

THE BLACK IRON
 club & grill at tobiano

ALL DAY APPY HOUR 3 FOR \$30

Szechuan Sticky Pork \$14
 crispy fried pork, sweet & spicy Szechuan sauce

Chicken Wings \$16.5
 gluten free wings, sauce tossed, carrot & celery sticks, ranch

Onion Rings \$9
 panko crusted onion rings, honey mustard dip

Yam Fries \$9
 sweet potato fries, chipotle mayo

Buffalo Cauliflower \$15
 fried cauliflower, hot sauce, bleu cheese crumble, ranch dip

Single Serving Nachos \$12
 nacho chips, cheese, pico de gallo, jalapeño, avocado crema

S O U P / S A L A D

Tuscan Caesar Salad Full \$15 / Half \$8
 romaine hearts, arugula, bacon crumbs, fried capers, garlic croutons, parmesan, lemon garlic Caesar vinaigrette

Iceberg Wedge Salad \$15
 iceberg lettuce, tomato, bacon, bleu cheese, house made ranch

Autumn Beet Salad \$16
 roasted beets, arugula, goat cheese, candied walnuts, pickled red onion, orange segments, honey Dijon dressing

Enhancements
 chicken \$6.5 | prawn \$6.5

S O C I A L P L A T E S

Pretzel & Beer Cheese \$12
 warm pretzel, house made warm beer cheese

Cast Iron Brussel Sprouts \$15
 Brussel sprouts, sea salt, cracked pepper, Canadian maple syrup, walnuts, bacon, roasted garlic aioli

Vietnamese Chicken Wings \$17
 crispy chicken wings, sticky lemon grass ginger sauce, cilantro, crushed peanuts

Picnic Board \$22
 locally sourced cured & smoked meats, artisan cheese, pickles, house mustard, warm bread

G O U R M E T P I Z Z A \$ 1 9 B u y o n e g e t t h e s e c o n d \$ 5 o f f !

Charcuterie
 tomato sauce, cured meats & sausage, mozzarella

Forager's
 cream sauce, wild mushrooms, arugula, onions, truffle oil, mozzarella

Hawaiian
 tomato sauce, ham, pineapple, mozzarella

Pierogi
 potatoes, bacon, onions, cheddar, sour cream, mozzarella

Farmer's Market
 tomato sauce, roasted vegetables, goat cheese, mozzarella

Tobiano
 cream sauce, prosciutto, bleu cheese, pear, mozzarella

BURGERS & SANDWICHES

served with soup, salad, or fries

Smoked Chicken Club \$18.5

smoked chicken, lettuce, tomato, smoked cheddar, bacon, cheddar, chipotle aioli, Kaiser bun

Black Iron Beef Dip \$18

shaved prime rib, horse radish aioli, onion strings, artisan baguette, garlic rosemary jus

6 Mile Burger \$18

6 oz house ground beef burger, lettuce, tomato, onion relish, house aioli, Kaiser bun

Schnitzel Burger \$19

pork schnitzel, Swiss cheese, black forest ham, cider braised purple cabbage, grainy mustard aioli, Kaiser bun

Enhancements

cheese 1.25 | smoked bacon 1.25 | mushrooms 1.25

LOCAL FAVORITES

Fish & Chips \$18.5

locally brewed beer battered Atlantic Cod, fries, slaw, tartar

Rice Bowl \$20

garlic fried rice, wok tossed chicken, fried wonton, cucumber, hot & sweet Thai sauce, sesame, cilantro, scallion

Chicken Tenders \$16

crispy chicken strips, fries, honey mustard

Black Iron Mac and Cheese \$23

braised short rib, caramelized onions, arugula, creamy bleu cheese cream sauce, garlic bread

ENTREES - available after 4 P M

Butternut Squash Ravioli \$22

brown butter, sage, roasted garlic, arugula walnuts, local goat cheese, arugula, shaved parmesan

Short Rib \$28

braised short rib, confit potato, seasonal vegetables, merlot pan jus

Black Iron Schnitzel \$25

Johnston farms pork schnitzel, confit potato sweet & sour purple cabbage, apple cider jus

Lamb Shank \$29

braised lamb shank, mushroom barley risotto, seasonal vegetables, raisin stout pan jus

Cote de Boeuf \$70

salt roasted bone in prime rib steak, confit potatoes, seasonal vegetables, red wine jus
(serves 2)

~see server for availability~

DESSERTS \$ 9

Mason Jar Cheesecake

vanilla bean cheesecake, fruit compote, streusel, whipped cream

Chocolate Bourbon Pecan Pie

Callebaut chocolate, roasted pecans, bourbon, chocolate graham crumbs, whipped Cream

Donut Holes

cinnamon sugar donuts, toffee & chocolate sauces