



TAPAS

Skillet Braised Brussels Sprouts – dried cranberries
pancetta | cheese curds | potatoes | black truffle salt | 13

Warm Autumn Salad - wild rice mix | citrus vinaigrette
beets | cauliflower | butternut squash | 14

Hummus Trio – sundried tomato basil hummus | lemony spinach
hummus | beet hummus | assorted breads | 14

Warm Pretzel – bavarian mustard | 10

House Salad - mixed greens | cherry tomato | cucumber
carrot strips | red onion | balsamic dressing | 12

Beet Salad - fried goat cheese balls | berries | arugula
sherry vinaigrette | 14

WELCOME to the Iron Pier Craft House, established in 2016, featuring our own unique blend of sharing, tasting and tapas. You will love this non-traditional style of dining! It's a fun way to promote conversation over really good food. Our food is locally sourced, handcrafted, and sent from the kitchen once it is prepared. We encourage your entire group to try many different selections and pass them around the table as you take in the innovative and creative flavors. Have fun with our new concept; there are no rules! Of course, if you would like the traditional dining, please let us know and we would be happy to accommodate you.

MAINS

Grilled Hanger Steak - chimichurri | roasted tomato
roasted red onion | poblano pepper | french fries | 28

Maple Glaze Black Pearl Salmon - butternut squash
risotto | french beans | maple brown butter vinaigrette | 27

Cioppino - spicy tomato broth | shrimp | clams | mussels
fish du jour | grilled bread | 34

Chicken Pot Pie - creamy chicken | peas | carrots
potatoes | puff pastry | 24

Braised Short Rib - white polenta | roasted tricolor
carrots | demi glaze | 28

SHARES

Short Rib Grilled Cheese | braised short rib
pecorino cheese | grilled onions | sour bread panini | 16

Lollipop Wings – buffalo | honey bbq | whiskey glaze | 16

Kobe Sliders – gouda cheese | bacon jam | plum tomato
pub sauce | soft pretzel roll | 18

Pear Ricotta Sacchetti - taleggio fonduta | 18

Shrimp Mac and Cheese – sautéed shrimp | four cheeses | 16

Lobster Flatbread – lobster | four cheeses | house red gravy
parmesan cheese | parsley | 20

Waffle Crab Cake – 6 oz crab cake | bib lettuce
ugly ripe tomato | green goddess dressing | 14

Parmesan Truffle Fries - black truffle oil | fresh herbs | 10

Roasted Asparagus - fresh herbs | 10

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