

APPETIZERS

- IRON GRIZ BLT BITES*** 13
Fried local green tomatoes, Kurobuta pork belly, pimento cheese, tomato jam, Campus Dining micro greens.
- FRIED CRAWFISH TAILS*** 18
Eight ounces of breaded crawfish tails, lemon, remoulade sauce.
- FRIED ALLIGATOR BITES*** 18
Half-pound of breaded alligator tail, lemon, remoulade sauce.
- FRIED OKRA**  8
Crispy buttermilk breaded okra, creamy herbed buttermilk dressing.
- IRON GRIZ BOIL*** 23
Spicy crawfish broth, 15 whole crawfish, three jumbo shrimp, corn on the cob, poached red potatoes, andouille sausage.
- BUTTERMILK BISCUIT + HUSHPUPPIES**  7
Two biscuits and four hushpuppies with pimento cheese and sorghum butter.
- BUTTER CRACKER CRAB CAKE*** 17
Three butter cracker crab cakes, lemon, remoulade sauce.

SOUP & SALADS

- SOUP DU JOUR** 5/8
Rotating soup served with hushpuppies.

ADD PROTEIN TO ANY SALAD

Add fried crawfish tails or sautéed crawfish tails* (+6), grilled or sweet-tea-fried chicken* (+5), grilled salmon* (+6), grilled mushroom (+4), grilled or fried shrimp* (+6), or one crab cake* (+5) to any salad.

- BLACKENED CHICKEN SALAD*** 14
Spring mix greens, blackened chicken, white cheddar, dirty rice, trinity vegetables, grape tomato, charred corn, grit crouton, creamy herbed buttermilk dressing.
- CRAB CAKE CAESAR SALAD*** 17
Two jumbo lump butter cracker crab cakes, romaine lettuce, Mayfair dressing, Parmesan cheese, grilled lemon, grit crouton.
Add shrimp +4
Add extra crab +5
- AUTUMN GREENS SALAD**   12
Spring mix, grilled grapes, toasted hazelnut, blue cheese, red onion, popped sorghum, aged balsamic vinaigrette.
- GRILLED SALMON BLT SALAD*** 18
Spring mix, grape tomato, bacon, grilled salmon, goat cheese toast point, sorghum mustard vinaigrette.

BURGERS

Burgers are served on a Wheat Montana brioche bun. Udi's gluten-friendly bun or sliced bread available upon request.

STEP 1: CHOOSE YOUR PROTEIN

Local grassfed, KettleHouse-grain-finished KOP Beef patty
Grilled chicken breast
Cajun marinated portabella mushroom

STEP 2: CHOOSE YOUR SETUP

- IRON GRIZ***  option 14
White cheddar, Kurobuta pork belly, fried egg, lettuce, pickled red onion.
- ESPRESSO BBQ***  option 14
Espresso-rubbed burger patty, KettleHouse BBQ Sauce, sautéed onions, bacon, lettuce, tomato, garlic aioli.
- BACON JALAPEÑO*** 14
Bacon jam, fried onions, fried jalapeño, pepper Jack, roasted garlic aioli, lettuce, tomato.
- RAGIN' CAJUN***  option 13
Lettuce, tomato, pickled red onion, dill pickle, American cheese, grinder sauce.
- BURGER OF THE WEEK** 14
Ask your server for this week's toppings.

STEP 3: CHOOSE YOUR SIDES

House-Made Seasoned Fries 
Fresh-Fried Potato Chips 
Soup du Jour (+1), Autumn Salad (+1).

ENTRÉES

SHRIMP + GRITS* ^{gf} 18
Six blackened shrimp, white cheddar polenta, sautéed trinity veggies, Creole sauce.

ÉTOUFFÉE* 13
Choice of four ounces sautéed crawfish tails or four jumbo shrimp, simmered with classic étouffée sauce and trinity veggies. Served over dirty rice.
Substitute crispy crawfish +2
Substitute crispy butterflied shrimp +2

ROASTED DUCK + ANDOUILLE GUMBO* 15
Roasted duck meat and Redneck andouille sausage, okra, trinity veggies, in a classic dark roux broth. Served over dirty rice with two hushpuppies.

CHICKEN + WAFFLES* 15
Jalapeño grit waffle, two sweet tea chicken thighs, fried Brussels sprouts, maple bacon glaze.

CAPTAIN'S PLATTER* 24
Three fried shrimp, three grilled shrimp, four ounces fried crawfish, five boiled crawfish, one crab cake, seasoned fries, drawn butter, lemon and remoulade sauce.

CHARRED CORN RISOTTO ^v 13
Charred corn, mascarpone, risotto, hazelnut, corn fritter, pomegranate gastrique.

STEAK OF THE MOMENT MARKET PRICE(25-32)
Artisanal cut, local, grassfed, KettleHouse-grain-finished KOP Beef, funeral potatoes, roasted garden vegetables, brush-on sauce.

OPEN-FACED SHORT RIB RAVIOLI 18
Braising jus cream sauce, hazelnut, Campus Dining micro greens, Parmesan cheese.

BEVERAGES

COCA-COLA PRODUCTS 2
Coca-Cola, Diet Coke, Dr. Pepper, Fanta Orange, Root Beer, Sprite, Mountain Berry Rush Powerade.

OLD-FASHIONED FLOAT 5
RED BULL 2
SHIRLEY TEMPLE 2.50
ROY ROGERS 2.50
LEMONADE 5
POMEGRANATE LEMONADE 4
ICED TEA 2
ARNOLD PALMER 2

BLACK COFFEE ROASTING CO. COFFEE .. 2
MONTANA TEA & SPICE CO. 2
HOT CHOCOLATE 2
CHAI TEA 3
LONDON FOG 3

SANDWICHES

Served with a choice of side:
House-Made Seasoned Fries ^v, Fresh-Fried Potato Chips ^v,
Soup du Jour (+1), Autumn Salad (+1).

FRIED GREEN BLT* 15
Fried local green tomatoes, Kurobuta pork belly, pimento cheese, tomato jam, Campus Dining micro greens, Le Petit Outre sourdough bread.

CAJUN GRINDER* 13
Grilled chicken and andouille sausage, trinity veggies, Cajun butter sauce, house-made hoagie.
Add shrimp +4

PO' BOY*
Shredded lettuce tossed in remoulade sauce, tomato, on a house-made hoagie.
*Fried crawfish (15), grilled ^{gf} or fried shrimp (14),
Grilled ^{gf} or blackened salmon ^{gf} (15),
Grilled ^{gf} or sweet-tea-fried chicken breast (15),
Grilled Cajun marinated portabella mushroom ^{gf vgn} (12),
Jumbo lump butter cracker crab cakes (17).*

BLACKENED CHICKEN SANDWICH* 13
Blackened chicken breast, shredded iceberg tossed in remoulade, tomato, pickled red onion, white cheddar polenta, potato chips, Wheat Montana brioche bun.

SHORT RIB CHEESE MELT* 15
Short rib, pickled red onion, spring mix, Boursin, Parmesan, white cheddar cheeses, on sourdough.

DESSERTS

MADE-TO-ORDER BEIGNETS 7
Freshly fried beignets tossed in confectioners sugar.

BREAD PUDDING 7
Bread pudding served with a warm Bourbon glaze.

DESSERT SPECIAL 7
Ask your server for details on dessert special.

IRON GRIZ
AMERICAN BISTRO

^v = vegetarian ^{vgn} = vegan ^{gf} = gluten-friendly

If you are cross contact sensitive, please notify staff.
Please notify staff of any dietary allergies.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A service fee of 18% will be charged to parties of 6 or more.