

FOUNDRY EST. 1869

# IRON BAY

RESTAURANT & DRINKERY



105 E. Washington St.  
Marquette, Michigan

906-273-0990

www.ironbaymqt.com

## — APPETIZERS —

*All appetizers are served with one side of sauce, any additional sauce 1*

**SUPERIOR NACHOS** tortilla chips, house-made queso, shredded cheddar, black beans, avocado-lime crema, superior salsa, scallions 15 *gf vg* / add chicken 5 or pork 4

**SPINACH AND ARTICHOKE DIP** house-made dip served with garlic toasted baguette 15

**POUTINE** served traditionally; black pepper fries topped with fresh Wisconsin cheese curds, house-made vegan gravy, scallions 15 / add chicken 5 or pork 4 *substitute vegan feta 1*

**SUPERIOR WHITEFISH TATER TOTS** made with local whitefish, served with lemon aioli 13 *gf*

**BACON WRAPPED JALAPEÑOS** six half jalapeños stuffed with cilantro-lime cream cheese, served with Michigan Cherry Bourbon BBQ 14 *gf*

**BEER CHEESE SPREAD** served chilled with soft, warm pretzel bites, and spicy dijon sauce 14 *vg*

**CHICKEN WINGS** 14 ounces of boneless wings with choice of Michigan Cherry Bourbon BBQ, Sweet Heat Chili, or Lemon Pepper Rub 16

*Bone-in Wings Are Available - 2 per wing gf*

## — SOUPS AND SALADS —

*Wrap any salad in a flour or spinach and herb tortilla for 1  
add to any salad: chicken or local whitefish 5*

**ROASTED WINTER VEGETABLE SALAD** winter greens, roasted sweet potatoes, carrots, parsnips, cauliflower, beets, and candied spiced pecans with rosemary pomegranate vinaigrette 19 *gf v*

**FARMER SALAD** winter greens, candied spiced pecans, bacon, dried Michigan cherries, warm herbed goat cheese, drizzled with balsamic glaze 19 *gf v*

**CHOPPED SALAD** winter greens, bacon, blue cheese crumbles, hard boiled egg, avocado, onion, tomato, cucumber with house buttermilk ranch or blue cheese dressing 17 *gf*

**SUPERIOR WHITEFISH CHOWDER** local whitefish in a classic New England style chowder 5/10

**LEMON CHICKEN SOUP** creamy chicken soup with red quinoa and a burst of lemony citrus 5/10

**SOUP AND HALF SALAD** any combination of a cup of soup and half-size salad  
*(price varies based on choices)*

*Groups of 8 and larger may be subject to a 20% gratuity and will be charged as one check.  
Takeout orders will be subject to a 10% gratuity and an incremental service charge  
to help cover the increasing costs of sustainable takeout supplies.*

*A service charge of 4% will be added to all purchases. A breakdown of what this money is used for  
is posted at the host stand or you can ask your server if you have questions about this charge.*

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



Some of our local partners:  
Marquette Meats  
Buried Stone Farms  
Little Parsley Farm  
Seeds & Spores Family Farm  
North Farm at UPREC  
U.P. Food Exchange  
Swanzy Farm  
Yooper Sisters  
Dukes Farm  
U.P. Gourmet  
Tonella Farms  
Full Plate Farm  
Marquette Maple Company  
GT's Bees

## — BURGERS —

*Served with choice of one side. Burgers are 1/3 pound, custom blended beef, prepared medium, unless otherwise specified, and served on a Michigan brioche bun  
add bacon 3 / sub gf bun 1 / any additional sauce 1*

**IRON ORE BURGER** swiss, roasted mushrooms, sautéed onions, lettuce, tomato 18

**BELL TOWER BURGER** cheddar, bacon, fried onion strings, lettuce, tomato, Michigan Cherry Bourbon BBQ 19

**FOUNDRY BURGER** blue cheese, bacon, lettuce, tomato, onion, Yooper Sister's Sweet Pepper Jam 18

**IRON BAY DOUBLE SMASH** american cheese, lettuce, tomato, onion, IB sauce 17

## — FEATURES —

*Served with the side of your choice unless marked by\*. Panino cannot be modified. Any additional sauce 1*

**DEER CAMP PIE** an Upper Peninsula riff on a classic shepherd's pie; venison, beef, local mushrooms, rosemary and thyme 25

**SPICY CRISPY CHICKEN SANDWICH** buttermilk marinated, hand-breaded and fried chicken thigh, sauced with either spicy dijon or hot-honey glaze, lettuce, tomato, sweet and spicy pickles, served on a brioche bun 18 *While supplies last.*

\* **LEMON TAHINI QUINOA BOWL** roasted sweet potatoes, carrots, parsnips, cauliflower, beets, served over red quinoa, topped with lemon tahini dressing and crispy chickpeas 15 *gf v*

**CRANBERRY CHICKEN PANINO** roasted chicken, swiss, cranberry chutney, bacon, and lemon aioli on Detroit sourdough 18

**PULLED PORK SANDWICH** house slow roasted pulled pork, gouda, cabbage slaw, sweet and spicy pickles, Michigan Cherry Bourbon BBQ served on a pretzel bun 17

**VEGAN SQUASH TACOS** roasted acorn squash, blackening seasoning, black beans, cabbage slaw, avocado-lime cream, cilantro 16

**SUPERIOR WHITEFISH TACOS** two flour or corn tortillas, blackened local whitefish, cabbage slaw, avocado-lime crema, cilantro 21 / add taco 7 *gf*

\* **SUPERIOR WHITEFISH AND CHIPS** beer-battered local whitefish with black pepper fries, cabbage slaw, house-made tartar sauce, and a lemon wedge 25

## SIDES

- black pepper fries +1 *gf vg*
  - seasonal vegetables *gf v*  
(local when available)
  - side salad *gf v*
  - hummus & pickled veggies *gf v*
  - seasoned potato chips +1 *gf vg*
  - cabbage slaw *gf v*
  - cup of soup
  - bowl of soup +5
- Ask about our soup special!*

*gf: gluten friendly v: vegan vg: vegetarian*

*Many of our products contain or may come in contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish, shellfish, and sesame. Please inform your server if you have any food allergy concerns.*

*Due to cross contamination, anything that is cooked in the fryers may not be fully gluten friendly or vegan. Soybean oil is used in our fryers.*

