

FOUNDRY EST. 1869

IRON BAY

RESTAURANT & DRINKERY

Winter 25/26

◆ APPETIZERS ◆

Additional sauces 1

SUPERIOR NACHOS

tortilla chips, house-made queso, shredded cheddar, black beans, avocado-lime crema, superior salsa, scallions 15 *gf vg*
add local chicken 5 pork 4 lamb 9

SPINACH AND ARTICHOKE DIP

house-made dip served with garlic toasted baguette 15 *vg*

POUTINE

served traditionally; black pepper fries topped with fresh Wisconsin cheese curds, house-made vegan gravy, scallions 15 *gf*
add local chicken 5 pork 4 lamb 9
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 or Maple Harissa 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: local 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 20 *gf*

CHOPPED SALAD

winter greens, bacon, blue cheese crumbles, hard boiled egg, avocado, onion, tomato, cucumber with house buttermilk ranch or house blue cheese dressing 18 *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.*

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



105 E. Washington St.
Marquette, Michigan

906-273-0990

www.ironbaymqt.com

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

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

IRON ORE BURGER
swiss, local 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

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
Barbara's Bakery

◆ 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.*

CRANBERRY CHICKEN PANINO

roasted chicken, swiss, cranberry chutney, bacon, and lemon aioli on Barbara's Bakery sourdough 19
Panino cannot be modified.

*LEMON TAHINI GRAIN BOWL

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

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

DEER CAMP PIE

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

LAMBY SAMMY

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

* SUPERIOR WHITEFISH AND CHIPS

beer-battered local whitefish with black pepper fries, cabbage slaw, house-made tartar sauce, and a lemon wedge 26

SUPERIOR WHITEFISH TACOS

two flour or corn tortillas, blackened local whitefish, cabbage slaw, avocado-lime crema, cilantro microgreens 22 add taco 7 *gf*

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*

◆ SIDES ◆

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

Ask about our soup special!

- black pepper fries +2 *gf v*
- applesauce *gf v*
- side salad *gf v*

- seasoned potato chips +1 *gf v*
- hummus & pickled veggies *gf v*
- seasonal vegetables *gf v*
(local when available)

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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