

FOUNDRY EST. 1869

IRON BAY

RESTAURANT & DRINKERY

Summer 2025

◆ APPETIZERS ◆

Additional sauces 1

WATERMELON AND TOMATO

wedges of watermelon and heirloom tomato topped with smoke sea salt, vegan feta, and lavender infused white balsamic vinegar 14 *gf v*

SMOKED WHITEFISH DIP

house smoked whitefish dip served with pickled watermelon rinds and flatbread crackers 16

BABA GANOUSH

eggplant and tahini spread with house made seeded chickpea crackers 15 *gf v*

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, Maple Harissa, or Lemon Pepper Rub 16

Bone-in Wings Are Available - 2.50 per wing gf

◆ SOUPS & SALADS ◆

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

FARMER SALAD

spring mix, candied spiced pecans, bacon, dried Michigan cherries, warm herbed goat cheese, drizzled with balsamic glaze 20 *gf*

CHOPPED SALAD

spring mix, bacon, blue cheese crumbles, hard boiled egg, avocado, onion, tomato, cucumber with house buttermilk ranch or house blue cheese dressing 18 *gf*

TABBOULEH SALAD

spring mix, buckwheat groats, fresh herbs, tomato, cucumber, roasted grapes, and chopped pistachios with rosemary pomegranate vinaigrette 19 *gf v*

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.*

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



105 E. Washington St.
Marquette, Michigan

906-273-0990

www.ironbaymqt.com

Burgers

IRON ORE BURGER

swiss, roasted mushrooms,
sautéed onions, lettuce, tomato 19

FOUNDRY BURGER

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

BELL TOWER BURGER

cheddar, bacon, fried onion strings,
lettuce, tomato, Michigan Cherry
Bourbon BBQ 20

IRON BAY DOUBLE SMASH

american cheese, lettuce, tomato,
onion, IB sauce 17

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

additional sauce 1
add bacon 3
sub gf bun 1
house made
vegan burger 3

Some of our local partners:

Marquette Meats

Buried Stone Farms

Little Parsley Farm

Gitche Gumees Greens

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

◆ FEATURES ◆

Served with the side of your choice unless marked by*. Any additional sauce 1

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 19 *While supplies last.*

CHERRY CHICKEN PANINO

roasted chicken, swiss, cherry chutney, bacon,
and lemon aioli on Detroit sourdough 19

Panino cannot be modified.

PULLED PORK SANDWICH

house slow roasted pulled pork, gouda, cabbage slaw,
sweet and spicy pickles, Michigan Cherry Bourbon
BBQ served on a pretzel bun 18

SUPERIOR WHITEFISH TACOS

two flour or corn tortillas, blackened local
whitefish, cabbage slaw, avocado-lime
crema, cilantro microgreens 22 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 26

LAMBY SAMMY

braised lamb shank, harissa mayonnaise, and
pickled red onions on Detroit hoagie with lamb jus 21

FALAFEL TACOS

two corn or flour tortillas, house made falafel,
za'atar cucumber salad, Moroccan pickled carrots,
pomegranate molasses, and cilantro
microgreens 18 gf v

*LEMON TAHINI GRAIN BOWL

za'atar cucumber salad, pickled strawberries,
harissa marinated tofu, served over buckwheat groats,
topped with lemon tahini dressing, crispy za'atar
chickpeas, and scallions 16 gf v

◆ SIDES ◆

- cabbage slaw gf v
- cup of soup
- bowl of soup +5

- black pepper fries +2
- seasonal vegetables gf v
(local when available)

- seasoned potato chips +1
- side salad gf v
- hummus & pickled veggies gf v

Ask about our soup special!

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.

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