

# IRON WORKS

1867 TAVERN 2009

**D I N N E R**

**STARTERS**

- RHODE ISLAND CLAM CHOWDER ..... 4.95  
All Natural Native Clam Broth
- BAKED ONION SOUP WITH GRUYERE CHEESE ..... 6.95
- MACARONI AND CHEESE ..... 6.95  
Rustic Breadcrumbs Crisped topping
- “SCOPE’S” CLAMS ZUPPA ..... 8.95  
Little Neck Clams simmered in an aromatic Tomato Sauce
- ROLLED STUFFED EGGPLANT ..... 8.95  
Baked Eggplant with blended cheese, Sopressatta and Marinara
- GRILLED ITALIAN SAUSAGE AND  
SOFT POLENTA ..... 8.95  
Plum Tomato Sauce
- BEEF CARPACCIO\* ..... 12.95  
Arugula Lettuce, Parmigiano Reggiano and  
White Anchovy Emulsion
- CRISPY POINT JUDITH CALAMARI ..... 8.95  
Asian Style Spicy Mayonnaise or RI Style with Hot Peppers
- LOBSTER FRITTERS ..... 10.95  
Fresh Lobster, Corn and Black Beans with a West Indies  
Style Tartar Sauce
- JUMBO LUMP CRAB CAKE ..... 12.95  
Grain Mustard & Tarragon Custard, Sweet Corn Cream Sauce
- SHRIMP JEFFERSON ..... 12.95  
3 Jumbo Shrimp in a Gorgonzola Cream Sauce,  
with Warm Spinach, Roasted Peppers, Grilled Croutons
- IWT ANTI-PASTI FOR TWO ..... 18.95  
“Small tastes” of Cured Meats, Cheese, Olives, Marinated  
Vegetables, Grilled Crostini

**SALADS**

- MAYTAG BLEU CHEESE SALAD ..... 6.95  
Crisp Julienne Apple & Cajun-Praline Pecans,  
Honey-Dijon Vinaigrette
- CLASSIC CAESAR ..... 6.95
- TAVERN WEDGE OF ICEBERG LETTUCE ..... 6.95  
Apple Wood Smoked Bacon and Blue Cheese Dressing
- SPINACH SALAD WITH PORTOBELLO & PARMESAN .... 6.95  
Balsamic Vinaigrette Dressing
- ARUGULA SALAD WITH ROASTED BEETS  
& GOAT CHEESE ..... 7.95  
Italian Herb Vinaigrette with Toasted Walnuts

*OUR WIRELESS PASSCODE: **87C0C5DAA0**  
A 18% gratuity may be added to parties of six or more.*

**RAW BAR**  
**SELECTIONS**

- CHILLED SPLIT  
LOBSTER COCKTAIL  
Half a Chicken Lobster with Seafood  
Salad, Lemon-Herb Mayonnaise  
14.95  
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- SHRIMP COCKTAIL  
Four Large Chilled Shrimp, Cocktail  
Sauce and Spicy Mayonnaise  
13.50  
*(In addition - 2.75 each)*  
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- ICED OYSTERS OR CLAMS  
ON THE HALF SHELL\*  
Mignonette and Cocktail Sauces  
OYSTERS 2.75 EA.  
CLAMS 1.25 EA.  
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- SEAFOOD SAMPLER DELUXE\*  
3 Littlenecks and 3 Oysters on  
the half, plus 3 Shrimp  
PETITE 19.95  
Half Chilled Lobster Cocktail,  
4 Littlenecks and 4 Oysters on  
the half, plus 4 Shrimp  
GRANDE 37.95

**GRILLED  
PIZZA**

- MARGHERITA  
Fresh Mozzarella, Tomato and  
Basil with Virgin Olive Oil  
10.95  
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- CHICKEN PESTO  
Pulled Chicken with Basil Pesto,  
Oven-Dried Plum Tomatoes,  
Mozzarella and Pine Nuts  
12.95  
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- WHITE ANCHOVY  
Caramelized Onion & Garlic, Ricotta  
Cheese Blend, Black Olive Puree  
12.95

*\*This item is raw or partially cooked and can 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.*

D I N N E R

**SEAFOOD ENTREES**

- SHRIMP WITH MEDITERRANEAN  
VEGETABLE RAVIOLI .....19.95  
Sautéed Shrimp with Garlic, Zucchini, Tomatoes,  
Goat Cheese and White Wine Butter
- LOBSTER SAUTÉ ..... 22.95  
Lobster in Pink Tomato Cream over Fine Linguini
- “SCOPE’S” CLAMS ZUPPA .....18.95  
Little Neck Clams simmered in an aromatic Tomato  
Sauce over Fine Linguini
- 10 OZ. ATLANTIC SALMON FILLET ..... 22.95  
Wood Fire Grilled, Salsa Verde
- NATIVE FRIED BAY SCALLOPS ..... 17.95  
French Fries, Tavern Coleslaw and Tartar Sauce
- NATIVE FRIED WHOLE BELLY CLAMS ..... 19.95  
French Fries, Tavern Coleslaw and Tartar Sauce
- BAKED NEW ENGLAND SEAFOOD CASSEROLE .....19.95  
Sole, Lobster, Shrimp and Scallops with a Sherry Wine,  
Butter-Crumb Topping

**TAVERN ENTREES**

- VEGETARIAN RAVIOLI WITH MARINARA .....13.95  
Filled with a Three Cheese Blend, Spinach,  
Mushroom, Tomato and Red Peppers
- PENNE PASTA WITH BROCCOLI .....12.95  
Sautéed with Garlic-Olive Oil and Parmesan Cheese  
(With addition of Grilled Chicken Breast ~ 3.95 extra)
- CHICKEN PARMESAN WITH PASTA MARINARA ....12.95  
Breaded Chicken Cutlet topped with Marinara  
and Mozzarella
- VEAL PARMESAN WITH PASTA MARINARA .....17.95  
Breaded Veal Cutlet topped with Marinara  
and Mozzarella
- PENNE PASTA WITH SAUSAGE AND RABE .....17.95  
Spicy Italian Sausage, Cannellini Beans, Garlic-Olive Oil  
and Parmesan Cheese
- PAN ROASTED CHICKEN ..... 16.95  
Semi-Boneless Breast with Lemon, Garlic-Olive Oil  
and Fresh Rosemary over Polenta
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- THE TAVERN BURGER\* ..... 13.50  
(Ground daily in-house) 10 oz. Choice Chuck Steak,  
Aged Cheddar Cheese, Caramelized Red Onion and  
Tomato Jam, Tavern Fries

~ **TAVERN ACCESSORIES** ~

*a la Carte* 6.95

- HAND-CUT TAVERN FRIES  
With Truffle Oil and Parmesan-Black Pepper
- PASTA MARINARA • SAUTÉED RABE IN GARLIC OIL
- MACARONI AND CHEESE GRATIN
- WILD MUSHROOM MEDLEY

*From Our*  
**WOOD-FIRED  
GRILL**

SERVED WITH CHEF'S  
DAILY STARCH & VEGETABLE

- HALF CHICKEN  
Free Range, Semi-Boneless  
17.95
- 16 OZ. PORK PORTERHOUSE CUT  
18.95
- FRENCH-CUT RACK OF LAMB  
24.95
- COWBOY STEAK  
18oz. Bone-In Beef Rib-Eye Steak  
25.95
- 10 OZ. FILET MIGNON  
29.00
- 18 OZ. BONE-IN SIRLOIN  
27.00
- ~
- CHOICE OF SAUCE INCLUDED  
WITH GRILLED MEATS  
Béarnaise, Brandy & Green  
Peppercorn Cream, Sauce Bordelaise,  
Gorgonzola Butter, Truffle Butter,  
Chimmichurry
- Additional Choices add 2.00

**DESSERTS**

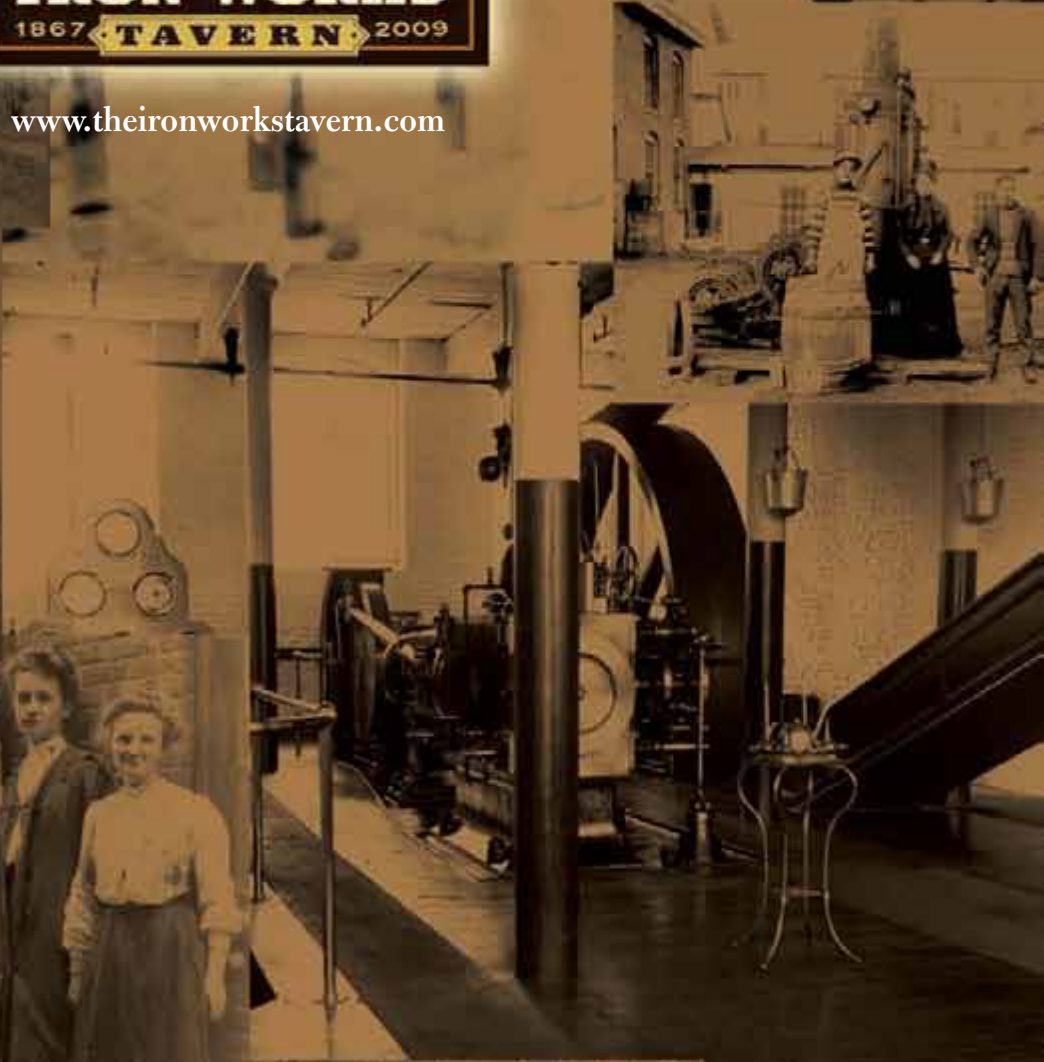
*See your Server For  
Daily Dessert Specials*

- APPLE TARTE TATIN  
Granny Smith Apple Tart baked on  
Puff Pastry with Caramel and Currants  
(20 minute preparation time)  
7.50
- TAVERN SORBET DUET  
Mango and Raspberry  
6.95
- GRAND MARNIER CRÈME BRULEE  
7.50
- IWT SUNDAE  
Vanilla Ice Cream, Chocolate Sauce  
on Fudge Brownie  
6.95



**IRON WORKS**  
1867 **TAVERN** 2009

[www.theironworkstavern.com](http://www.theironworkstavern.com)



# WINES & BEERS

## CHAMPAGNE & SPARKLING WINES

Dom Perignon, Brut NV ( <i>France</i> )		189.00
Veuve Cliquot Ponsardin, Brut ( <i>France</i> )		79.00
Moet & Chandon, Imperial ( <i>France</i> )		65.00
Domaine Ste Michelle, Brut ( <i>Washington</i> )		35.00
Domaine de Beritol Prosecco NV ( <i>Italy</i> )		35.00
Cristalino, Brut ( <i>Spain</i> ) 187 ml btl	6.50	

## PINOT GRIGIO

Bella Sera, Pinot Grigio ( <i>California</i> )	6.00	22.00
Ecco Domani, Pinot Grigio		29.00
Bortoluzzi, Pinot Grigio ( <i>Italy</i> )		40.00
Livio Felluga DOC ( <i>Italy</i> )		49.00

## SAUVIGNON BLANC

Cup Cake, Sauvignon Blanc ( <i>New Zealand</i> )	8.00	27.00
Sterling VC, Sauvignon Blanc ( <i>California</i> )		30.00
Chateau de Sancerre ( <i>France</i> )		48.00
Cakebread Cellars ( <i>California</i> )		58.00

## CHARDONNAY

Stone Cellars, Chardonnay ( <i>California</i> )	6.00	22.00
Frei Brothers, Chardonnay	8.00	29.00
Clos Du Bois, Chardonnay ( <i>California</i> )		34.00
Louis Jadot Pouilly Fuisse ( <i>France</i> )		45.00
Sequoia Grove ( <i>California</i> )		54.00

## RIESLING

Dr. Pauly Noble House, Riesling ( <i>Germany</i> )		34.00
Trimbach, Riesling ( <i>France</i> )		42.00
Beringer, White Zinfandel ( <i>California</i> )	6.00	22.00

## BEAUJOLAIS

Louis Jadot Beaujolais Villages ( <i>France</i> )		35.00
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## PINOT NOIR

Mac Murray Ranch, Pinot Noir ( <i>California</i> )	11.00	39.00
Wild Horse, Pinot Noir ( <i>California</i> )		49.00
Frei Brothers, Pinot Noir ( <i>California</i> )		59.00

## CHIANTI

Ruffino Chianti Superiore ( <i>Italy</i> )		39.00
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## ZINFANDEL

Cellar No.8 Zinfandel ( <i>California</i> )		27.00
Ravenswood Zen Zin Zinf. ( <i>California</i> )		31.00

## SHIRAZ

*One to come per Lori		00.00
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## PETITE SYRAH

Bogle, Petite Syrah ( <i>California</i> )		34.00
Shooting Star, Syrah Jed Steele ( <i>California</i> )		36.00
Perrin, Chateaneuf du Pape		58.00

## MERLOT

Stone Cellars, Merlot ( <i>California</i> )	6.00	22.00
St. Francis Sonoma Red ( <i>California</i> )		37.00
William Hill, Merlot ( <i>California</i> )		45.00
Kendall-Jackson Grand Reserve ( <i>California</i> )		57.00
Chateau Simard ( <i>France</i> )		62.00
Duckhorn, Merlot ( <i>California</i> )		69.00
Cakebread Cellars ( <i>California</i> )		84.00

## CABERNET SAUVIGNON

Stone Cellars Cabernet ( <i>California</i> )	6.00	22.00
J Lohr Seven Oaks Cabernet ( <i>California</i> )	11.00	39.00
Stags' Leap ( <i>California</i> )		68.00
Sequoia Grove Reserve - Rutherford Ranch ( <i>California</i> )		79.00

DRAFT  
~  
GUINNESS STOUT  
·  
ALLAGASH WHEAT  
·  
BASS ALE  
·  
SAM ADAMS SEASONAL  
·  
NEWPORT STORM  
·  
STELLA ARTOIS  
·  
NARRAGANSETT LAGER - \$4.00  
·  
MILLER LIGHT - \$4.00

## MICROBREW

~  
SAM ADAMS  
·  
SAM ADAMS LIGHT  
·  
MAGIC HAT # 9  
·  
DOGFISH HEAD - 60 MIN.  
·  
BLUE MOON  
·  
SMIRNOFF ICE

## IMPORT

~  
CORONA  
·  
HEINEKEN  
·  
HEINEKEN LIGHT  
·  
AMSTEL LIGHT

## DOMESTIC

~  
BUDWEISER  
·  
BUDWEISER LIGHT  
·  
COORS LIGHT  
·  
MICHELOB ULTRA

## NON-ALCOHOLIC

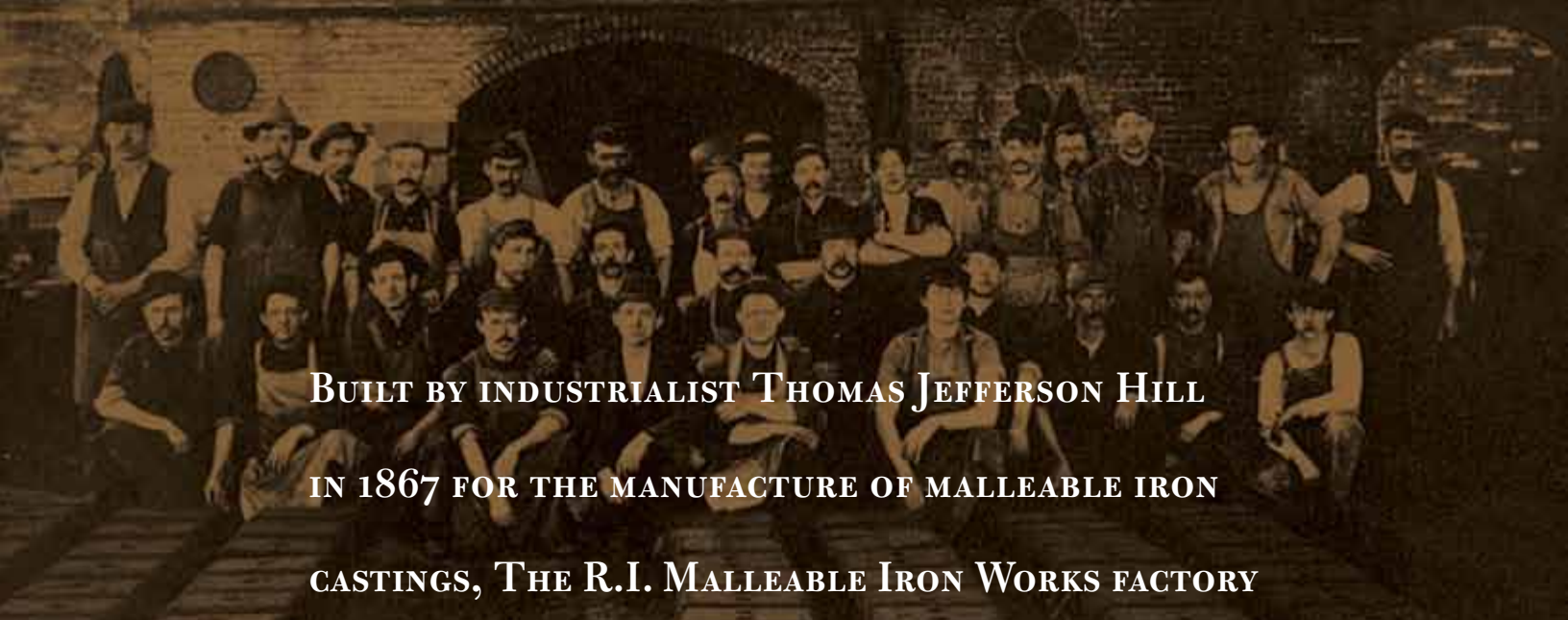
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O'DOUL'S NA

## GLUTEN FREE

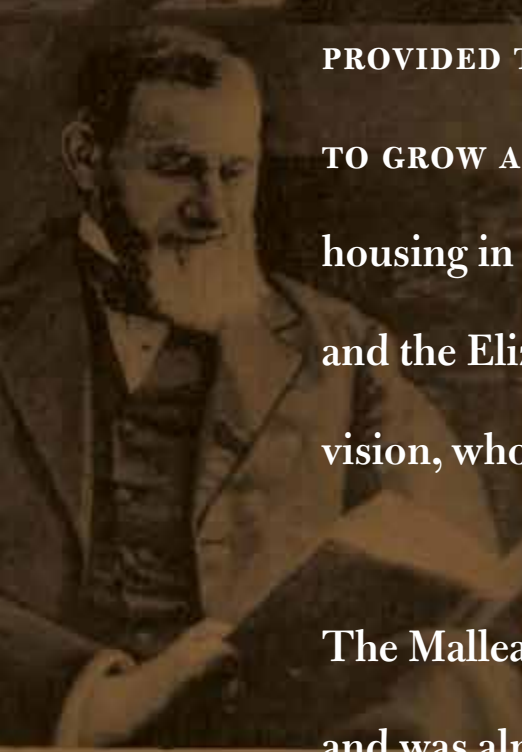
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RED BRIDGE

## AFTER DINNER DRINK SUGGESTIONS

CORDIALS • DESSERT WINES  
SCOTCHES & COGNACS, ETC.



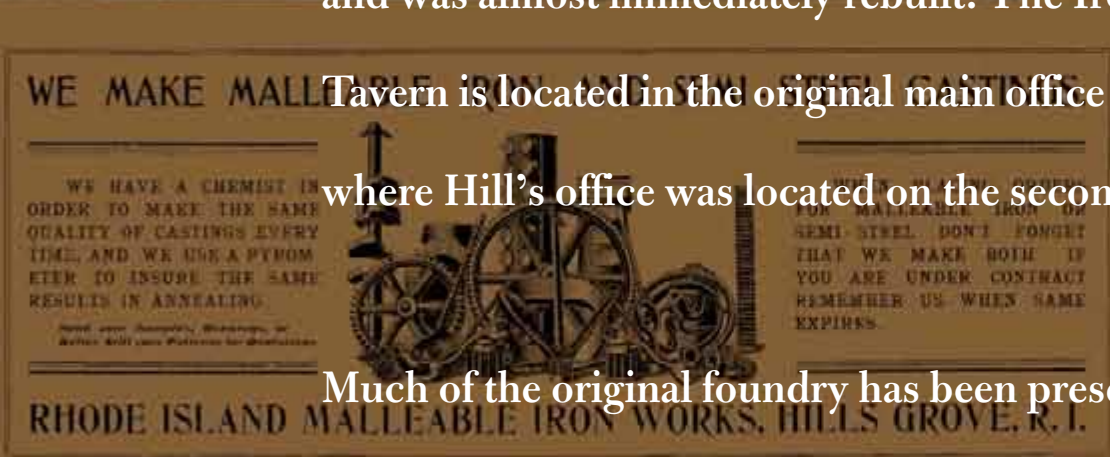
BUILT BY INDUSTRIALIST THOMAS JEFFERSON HILL  
 IN 1867 FOR THE MANUFACTURE OF MALLEABLE IRON  
 CASTINGS, THE R.I. MALLEABLE IRON WORKS FACTORY



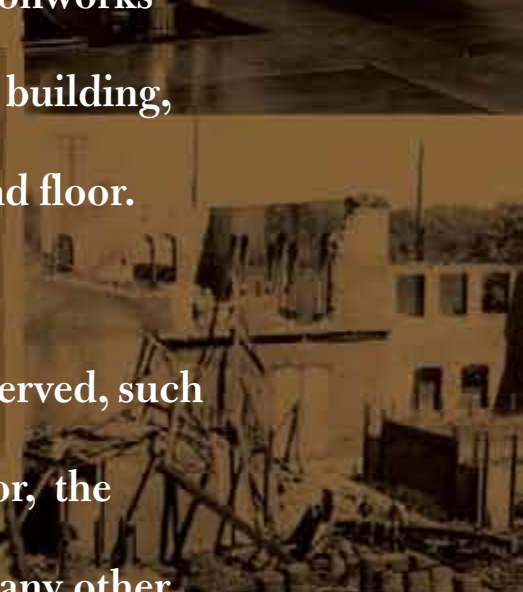
PROVIDED THE NUCLEUS FOR THE VILLAGE THAT WAS  
 TO GROW AROUND IT. This mill, the adjoining mill  
 housing in the neighboring blocks, the train depot  
 and the Elizabeth Mill next door were all part of Hill's  
 vision, who gave his name to the village, "Hillsgrove".



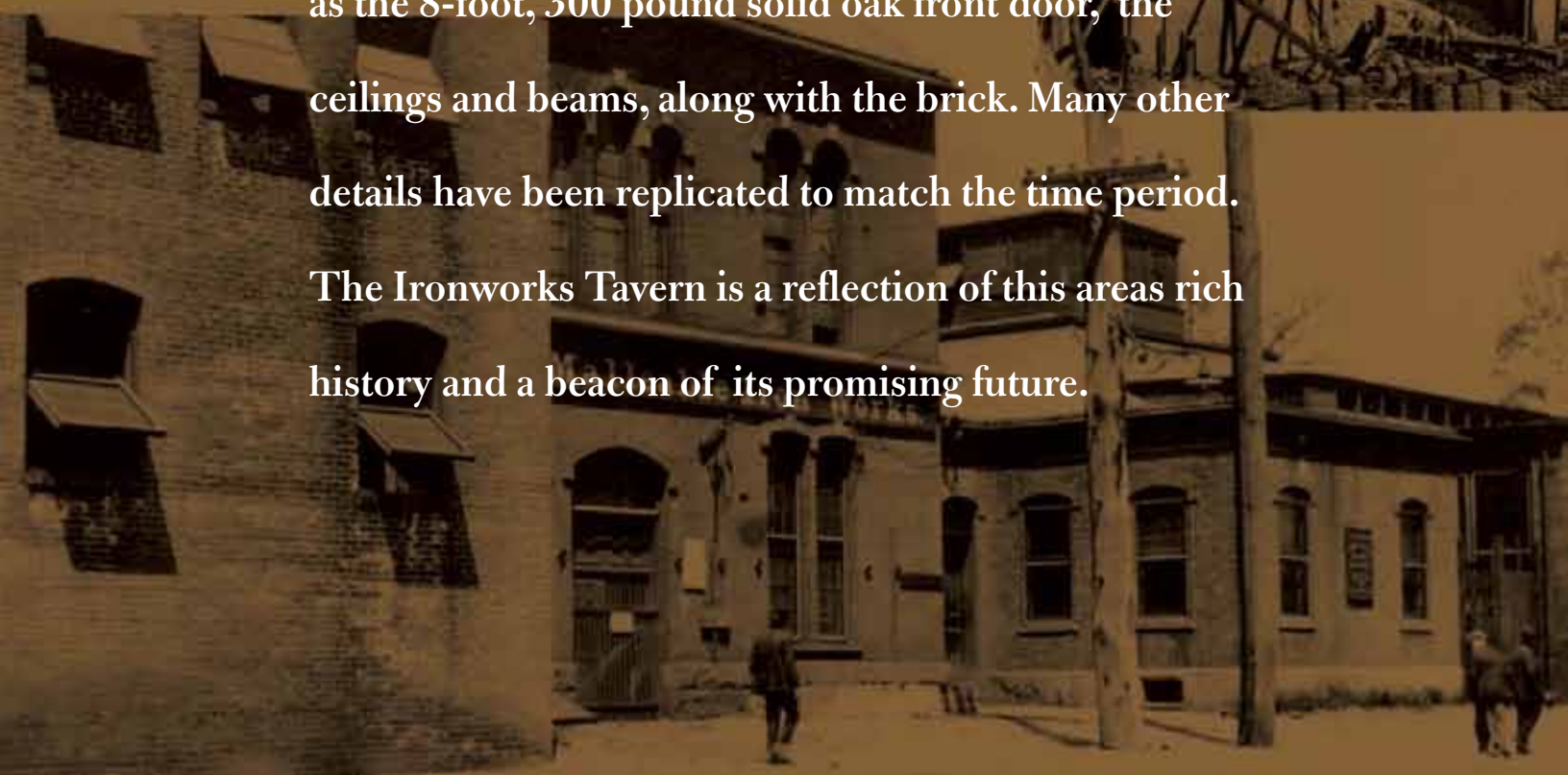
The Malleable Iron Works factory burned in 1918  
 and was almost immediately rebuilt. The Ironworks



Tavern is located in the original main office building,  
 where Hill's office was located on the second floor.



Much of the original foundry has been preserved, such  
 as the 8-foot, 300 pound solid oak front door, the  
 ceilings and beams, along with the brick. Many other  
 details have been replicated to match the time period.



The Ironworks Tavern is a reflection of this areas rich  
 history and a beacon of its promising future.