



# IRON FORGE INN

APRIL 12<sup>TH</sup> & 13<sup>TH</sup>, 2024

JOIN US FOR A FIRESIDE MEAL IN THE TAP ROOM,  
THE ORIGINAL KITCHEN OF THE IRON FORGE INN CIRCA 1760.  
EACH COURSE IS SERVED FAMILY STYLE, ON PLATTERS,  
TO PASS AND SHARE WITH YOUR TABLE GUESTS.

## FAMILY STYLE MENU

ROASTED ROOT VEGETABLES & APPLES  
ROQUEFORT CHEESE DRESSING, ARUGULA

DROP BISCUITS  
WARM GOAT CHEESE, WILDFLOWER HONEY, THYME & CHILI OIL

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SPICE RUBBED ROASTED SALMON  
TOMATO & SHELLFISH SAUCE, CHARRED LEMON, ROASTED FENNEL

ORECCHIETTE PASTA & SLOW COOKED BEEF RAGOUT  
GRANA PADANA CHEESE

STUFFED ZUCCHINI  
BASIL, RICOTTA, BREADCRUMBS, OLIVE OIL

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LEMON CURD  
GINGER SYRUP, SHORTBREAD

CHOCOLATE TRUFFLES

\$75 / PERSON

WE ARE HAPPY TO ACCOMMODATE VEGETARIAN & VEGAN DINING MENUS WITH ADVANCE NOTICE.