

IRON GRIZ

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

Behind the UM Dining South Ave. Garden - 515 South Ave. E. - Missoula, Montana 59801 - (406) 728-5106

SMALL PLATES

- IRON GRIZ BLT BITES 10
Fried local green tomatoes, Kurobuta pork belly, pimento cheese, tomato jam, microgreens.
- THREE DIPS 8
Truffle edamame hummus, red pepper hummus, lemon artichoke, served with pita chips and cucumber chips.
- IRON GRIZ HOUSE-MADE POTATO CHIPS 7
Choice of seasoning; truffle ^{vgn}, vinegar ^{vgn}, Kosher salt ^{vgn}, barbecue ^v, ranch ^v.
- MUSSELS 15
Kurobuta bacon lardon, leeks, charred tomato, red pepper butter sauce, and "dippy" bread.

SOUP & SALAD

- SOUP DU JOUR
Cup.....5
Bowl.....8
- BEET & WATERMELON SALAD 12
Spring mix, garden beets, watermelon, basil, hazelnut, goat cheese, pomegranate vinaigrette. ^v ^{gf}
- BARBECUED CHICKEN SALAD 13
Shredded barbecued chicken, romaine lettuce, tortilla strips, fried pinto beans, tomato, cheddar cheese, ranch dressing.
- SUMMER GREENS 11
Mixed greens, cucumber slices, tomato, cheddar cheese, red onion, ranch dressing, balsamic drizzle. ^v ^{gf}
- SOUTH STREET GARDEN SALAD 11
Seasonal vegetables from our garden, toasted hazelnut, cucumber, tomato, green goddess dressing. ^v ^{gf}

ENTRÉES

- SHRIMP & "GRITS" 18
Six blackened shrimp, white cheddar polenta, holy trinity veggies, Creole sauce. ^{gf}
- SOUTH STREET GARDEN BOWL 12
Israeli couscous, vegetable sauté from our garden, roasted red pepper butter sauce. ^v
- FLANK & FRIES 16
Marinated flank steak and house-made french fries, served with creamy avocado tomatilla sauce.
- GRILLED SALMON & ASPARAGUS 24
Grilled 8-oz salmon fillet, garden asparagus, bacon lardons, Israeli couscous, roasted red pepper butter sauce.
- TACO TRIPLE THREAT 13
Pork carnita with shredded cabbage, lime, salsa verde.
Chicken tinga with shredded lettuce, tomato, white cheddar.
Steak and fried egg with shredded cabbage, avocado purée. white cheddar.

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

SANDWICHES

All of our sandwiches are served with a choice of house-cut fries ^{vgn}, freshly fried potato chips ^{vgn}, cup of soup, or the South Street Garden Salad. Gluten-free bread available upon request. ^{gf}

- BEET REUBEN 9
Roasted garden beets, Swiss cheese, Thousand Island dressing and sauerkraut on Le Petit Outre rye bread. ^v
- SALMON SANDWICH 13
Avocado purée, pickled red onion, lettuce, tomato, and chipotle aioli, on a Wheat Montana brioche bun.
- FRIED GREEN BLT 10
Fried local green tomatoes, pork belly, pimento cheese, tomato jam and microgreens on Le Petit Outre sourdough.
- MARINATED PORTOBELLO MUSHROOM 10
Marinated portobello mushrooms, caramelized onions, roasted red peppers, Swiss cheese, lettuce and chipotle mayo on a Wheat Montana brioche bun. ^v
- SHRIMP PO' BOY 13
Butterflied shrimp, shredded lettuce, tomato, and Creole mayo, on a house-made hoagie roll.
- GRIZ CLUB 12
Turkey, ham, bacon, avocado purée, fried duck egg, lettuce and tomato, on Le Petit Outre sourdough.
- FLANK STEAK PHILLY 12
Roasted red peppers, caramelized onion, flank steak, pepper jack cheese, served on a house-made hoagie.
- BLACKENED CHICKEN SANDWICH 12
Blackened chicken breast, spring mix, tomato, Creole mayo and cheddar grits, served on a Wheat Montana brioche bun.

BURGERS

Any of our burgers can be made with our 6-oz Montana Wagyu Beef Patty, House-Made Veggie Patty ^v, Grilled Chicken Breast, or Marinated Portabella Mushroom ^{vgn}. Served on a Wheat Montana brioche bun with your choice of house-cut fries, fresh-fried potato chips, cup of soup, or the South Street Garden Salad. Gluten-friendly bun available upon request. ^{gf}

- THE BLT 13
Fried green tomatoes, pork belly, pimento cheese, tomato jam, microgreens.
- THE IRON GRIZ 14
White cheddar, pork belly, fried duck egg, lettuce, and pickled red onion.
- GARDEN VEGGIE 12
Pickled red onion, goat cheese, lettuce, tomato, and salsa verde.
- BACON JALAPEÑO 13
Bacon jam, fried onions, fried jalapeño, roasted garlic aioli, lettuce, tomato.
- CLASSIC 12
Choice of cheese, lettuce, pickled red onion, tomato, and dill pickle.

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ABOUT THE IRON GRIZ

The Iron Griz is a place where your food is grown and served close to home. Beyond what we harvest from the **South Avenue Garden** out in front of our restaurant, the majority of our ingredients, beer and wine are sourced locally here in Montana and the Northwest.

You'll quickly pick up on our commitment to serving local - even hyper-local - produce from our own gardens and products grown or raised in the state of Montana. By making this investment, we are helping to secure the future of farming and agriculture here in Montana. The results are delicious; we know you'll agree!

We also support our local college students by hiring them as servers and cooks. Working with the Iron Griz provides our students real world job experience and lessons in hospitality and customer service.



ABOUT CHEF JESSE MAYER



While Chef Jesse may have been born in St. Louis, his heart has always been in Missoula ever since his college days at the University of Montana. Chef Jesse is truly living his dream: to be a chef at a farm-to-table restaurant in his favorite town.

Jesse has a very eclectic culinary background. He cut his teeth on farm-to-table cuisine at Clark Lewis in Portland before heading up Highway 200 to be the sous chef at Paws Up. Most recently, he helped open a major Tex-Mex operation in his hometown of St. Louis.

As Jesse's menus change seasonally here at The Iron Griz, you will always find his love of bold flavors and bright colors.

SUSTAINABILITY AND FOOD SECURITY

The Iron Griz is proud to be part of UM Dining's sustainability initiative, Just Eats.

UM Dining takes a holistic approach to sustainability. One that defines success as the ability to maximize the positive impacts of our business decisions as they relate to our guests, employees, community and environment, while minimizing harmful outcomes. Our sustainability initiatives target issues across the food system: growing our own food, buying locally, reducing waste, social justice and animal welfare - to name a few.

Read more about UM Dining's Just Eats initiatives at justeatsmt.com.

