



“Our menu draws inspiration from the rich Canadian cultural mosaic, the bounty of Southwestern Ontario, and the vibrant community that surrounds us.” - Chef Nicholas Valin

small plates

Fried Chicken + Corn | 15

Jasper, Ontario
grilled elote salsa | fermented honey hot sauce | mustard seed caviar
Add | double chicken + 7

Oysters Two Ways | 28

Atlantic Canada
pineapple & jalapeno mignonette | chive blueberry & plum mignonette | mint | tobiko

Steak Tartare | 24

Elora, Ontario
hand cut hanger steak | traditional & contemporary accoutrements | salt & malt vinegar chips

Kimchi Brussels Sprouts + Green Beans | 16.5

deep roasted brussels sprouts | haricot vert | house fermented kimchi | XO sauce | seacharron | scallion

Charcuterie Board | 23

duck prosciutto | lonza | chorizo | seasonal fruit chutney | pickled beans & onions | Castelvetrano olive tapenade | grainy Dijon | grilled focaccia

Add | 1oz Dark Side of the Moo Mutchli - Woodstock, ON + 5

Add | 1oz Mountain Oak Wild Nettle Gouda - New Hamburg ON + 4

Add | 1oz Rotating Gunn's Hill Artisan Cheese - Woodstock, ON + MP

Spring Roll Lettuce Wraps | 22

shiitake mushrooms | vegetable medley | kecap manis | peanut sauce | pickled chilis | shiso | mint | Thai basil | romaine lettuce

Freshwater Fish Tacos | 18

Port Stanley, Ontario
Great Lakes smelt | salsa bravas | corn salsa | charred cabbage coleslaw | white corn tortillas | lime

Baked St. Brigid's Brie | 22

Woodstock, Ontario
Gunn's Hill brie | garlic butter | seasonal fruit chutney | herbs | butter brushed focaccia

soups + salads

Chef's Rotating Soup | 11

please ask your server | changes frequently
Add | butter brushed focaccia + 2.25

Salmon Castelvetrano "Niçoise" | 29

Good Leaf living greens | sumac crusted salmon mi-cuit | haricot vert | marinated potato | soft boiled egg | tomato | pickled red onion | quinoa crisp | Castelvetrano olives | white anchovy vinaigrette

Ironwood Caesar Salad | 17.5

charred rapini | grilled bok choy | garlic crumbs | Parmigiano | capers | toasted pine nuts | sumac Caesar dressing | grilled lemon

Add to your Ironwood Caesar Salad

Jerk Chicken + 11 | Pickerel Fillet + 13 | Fried Perch + 12 | Salmon Fillet + 13 | Fried Chicken + 8

Pickerel + Greens | 23

Port Stanley, Ontario
Good Leaf living greens | cucumber | carrot | red onion | bell pepper | feta cheese | shallot vinaigrette

Cream of Tomato Soup | 16

table side poured soup | petite focaccia Swiss grilled cheese | pickled tomato | pickled fennel | pomegranate molasses | sage | basil

large plates

Hanger Steak Frites | 40

Elora, Ontario
AAA steak | shoestring fries | "oxtail" jus | chimichurri
Add | wild mushrooms + 4

Grilled Lamb Loin | 35

Holstein, Ontario
mustard rubbed lamb | onion fritters | medley tomatoes | snap peas | whipped feta | Café de Paris sauce

Plate of Perch | 24

Port Stanley, Ontario
Ironwood style fish & chips | tempura battered Lake Erie perch | tartar sauce | grilled lemon | shoestring fries
Side option upgrades available

Mushroom Cioppino | 23

London, Ontario
cabbage | fennel | garbanzo beans | grilled oyster mushrooms | gremolata | grilled focaccia

Ironwood Burger | 22

Elora, Ontario | *Gluten Free Bun + 2*
AAA chuck blend | Swiss cheese | truffle aioli | pickled onions | pickles | house made brioche bun | shoestring fries

\$1 of every burger sold is donated to



Side option upgrades available



Vegetarian



Plant Based



Gluten Friendly

Lake Erie Pickerel | 30

Port Stanley, Ontario
seasonal Ontario vegetables | smashed red skin potatoes | grilled & pickled garlic scapes | chili pepper pesto

Jerk Chicken a la Plancha | 29

Jasper, Ontario
chicken thigh | rice croquette | coleslaw | pickled chili & onion | honey tamarind glaze

Spiced Duck Breast | 29

Stouffville, Ontario
sous vide King Cole duck | five spice cauliflower puree | charred bok choy | roasted carrots | plum gastrique

Charcoal Spiced Pork Tenderloin | 36

Arthur, Ontario
sous vide & grilled Duroc pork tenderloin | Parisian gnocchi | charred broccolini | fresh spring peas | crisp lonza | ancho pepper jus

Prime Rib Roast

Elora, Ontario
available every first Sunday of the month after 5pm | limited quantities | aged 28 days | natural AAA slow roasted beef | cooked to medium rare | Yorkshire pudding | baked potato | sour cream | seasonal Ontario vegetables | horseradish jus

10 oz | 51 14 oz | 61

**Common allergens are present in our kitchen. Please make your server aware of any allergies.*