

SOUPS & SALADS

SOUP OF THE DAY \$6

NEW ENGLAND CLAM CHOWDER \$7

RI Clams, Smoked Bacon, Potato, Cream

BAKED FRENCH ONION SOUP \$7

Toasted Baguette, Gruyere

HOUSE SALAD \$7

Spring Greens, Tomato, Cucumber, Red Onion, Carrot, Balsamic Dressing

CLASSIC CAESAR \$8

Romaine, Parmesan, Herb Croutons, House Made Dressing

ICEBERG WEDGE \$9

Smoked Bacon, Red Onions, Tomato, Blue Cheese Dressing and Crumbles

IWT CRAFTED SALADS

BABY ARUGULA SALAD \$10

Roasted Beets, Goat Cheese, Sunflower Seeds, Golden Raisins, Citrus Vinaigrette

TAVERN COBB SALAD \$11

Romaine, Avocado, Bacon, Gorgonzola, Egg, Cucumber, Tomato, Red Wine Vinaigrette

ASIAN NOODLE SALAD \$11

Udon Noodles, Red Cabbage, Cucumber, Carrot, Peanut, Garlic-Sesame Dressing

QUINOA SALAD \$12

Mixed Greens, Roasted Beets, Cucumber, Tomato, Carrot, Sunflower Seeds, Balsamic Glaze

IWT ANTIPASTO \$13

Italian Meats, Romaine, Chickpea, Banana Pepper, Tomato, Red Onion, Cucumber, Parmesan, EVOO & Balsamic

ADD TO ANY SALAD

Chicken \$4

Salmon* \$7

Sea Scallops MKT

Shrimp \$7

Flat Iron Steak* \$7

A 18% service charge may be added to parties of six or more.
Some menu items are not suggested for take-out.

*Hamburgers are cooked to customer's request. Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.

SANDWICHES

Served with Hand Cut Fries or Dressed Greens

SALMON BURGER* \$14

Atlantic Salmon, Avocado, Red Cabbage Slaw, Malt Vinegar Aioli, Potato Bun

CHICKEN CAESAR WRAP \$12

Grilled Chicken, Romaine, Parmesan, Croutons, House Caesar Dressing, Pita Wrap

IRON WORKS ROAST BEEF* \$13

House Made Slow Roasted Beef, Grilled Onion, Horseradish Mayo, Cheese Sauce, Pretzel Bun

LOBSTER ROLL Mkt Price

Maine Lobster, Lightly Dressed, Brioche Roll

FALAFEL WRAP \$12

Romaine, Tomato, Tzatziki, Banana Peppers, Hummus, Pita Wrap

CRISPY FISH SANDWICH \$12

Fresh Haddock, Lettuce, Tomato, Lemon Garlic Aioli, Potato Bun

THE SICILIAN \$13

Italian Meats, Provolone, Romaine Tomato, Banana Peppers, EVOO, Balsamic, Ciabatta

C.B.R. \$14

Crispy Chicken, Bacon & Tomato Jam, Arugula, Parmesan-Peppercorn Ranch, Pretzel Roll

THE BURGER* \$13

8oz. Angus Beef, L.T.O. Potato Bun

Add Cheddar, Swiss, Provolone, Gorgonzola, or Pepper Jack \$1 Each

Add Smoked Bacon, Avocado, Roasted Mushrooms, Caramelized Onions or Sunny Egg \$2 Each

IWT MAC & CHEESE

OUR SIGNATURE RECIPE \$10

Garlic Toasted Bread Crumbs

Pulled Beef Short Rib \$13

Chicken, Bacon & Chive \$13

CHEF'S DAILY SEASONAL SPECIALS

~ ASK YOUR SERVER ~

IWT

SWEETS

DAILY DESSERT SELECTIONS

APPETIZERS

IWT HAND CUT FRIES \$6
Truffle Parmesan \$8

TAVERN TACOS \$12
Chef's Daily Creation

IWT STUFFIES \$12
Chorizo, Onions, Garlic

BAKED EGGPLANT ROLLATINI \$10
Breaded Eggplant, Herbed Ricotta, Basil, Marinara

CRISPY BRUSSELS SPROUTS \$10
Truffle Oil, Parmesan Cheese

IWT BUFFALO CHICKEN DIP \$12
Cast Iron Baked, Flash-Fried Flour Tortilla Chips

CRISPY POINT JUDITH CALAMARI \$11
Peppadew Aioli, Arugula

CHIPOTLE BBQ CHICKEN WINGS \$12
Sweet Chipotle BBQ Sauce

LAMB LOLLIPOPS \$15
White Bean Hummus, Chimichurri

JUMBO SHRIMP COCKTAIL (4) \$16
House Cocktail Sauce, Horseradish, Lemon

BACON WRAPPED SCALLOPS *Mkt Price*
Cornbread Crumble, Bourbon Maple Butter

GRILLED PIZZAS

MARGHERITA \$13
Slow Roasted Tomato, Basil, Pecorino Romano, EVOO

CHICKEN BACON RANCH \$15
Grilled Chicken, Applewood Bacon, Ranch Dressing

PEPPERONI SUPREME \$15
Pepperoni, Red Onion, Roasted Tomato, Arugula, Truffle Aioli

Gluten Free Crust +\$3

SOUPS

NEW ENGLAND CLAM CHOWDER \$8
Smoked Bacon, Local RI Clams, Dill Cream

BAKED FRENCH ONION SOUP \$8
Toasted Baguette, Gruyere

SALADS

HOUSE SALAD \$7
Baby Greens, Grape Tomatoes,
Cucumbers, Red Onion, Carrots,
Balsamic Vinaigrette

CLASSIC CAESAR \$8
Shaved Parmesan, Romaine Hearts,
House Made Dressing, Croutons

ICEBERG WEDGE \$10
Smoked Bacon, Red Onion, Bleu Cheese
Crumbles, Tomatoes, Bleu Cheese Dressing

BABY ARUGULA SALAD \$10
Roasted Beets, Goat Cheese, Toasted
Sunflower Seeds, Golden Raisins,
Citrus Vinaigrette

~ GRILLED ITEMS TO ADD ~

Sea Scallops*	Salmon* \$7	Flat Iron Steak* \$8
<i>Mkt Price</i>	Shrimp \$8	Chicken \$6

IWT MAC & CHEESE

OUR SIGNATURE RECIPE \$11
Garlic Toasted Bread Crumbs

Chicken, Bacon & Chive \$16
Pulled Beef Short Rib \$18

A 18% service charge may be added to parties of six or more. Some menu items are not suggested for take-out.

TAVERN ENTREES

ROASTED ATLANTIC SALMON* \$23
"Everything" Crust, Baby Roasted Potatoes,
Asparagus, Lemon Herb Aioli

SEAFOOD PAELLA \$25
RI Littlenecks, Shrimp, Sea Scallops,
Chicken, Chorizo, Peas, Tomato

BAKED HADDOCK \$20
Ritz Crumbs, Wild Rice Pilaf, Green Beans

LINGUINI & CLAMS \$22
RI Littlenecks, Chopped Clams,
Peas, Chorizo, White Wine, Garlic Butter

CHICKEN PARMESAN \$18
Panko Crusted, Three Cheeses,
Penne Pasta, Tomato Cream

ROASTED HALF CHICKEN \$20
Wild Rice Pilaf, Roasted Carrots, Green Beans, Chicken Jus

BACON INFUSED MEATLOAF \$19
Roasted Carrots, Green Beans, Mashed Potatoes,
Fried Onion Strings, Traditional Brown Gravy

12-HOUR BRAISED BEEF SHORT RIB \$25
Garlic Mashed, Roasted Carrots, Braising Jus

9 OZ FLAT IRON STEAK FRITES* \$24
Grilled Flat Iron, Chimichurri, Herbed Fries,
Parmesan & Arugula Salad, Truffle Aioli

16 OZ GRILLED RIBEYE* \$32
Baby Roasted Potatoes, Asparagus, Grilled
Scallions, Roasted Garlic-Lemon Butter

SANDWICHES

Served With Hand Cut Fries or Dressed Greens

THE IWT BURGER* \$13

8oz. Angus Beef, L.T.O., Potato Bun

Add Cheddar, Swiss, Provolone, Pepperjack
Or Bleu Cheese \$1

Add Smoked Bacon, Roasted Mushrooms,
Caramelized Onions Or Fried Egg \$2

PRIME RIB SANDWICH* \$17

House Roasted Prime Rib, Swiss Cheese, Grilled Onions,
Horseradish Mayo, Artisan Torpedo Roll

LOBSTER ROLL *Mkt Price*

Maine Lobster, Light Mayonaise, Brioche Roll

VEGETARIAN

VEGETABLE SCAMPI \$15

Fresh Seasonal Vegetables and Herbs, Penne,
Scampi Butter Sauce

WARM QUINOA SALAD \$14

Quinoa, Greens, Roasted Beets, Cucumber,
Tomato, Carrot, Sunflower Seeds, Balsamic Glaze

~ GRILLED ITEMS TO ADD ~

Salmon* \$7

Sea Scallops* *Mkt Price*

Shrimp \$8

Flat Iron Steak* \$8

Chicken \$6

IWT ~ SWEETS ~

DAILY DESSERT SELECTIONS

**Hamburgers are cooked to customer's request. Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.*

APPY HOUR



HALF PRICED APPETIZERS FROM 3-6PM DAILY

IWT HAND CUT FRIES \$3

Truffle Parmesan \$4

TAVERN TACOS \$6

Chef's Daily Creation

IWT STUFFIES \$6

Chorizo, Onions, Garlic

BAKED EGGPLANT ROLLATINI \$5

Breaded Eggplant, Herbed Ricotta,
Basil, Marinara

CRISPY BRUSSELS SPROUTS \$5

Truffle Oil, Parmesan Cheese

IWT BUFFALO CHICKEN DIP \$6

Cast Iron Baked, Flash-Fried
Flour Tortilla Chips

CRISPY POINT JUDITH CALAMARI \$5.50

Peppadew Aioli, Arugula

CHIPOTLE BBQ

CHICKEN WINGS \$6

Sweet Chipotle BBQ Sauce

BACON WRAPPED SCALLOPS

Half Of Mkt Price

Cornbread Crumble,
Bourbon Maple Butter

GRILLED PIZZAS

MARGHERITA \$6.50

Slow Roasted Tomato, Basil,
Pecorino Romano, EVOO

CHICKEN BACON RANCH \$7.50

Grilled Chicken, Applewood Bacon,
Ranch Dressing

PEPPERONI SUPREME \$7.50

Pepperoni, Red Onion, Roasted
Tomato, Arugula, Truffle Aioli

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~ WINES *by the* GLASS ~

Pinot Grigio

Bella Sera (<i>Italy</i>)	8
Barone Fini (<i>Italy</i>)	9.50

Sauvignon Blanc

Sileni (<i>New Zealand</i>)	9
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Riesling

Covey Run (<i>Washington</i>)	8
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White Zinfandel

Beringer (<i>California</i>)	8
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Chardonnay

Woodbridge (<i>California</i>)	7.50
William Hill (<i>Napa, California</i>)	9

Pinot Noir

Chloe (<i>Monterey County, California</i>)	9
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Merlot

Woodbridge (<i>California</i>)	7.50
Bogle (<i>Northern California</i>)	9

Cabernet Sauvignon

Woodbridge (<i>California</i>)	7.50
J. Lohr, Seven Oaks (<i>California</i>)	10

Chianti

Banfi Superiore (<i>Italy</i>)	9
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Malbec

La Perdices (<i>Mendoza, Argentina</i>)	9
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Rose

Dark Horse (<i>California</i>)	8
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Sparkling Wine Splits

Cristalino (<i>Spain</i>)	8
Astoria Moscato (<i>Italy</i>)	9
Astoria Prosecco (<i>Italy</i>)	9.50

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WINES BY THE BOTTLE ALSO AVAILABLE

ENJOY OUR HANDCRAFTED SEASONAL COCKTAILS
 ~ **ASK YOUR SERVER** ~

= COGNACS, SCOTCHES, BOURBONS AVAILABLE =

WINE LIST

REDS

PINOT NOIR

ESTANCIA, 2014 (<i>Monterey, California</i>)	35
MACMURRAY SONOMA COUNTY, 2014 (<i>California</i>)	38
A TO Z, 2013 (<i>Oregon</i>)	40
LA CREMA, 2013 (<i>Sonoma, California</i>)	42
MEIOMI, 2014 (<i>California</i>)	50
DAVID BRUCE, 2014 (<i>Sonoma, California</i>)	50
DIORA LA PETITE GRACE, 2013 (<i>Monterey, California</i>)	54

MERLOT

NEWPORT, 2013 (<i>Newport, Rhode Island</i>)	32
RUTHERFORD HILL, 2013 (<i>Napa Valley, California</i>)	42
MARKHAM, 2012 (<i>Napa Valley, California</i>)	45
DUCKHORN, 2012 (<i>Napa Valley, California</i>)	60

CABERNET SAUVIGNON

LOUIS MARTINI SONOMA, 2014 (<i>Sonoma County, California</i>)	32
JOEL GOTT, 2013 (<i>California</i>)	32
GHOST PINES, 2013 (<i>California</i>)	35
HESS SELECT, 2013 (<i>North Coast, California</i>)	37
ST. FRANCIS, 2013 (<i>Sonoma County, California</i>)	40
DECOY CAB, 2012 (<i>Napa Valley, California</i>)	43
FRANCISCAN, 2013 (<i>Napa Valley, California</i>)	47
CHARLES KRUG, 2013 (<i>Napa Valley, California</i>)	48
JUSTIN VINEYARD, 2014 (<i>Paso Robles, California</i>)	58

WORLDLY WINES

MARTIN CODAX ERGO RIOJA, 2012 (<i>Rioja, Spain</i>)	25
ANTIGAL MALBEC UNO, 2012 (<i>Mendoza, Argentina</i>)	30
MICHAEL TORINO "DON DAVID" RESERVE, 2012 (<i>Andean NW, Argentina</i>)	35
KLINKER BRICK OLD VINE ZINFANDEL, 2013 (<i>Lodi, California</i>)	35
CATENA MALBEC, 2013 (<i>Argentina</i>)	40

WINE LIST

WHITES

SPARKLING 375 ml Splits Available ~ See Server

LA MARKA PROSECCO (<i>Italy</i>)	35
MUMM BLANC DE NOIR ROSE (<i>France</i>)	49
DOMAINE CARNEROS BRUT NV (<i>Carneros, California</i>)	55
VEUVE CLIQUOT (<i>Reims, France</i>)	100

PINOT GRIGIO/PINOT GRIS

BARONE FINI, 2014 (<i>Italy</i>)	26
J PINOT GRIS, 2015 (<i>California</i>)	30
ERATH PINOT GRIS, 2012 (<i>Oregon</i>)	32
SANTA MARGHERITA, 2015 (<i>Alto Adige, Italy</i>)	42

SAUVIGNON BLANC

WHITEHAVEN, 2015 (<i>New Zealand</i>)	30
OYSTER BAY, 2014 (<i>New Zealand</i>)	30
KIM CRAWFORD, 2013 (<i>New Zealand</i>)	38
CAKEBREAD, 2013 (<i>Napa Valley, California</i>)	52

CHARDONNAY

CHATEAU STE. MICHELLE INDIAN WELLS, 2014 (<i>Washington</i>)	32
FREI BROTHERS, 2012 (<i>Russian River, California</i>)	32
MACMURRAY SONOMA COUNTRY, 2014 (<i>California</i>)	33
FRANCIS FORD COPPOLA, 2013 (<i>California</i>)	33
KENDALL JACKSON GRAND RESERVE, 2012 (<i>Napa Valley, California</i>)	38
WILLIAM HILL, 2014 (<i>Napa Valley, California</i>)	45
LANDMARK, 2014 (<i>Sonoma, California</i>)	45

INTERESTING WHITES

PIEROPAN SOAVE CLASSICO, 2015 (<i>Italy</i>)	28
FERRARI CARANO FUME BLANC, 2014 (<i>Sonoma, California</i>)	32
BERINGER KNIGHT'S VALLEY BLANC, 2009 (<i>Napa Valley, California</i>)	38
CHATEAU ST. MICHELLE EROICA RIESLING, 2012 (<i>Washington</i>)	42
POGGIO AL TESORO SOLOSOLE VERMENTINO, 2014 (<i>Tuscany, Italy</i>)	43
PASCAL JOLIVET SANCERE, 2014 (<i>France</i>)	45
CAYMAS CONUNDRUM, 2012 (<i>Napa Valley, California</i>)	48