





## APPETIZERS



- CORNBREAD BASKET**  ..... 7  
UM's Bear Claw Bakery brown butter cornbread served with honey butter.
- FRIED OKRA**  ..... 8  
Crispy buttermilk breaded okra, with creamy herbed buttermilk dressing.
- HUSHPUPPIES**  ..... 8  
Corn fritters served with buttermilk dressing, pimento cheese.
- LOADED I.G. FRIES** ..... 10  
House-cut Cajun fries topped with white cheddar, tomato gravy, candied bacon, green onions.
- IRON GRIZ BLT BITES** ..... 13  
Fried local green tomatoes, Kurobuta pork belly, pimento cheese, tomato jam, UM campus-grown micro radish greens.
- NEW ORLEANS BBQ SHRIMP** ..... 17  
Cajun pepper sauce, grilled lemon, and Le Petit Outre baguette.
- FRIED CRAWFISH BITES** ..... 18  
½-pound of breaded crawfish tails, grilled lemon, remoulade sauce.

## SOUP + SALADS

- SOUP DU JOUR** ..... 4/7  
Rotating soup served with UM's Bear Claw Bakery cornbread.

Add crawfish (+6),  or buttermilk-fried chicken (+5),  
grilled  or fried shrimp (+6),  
grilled Cajun marinated portabella mushroom   (+4),  
to any salad.

- CAESAR SALAD** ..... 7/12  
Romaine lettuce, Caesar dressing, shaved Parmesan, grilled lemon, Le Petit Outre baguette croutons.

- GARDEN GREEN SALAD**   ..... 7/12  
Spring mix greens, tomatoes, cucumbers, sunflower seeds, Iron Griz garden vegetables of the season, mustard sorghum vinaigrette.







- BLACKENED CHICKEN SALAD** ..... 14  
Spring mix greens, blackened chicken breast, white cheddar, dirty rice, sautéed trinity vegetables, grape tomatoes, charred corn, grit crouton, creamy herbed buttermilk dressing.

### HYPER-LOCAL PRODUCE, GROWN ON-SITE

Three thousand pounds of fresh produce is grown every year from our garden out front. We are committed to serving local products grown and raised in Montana.

## SANDWICHES





### SERVED WITH CHOICE OF SIDE

House-cut fries , sweet potato wedges with fry sauce , coleslaw  , white cheddar grits , red potato salad , side salad, or cup of soup du jour.

- I.G. HOUSE CLUB** ..... 13  
Toasted Le Petit Outre sourdough, roasted turkey, candied bacon, shaved ham, lettuce, tomatoes, garlic aioli, Creole mustard.
- MUFFULETTA** ..... 14  
Capicola, salami, tasso ham, provolone, green olive spread, spring mix greens, balsamic reduction.
- FRIED CHICKEN SANDWICH** ..... 14  
Buttermilk fried chicken breast, brioche bun, pickle, tomatoes, garlic aioli, side of coleslaw.
- PULLED PORK SANDWICH** ..... 14  
Pulled pork, house-made KettleHouse Cold Smoke BBQ sauce, crisp fried onions, side of coleslaw.
- FRIED GREEN BLT** ..... 15  
Fried local green tomatoes, Kurobuta pork belly, pimento cheese, tomato jam, UM campus-grown micro radish greens, Le Petite Outre sourdough bread.

### PO' BOY

Shredded lettuce tossed in remoulade sauce, tomato, on a house-made hoagie.

Crawfish (15),  
Grilled  or fried shrimp (14),  
Grilled , blackened or buttermilk-fried chicken breast (14),  
Grilled Cajun marinated portabella mushroom   (12).

## ENTRÉES

### SMOKY CHICKEN ANDOUILLE GUMBO .... 14

Chicken and Redneck andouille sausage, okra, sautéed trinity veggies in a classic dark roux broth served over dirty rice and paired with grit croutons.

### IRON GRIZ GARDEN SAUTÉ <sup>v</sup> <sup>gf</sup> ..... 15

Iron Griz Garden seasonal vegetables, polenta cake, roasted tomato pepper sauce, and UM campus-grown micro radish greens.

### TASSO HAM MAC N' CHEESE ..... 15

Tasso ham, white cheddar, pimento cheese, served with a toasted Le Petit Outre baguette.

### ÉTOUFFÉE ..... 16

Choice of 4 ounces peeled crawfish tails or 4 grilled jumbo shrimp, simmered in a classic étouffée sauce with sautéed trinity veggies, served over dirty rice.

### SHRIMP + GRITS <sup>gf</sup> ..... 18

Six blackened shrimp, white cheddar polenta, sautéed trinity veggies, Creole sauce.

### BBQ PLATTER <sup>gf</sup> ..... 24

Smoked half-rack of St. Louis baby back ribs, KettleHouse Cold Smoke BBQ sauce, pulled pork, red potato salad, coleslaw, and pickles.

## 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 ..... 3.50

### SHIRLEY TEMPLE ..... 2.50

### ROY ROGERS ..... 2.50

### LEMONADE ..... 2

### POMEGRANATE LEMONADE ..... 4

### ICED TEA ..... 2

### BLACK COFFEE ROASTING CO. COFFEE ..... 2

### MONTANA TEA & SPICE CO. .... 2

### HOT CHOCOLATE ..... 2

### CHAI TEA ..... 3

## BURGERS

### PROUDLY SERVING KOP BEEF

Local grassfed, KettleHouse brewer's grain-finished beef. Raised in Turah, Montana. Processed by Lolo Locker.

Substitute a Cajun marinated portabella mushroom <sup>v</sup> <sup>gf</sup>, grilled chicken <sup>gf</sup>, or buttermilk-fried chicken breast for any burger.

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

### SWEET BELLY BURGER\* ..... 14

1/3# KOP Beef patty, brioche bun, Kurobuta pork belly, pimento, tomato, lettuce, sweet chow chow relish.

### JUST A BURGER\* ..... 13

1/3# KOP Beef patty, brioche bun, choice of cheese (American, white cheddar, pimento, provolone), lettuce, tomato, pickled red onion.

Add candied bacon +1.5

### SERVED WITH CHOICE OF SIDE

House-cut fries <sup>v</sup>, sweet potato wedges with fry sauce <sup>v</sup>, coleslaw <sup>v</sup> <sup>gf</sup>, white cheddar grits <sup>v</sup>, red potato salad <sup>v</sup>, side salad, or cup of soup du jour.

## DESSERTS

### MADE-TO-ORDER BEIGNETS <sup>v</sup> ..... 7

Freshly fried beignets tossed in confectioners sugar.

### SWEET POTATO PIE <sup>v</sup> ..... 7

A slice of southern sweet potato pie topped with Wilcoxson's vanilla bean ice cream and candied pecans.

### BREAD PUDDING <sup>v</sup> ..... 7

Bread pudding served with a warm Bourbon glaze.

### DESSERT SPECIAL

Ask your server for details on dessert special.

## HAPPY HOUR!

2:30 PM - 5:30 PM, EVERY DAY

\$1.00 OFF ALL BEER & WINE  
APPETIZER + ENTRÉE DISCOUNTS

# IRON GRIZ

A M E R I C A N B I S T R O

<sup>v</sup> = Vegetarian <sup>vgn</sup> = Vegan <sup>gf</sup> = 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.



@IRONGRIZ