

## **Done with Dinner**

- \*extensive menu
- \*three offerings each afternoon for pick up, delivery, al fresco - The Iron Rose
- \*menu published two weeks prior to service date
- \*\*\*place orders via
  - \*online options with confirmation
  - \*in person with confirmation
  - \*telephone with confirmation
- \*\*\*\$\$\$ pay when you order
- \*\*\*no orders after 9:00 am on day of service

Proteins, produce, and dry goods will be locally sourced in cooperation with producers and distributors to ensure unsurpassed quality. Acres Station, Cheney Brothers, Heritage Farms, Sysco, North State, Triangle/Regional Farmers Markets, and more

### **Chicken**

***1/4 Light, 1/4 Dark, 1/2, Spatchcock (whole)***

Herb Roasted Chicken  
Alice's Fried Chicken  
Chicken and Pastry  
Chicken Piccata  
Chicken Monterey  
Chicken in Wine / Coq au Vin  
Chicken Tamales  
Chicken Salad  
Chicken Marsala

### **Beef**

- \*Braised Beef Short Ribs - variable bases
- \*Hamburger Steak and Onion Gravy
- \*Meatloaf
- \*Osso bucco
- \*Tacos - Korean BBQ & Smoking Southwest
- \*Oxtail - braised, fried, ragu, soup, southern smothered
- \*Wellington
- \*Well, Well, Wellington

- \*Herb Wrapped Filet
- \*Field Yield Veal Scallopini Piccata, Marsala,
- \*Cabbage Rolls with Tomato Gravy

## **Pork**

- \*Bone In Chops - fried or fried and smothered, grilled, or seared with oven finish
- \*Loin Many Ways
- \*Trotters - stewed, crispy, fried, or terrine
- \*Tacos - al pastor, schnitzel,
- \*Belly - braised, fried, tamales, bao buns
- \*Sausages - house made and smoked
- \*Bacon - house trimmed and smoked
- \*Ham - house trimmed and smoked
- \*Pork Pies

## **Fish**

Fish choices will be as follows: wild caught, fresh (time out of water counter via product sourcing tracker), and utilized as a result of research into under used AND delicious alternatives to overfished species.

### **Fried**

- Whole (guest preference presentation)
- Filets -- Size appropriate: Fish and Chips vs Tacos vs Entree

### **Sauteed**

- Quick sear to the skin side then soon transferred to more humble oven heat to finish and dressed with a variable, simple sauce.

### **Steamed**

- Seasoned and encased with aromatics, wrapped in rice paper leaves, perfectly steamed, and served with a bright sauce.

### **Cedar Plank Grilled Salmon**

- Method: traditional asian marinade, grilled and served on cedar

## **Pastas**

- \* Noodles: spaghetti, fettuccine, vermicelli
- \* Stuffed: ravioli, tortellini, cannellini

## **Sauces:**

### **Reds-**

\* **Simple Sauce, the beginning of them all -- evoo, tomatoes, garlic, basil, s&p.**

\* **Marinara** (SS + onion, grated carrots, & thyme)

\* **Sweet & Spicy Sausage Sauce w/ onions, peppers, & mushrooms**  
(SS Base + RW)

\* **Clams**

### **White-**

\* **Aglio e Olio** (EVOO, Garlic, red pepper flakes, & S&P)

\* **Heaven & Hell** (EVOO, Garlic, red pepper flake, fire roasted red peppers, ricotta, S&P)

\* **Clams**

### **Creams-**

\* **Roasted Garlic and Parmesan**

\* **Quattro Formaggi**

## **Future Favorites**

\* **Roasted Beef Bone Marrow**

\* **Field Yield Veal** :) It's still a tender, little, baby cow, but it enjoyed a happy life in a field and on Mom's teat. :)

-- Osso Bucco

-- Scallopinis

-- Sweet Breads

\* **Lamb - Many ways**

-- Chops

-- Shanks

-- Stew

— Ka-Bobs

-- Slidders

\* **Crispy Trotter**

\* **Shepherd's Pie**

\* **Terrine Assortment**

\* **Pork Pie**

## \* **Pho / Noodle Bowl**

- Basic Bowl: Heavenly Broth, Pho Noodles, Soft Boiled Egg, Narutomaki, Head to Toe Terrine Slice, Crispy Trotter

## \* **Constantly Evolving....**

## **Sides**

- Red and Gold Crunchy Smashed Potatoes**
- Lyonnais Potatoes**
- Creamed Potatoes**
- Twice Baked Potatoes**
- French Fried Potatoes**
- Fried Sweet Potatoes**
- Roasted Sweet Potatoes**
- Roasted Fingerlings**
- Risotto Variety**
- Stuffings**
- Cold Marinated Asparagus**
- Grilled Asparagus**
- Steamed Broccoli w/ Hollandaise**
- Roasted brussel sprouts** (tossed with toasted walnuts and our sweet and spicy vinaigrette)
- Root Veggie Gratin**
- Sautéed Spinach**
- Tabbouleh**
- Roasted Beets**

## **Your Daily Bread**

**Complimentary with meal**

**Based on availability**

- Stock Baguette**
- Classic Batard**
- MiniBaguette / Sandwich Loaf**
- Sourdough Batard**

**-Brioche**

**-Seasonal Daily Special**

## **Your Just Desserts**

**Optional Add On**

**Based on availability**

- **Cheesecake Variety** — *Not So Plain Jane, Triple Chocolate, Joyous Almond, Dark Chocolate Raspberry with Hazelnut Crust, Blackberry White Chocolate with Almond Crust, Lemon with Gingersnap Crust, Charlie Brown (peanut butter batter, chocolate crust, and crowned with ganache)* Seasonal Selection: \*Valentines Day - *Dually Delicious (Vanilla Bean Batter studded with Red Hot candies and dark chocolate chunks on a chocolate crust)* \*Thanksgiving - *Pumpkin With Pecan Crust dressed with Pecan Pralines* \*Christmas - *Candy Cane With Chocolate Crust drizzled with Candy Cane Cream*
- **Gelato Variety** - chocolate, pistachio, vanilla bean, caramel, coconut served on site made waffle cones
- **Sorbet Variety** - passion fruit, raspberry, mango, strawberry, blackberry, and clementine on site made waffle cones
- **Banana Pudding** - *layers of ripe bananas and Nilla Wafers in vanilla bean custard and crowned with meringue*
- **Carrot Cake** - scratch, 4 layers, rum syrup, cream cheese icing CLASSIC
- **Cream Brûlée** —strictly traditional and wantonly delicious
- **Petit Fours** - pretty delicious layered treasures
- **Hummingbird Cake** - moist and dense, fruits, nuts, spices, 8 layers topped with white chocolate, cream cheese icIng, SOUTHERN
- **Fruit Tarts** - tender, crisp pastry filled with our pastry cream (creme mousseline available) and topped with glazed fresh fruits
- **Traditional Pound Cake** - almond, chocolate, or vanilla
- **Round Pound** - 4 layers with caramel icing
- **Monster Cookie Variety** - scary good check the board portioned with an ice cream scoop probably contains nuts
- **Avocado Mousse Parfait** - uncommon, unexpected, unbelievable, unforgettable
- **Torrone** - Italian Nougat Candy
- **Mousse Variety** - chocolates, lemon, pistachio
- **Cream Mousseline Puffs** - pate choux filled with delicate cream mousseline
- **Apple Walnut Crostini** - rustic freeform tart
- **TDF Chocolate Cake** - moist chocolate and espresso cake with decadent chocolate icing

- **Bread Pudding** - when we happen to have leftover bread..... served with warm, sweet, fragrant bourbon sauce
- **Nutella Brownie Bites** — with decadent additions dipped in ganache
- **Zabaglione** - with fresh berries or fruit compote
- **Fancy Florentines** - *caramel based batter studded with dark chocolate and roasted, salted pistachios, flavored with orange zest, and finished with a chocolate bottom*