

APPETIZERS

- IRON GRIZ BLT BITES*** 10
Fried local green tomatoes, Kurobuta pork belly, pimento cheese, tomato jam, Campus Dining micro radish greens.
- FRIED CRAWFISH TAILS*** 18
½-pound of breaded crawfish tails, lemon, remoulade sauce.
- FRIED ALLIGATOR BITES*** ^{gf} 18
Lightly breaded alligator tail, lemon, remoulade sauce.
- FRIED OKRA** 8
Crispy buttermilk breaded okra, creamy herbed buttermilk dressing.
- IRON GRIZ BOIL*** 21
Spicy crawfish broth, whole crawfish, jumbo shrimp, corn on the cob, poached red potatoes, andouille sausage.
More than enough to share!
- BUTTERMILK BISCUIT + CORN STICK** 7
A fluffy buttermilk biscuit and two corn sticks with pimento cheese and sorghum butter.
- CORN RIBS** ^{gf} 10
Crispy split corn on the cob seasoned and served with avocado lime crema and cotija cheese.

SOUP & SALADS

- SOUP DU JOUR** 8/5
Rotating soup served with a corn stick.
- Add fried crawfish* (6), grilled or sweet-tea-fried chicken* (5), grilled salmon* (6), grilled mushroom (4), grilled or fried shrimp* (6), or tenderloin steak* (7) 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.
- BEET + WATERMELON SALAD** ^{gf} 12
Mixed greens, watermelon, roasted beets, basil, Bourbon pecans, goat cheese, pomegranate vinaigrette.
- HYPERLOCAL SALAD** 12
Veggies of the moment from the Iron Griz Garden, toasted farro, spring mix, cucumber, grape tomatoes, sweet peppadew peppers, citrus avocado dressing.
- GRILLED SALAD** ^{gf} 12
Grilled squash, grilled pole beans, spring mix, smoked tomato, blue cheese, red onion, balsamic dressing.

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

- 6-oz. Bandy Beef Patty
- House-Made Alligator & Pork Belly Patty +2
- Grilled Chicken Breast
- Cajun Marinated Portabella Mushroom

STEP 2: CHOOSE YOUR SETUP

- IRON GRIZ*** ^{gf} option 14
White cheddar, pork belly, fried Iron Griz duck egg, lettuce, pickled red onion.
- ESPRESSO BBQ*** ^{gf} option 14
Espresso-rubbed burger patty, Kettlehouse BBQ Sauce, melted onions, bacon, lettuce, tomato, garlic aioli.
- BACON JALAPEÑO*** ^{gf} option 14
Bacon jam, fried onions, fried jalapeño, roasted garlic aioli, lettuce, tomato.
- RAGIN' CAJUN*** ^{gf} 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 ^{v gf}
- Fresh-Fried Potato Chips ^{vgn gf}
- Chipotle Sweet Potato Salad
- Summer Greens Coleslaw ^{v gf}
- Soup du Jour (+1), Hyperlocal Salad (+1).

ENTRÉES

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

ÉTOUFFÉE* 12
Choice of 4 ounces peeled crawfish tails or 4 jumbo shrimp, simmered in a classic étouffée sauce with trinity veggies, served over dirty rice.
Add crispy crawfish +2
Add crispy butterflied shrimp +2

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

GARDEN BOWL ^v 13
Garden veggies of the moment, farro, sunflower seeds, basil pesto, parmesan cheese.

BBQ PLATTER* 18
Smoked half-rack of baby back ribs, Kettlehouse Cold Smoke BBQ Sauce, Bourbon pecan pulled pork, Summer Greens Coleslaw, Chipotle Sweet Potato Salad, buttermilk biscuit topped with pimento cheese.
Add fried chicken +5
Add andouille sausage +2

SWEET TEA CHICKEN PLATTER* 18
Sweet-tea-brined thigh meat, Summer Greens Coleslaw, Chipotle Sweet Potato Salad, buttermilk biscuit topped with pimento cheese.

CAPTAIN'S PLATTER* 24
Fried shrimp, grilled shrimp, fried crawfish, crawfish, one soft-shell crab, seasoned fries, Summer Greens Coleslaw, drawn butter, lemon, remoulade sauce.

SURF + TURF TACOS* 18
Fried soft-shell crab, shredded cabbage, avocado lime crema, cotija cheese.
Sliced tenderloin steak, shredded lettuce, pico de gallo, white cheddar.

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 2
POMEGRANATE LEMONADE 4
ICED TEA 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 ^{vgn}, Summer Greens Coleslaw ^v, Chipotle Sweet Potato Salad, Soup du Jour (+1), Hyperlocal Salad (+1).

BOURBON PECAN PULLED PORK* 15
Memphis-style pulled pork, Bourbon pecans, garlic aioli, Summer Greens Coleslaw, Wheat Montana brioche bun.

BEET REUBEN ^v 12
Roasted garden beets, Swiss cheese, Thousand Island dressing, sauerkraut, Le Petit Outre rye bread.

FRIED GREEN BLT* 15
Fried local green tomatoes, pork belly, pimento cheese, tomato jam, 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), Soft-shell crab ^{gf} (15), Tenderloin steak ^{gf} (15)

BLACKENED CHICKEN SANDWICH* 13
Blackened chicken breast, Summer Greens Coleslaw, tomato, pickled red onion, white cheddar polenta, potato chips, Wheat Montana brioche bun.

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
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.