

## Bar & Lite Fare

### Annabelle's Chicken Quesadilla

Pulled chicken in IRON HORSE BBQ sauce and blended cheeses with blackened tomato salsa and sour cream

### New York Minute Steak

Grilled strip steak served with French fries, tobacco onions and dressed field greens

### "Chipolte" Bean Quesadilla

Blended cheeses, green chiles and grilled onions with borracho black bean spread

### Joyce Hatch's Crab Cake Sandwich

Served on a knot roll, Iron Horse slaw and Creole remoulade sauce

### Great Northern BBQ

Barbecued Roasted Chicken pulled on a knot roll, Ironhorse slaw, and house made barbecue sauce and chips

### Wally's Spike Hammer Meatloaf

Thick cut, house made meatloaf with whipped potatoes, chef's vegetable and whiskey gravy.

### Chicken Salad Sandwich

Pulled roasted chicken salad on artisanal white or multigrain wheat bread with choice of chips or Iron Horse slaw.

### Gail Glave

grilled 7oz. Angus beef burger served on a toasted fresh Kaiser  
add Swiss, Cheddar, Blue Cheese or add bacon  
Aussie-style with over easy egg

Soup of the day

Cup or Bowl - Priced Daily

Iron Horse Caesar Salad  
the classic with Bucheron anchovies

Iron Horse Market Salad  
Field greens, carrot, grape tomatoes, Persian cucumbers, and a Meyer lemon vinaigrette.

Art nouveau McKinney  
Blackened chicken breast over our "Iron Horse" Caesar salad with anchovies optional.

**Bar Eats**

(2:30 - 10pm Monday - Saturday)

BIG Fries  
Truffle Fries with Parmesan and Herbs

Barbecued Horse Wings (6)  
w/blue cheese dressing  
Fire It Up! - Hot Horse Wings upon Request

\*\*Gulf Shrimp and Local Grits  
\*\*Double Shrimp and Grits

Mussels – Prince Edward Island mussels  
Poulette - cream, white wine, thyme, garlic and parsley  
Provençales – with white wine, tomatoes, garlic and parsley

Roasted Garlic Knobs with Cambazola Blue Cheese  
Available in Garlic Plate for Four

IRON HORSE chevre plate

goat cheese, roasted garlic, sundried tomatoes and sweet-spicy peppadews with baguette toasts

Fried Oysters

fat bivalves, lightly breaded with house-pickled carrots

Shrimp and Crab Beignets

with sweet Chile-pineapple sauce