:

♦ blue cheese crumbles 1.29 ♦ house-made hummus 3.49 ♦ grilled chicken breast 5.00
♦ marinated Portobello mushroom 4.00 ♦ jumbo shrimp 6.49 ♦ petit salmon 7.49

♦ **Cuban Black Bean Soup** – (since 1997) cheddar-jack cheese, scallions, red chili sauce 6.99

♦ **Baked French Onion Soup Au Gratin** 6.99

♦ **House Salad** – sunflower seeds, tomatoes, cucumbers, red onion & garlic croutons
small 4.99 **large** 7.99 **Add blue cheese crumbles to any salad +1.29**

♦ **Caesar Salad** – creamy house-made Caesar dressing, crisp romaine, croutons & shaved parmesan **small** 5.99 **large** 8.99

♦ **Spinach Salad** – kalamata olives, tomatoes, red onions, blue cheese crumbles, garlic croutons, warm sherry-shallot vinaigrette
small 6.99 **large** 9.99

♦ **Fresh Beet Salad** – pickled fresh beets, pickled red peppers & onions, arugula, feta crumbles, walnuts, basil oil and balsamic reduction **small** 7.99 **large** 11.99

♦ **Arugula Salad** – fresh arugula, pine nuts, bacon, diced red onion, blue cheese crumbles and Dijon vinaigrette **small** 7.99 **large** 11.99

♦ **Warm Goat Cheese Salad** – (since 1997) mixed greens, pears, red onion, walnuts, kalamata olives and warm sherry-shallot vinaigrette **small** 7.99 **large** 11.99

Crispy Duck Salad – Maple Leaf Farm quarter duck over mixed greens with bacon, mandarins, almonds & raspberry vinaigrette 16.99

♦ **Asian Tuna Salad** – our popular sesame crusted tuna (4 oz), seared rare over mixed greens, spicy wasabi peas, mandarins, almonds & sesame-ginger vinaigrette 15.99

♦ **Warm Salmon Salad** – petit fillet (4 oz) over mixed greens, dried apricots & cranberries, walnuts, raspberry vinaigrette 15.99

Irises Famous Crabcake with salad - roasted red pepper aioli & house side salad 13.49

Lite-Fare ... Burgers, Sandwiches & Flatbreads

Sandwiches served with house fries.

Customize your sides ...

Sweet Potato Fries +\$1.99

Truffle Fries +\$2.99

House Salad +\$1.99 Caesar +\$2.99

Arugula Salad, Spinach Salad, Beet Salad

OR Goat Cheese Salad +\$4.99

◆ Irises All-Natural Beef Burger

Featuring Local Kilcoyne Farms

Angus Beef (Brasher Falls)

toasted challah roll, lettuce & tomato 10.99

add Cheddar, American, Swiss or Blue +1.29

bacon +\$1.00 sautéed mushrooms +1.00

◆ California Cobb Beef Burger

Local Kilcoyne Farms Angus Beef

sliced fresh avocado, blue cheese, bacon,

lettuce, tomato & herbed aioli 13.99

◆ Cajun Beef Burger - Local Kilcoyne Farms

Angus Beef cajun seasoned, melted cheddar,

bacon, chili mayo, lettuce & tomato 12.99

◆ Char-grilled Lamb Burger

aged cheddar, maple-mustard remoulade,

pickled red onions, arugula greens,

sweet potato fries 16.99

◆ Irises 'Infamous' Grilled Chicken Sandwich

(since 1997) bacon, red chili mayo, melted

cheddar-jack cheese, house-made jalapeno-

cheddar focaccia bread 11.99

Chef's Grilled Flatbread Pizzas

10" thin-crust, rustic-style 12.99

~Margherita – roasted garlic oil, tomatoes,
fresh basil chiffonade, mozzarella

~Greek – spinach, artichoke hearts, black
olives, peppers, marinara, mozzarella & feta

◆ Gluten Free Sandwiches are served without

bread, open-faced style & include GF

potato chips. House-made GF Paleo buns

available + 1.75 (made with almond flour)

Mains

Mediterranean Pasta

(since 1997) tomatoes, artichoke hearts, wild mushrooms, fresh spinach

kalamata olives, pine nuts and feta cheese tossed over linguine 15.99

(vegan option - no feta) add shrimp 6.49 add chicken 5.00 add portobello 4.00

Irises Mac & Cheese

cheddar, monterey jack & asiago cheese blend, smoked ham & campanelle pasta 15.99

Creamy Fettuccine Alfredo topped with shaved parmesan 15.99

add shrimp +6.49 add chicken +5.00 add salmon +7.49 add marinated portobello +4.00

◆ Coconut Milk Marinated Vegetarian Cauliflower 'Steak'

vegan - spicy chipotle-cashew nut butter, ancient grains (buckwheat-quinoa) vegetable pilaf 16.99

Asian Vegetable Noodle Bowl

vegan - grilled marinated portobello over chilled sesame-ginger noodle salad with cashews,

shaved cabbage, shredded carrots, red peppers, spinach and scallions 15.99

add petite salmon +7.49 add shrimp +6.49 add chicken +5.00 add pork loin +5.00

◆ Chimichurri Ancient Grain Bowl

vegan – ancient grains (buckwheat-quinoa) vegetable pilaf, roasted corn & bean medley,

chimichurri sauce, fresh avocado and chipotle-cashew nut butter 16.99

add salmon +7.49 add shrimp +6.49 add chicken +5.00 add pork loin +5.00 add porto +4.00

◆ Brown Sugar-Ginger-Dijon Glazed Grilled Pork Loin

boneless center-cut loin, peach-apricot-walnut chutney, butter whipped potatoes 16.99

◆ Grilled Hand-Cut Filet Mignon

herb compound butter, butter whipped potatoes 26.99

add chimichurri sauce + 1.99 add au poivre sauce + 2.49

Crispy Maple Leaf Farms Half Duckling

Thai coconut curry sauce with basil & wild mushrooms, ancient grains vegetable pilaf 26.99

◆ Lemon Chicken & Shrimp Combo

lemon-pepper dusted chicken breast with jumbo shrimp, lemon-butter sauce,

wild rice pilaf 21.99 (double chicken option - no shrimp 18.99)

Irises Famous Crabcakes

roasted red pepper aioli & butter whipped potatoes 20.99

◆ Sesame Encrusted Tuna

sashimi-grade tuna seared rare, chilled Asian vegetable noodle salad, pickled ginger,

spicy wasabi horseradish and citrus-soy ponzu dipping sauce 24.99

◆ Jumbo Shrimp Scampi

sautéed with garlic, white wine & lemon-butter sauce, wild rice pilaf 21.99

◆ symbol denotes items that may be prepared gluten-free with some modifications ... must inform server of allergy

