

APPETIZERS

HANGMAN'S PRETZEL \$10.99

Bavarian Soft Pretzel, Kosher Salt Beer Mustard, Beer Cheese

HUMMUS & PIMENTO CHEESE \$11.99

Grilled flatbread, assorted seasonal vegetables and fruit

FRIED GREEN TOMATOES \$8.99

Roasted red pepper remoulade
Add Pimento & Bacon Jam \$3.00

LOADED FRIES OR TOTS \$8.99

Bacon, beer cheese, green onions and sour cream

FRIED PICKLES \$8.99

Beer battered pickle chips, served with ranch dressing

CHEESE CURDS \$9.99

Served with sriracha ranch

SIZZLING SNACK MIX \$3.99

WINGS

BONE-IN OR BONELESS \$12.99

SAUCES/RUBS

Naked, House Buffalo, Honey Sriracha, BBQ Kicken Bourbon, Garlic Parm, Lemon Pepper Sesame Teriyaki, Nashville Hot, House Dry Rub

KIDS

\$ 6.99

CHICKEN TENDERS

KIDS SMASH

MAC AND CHEESE

ENTREES

choice of 1 side

SMASH BURGERS

Wagyu Double Patty
Brioche bun or gluten free bun
*impossible burger + \$3

IRON FORGE SMASH \$15.99

American cheese, sautéed onions, comeback sauce

BISTRO SMASH \$17.99

Gruyere, sautéed cremini mushrooms and onions

Y'ALL THAT SMASH \$17.99

Pimento cheese, bacon jam, fried green tomato, comeback sauce

INFERNO SMASH \$17.99

Habanero Pepper Jack, pickled jalapeno sriracha mayo, inferno sauce

NASHVILLE HOT CHICKEN \$14.99

Grilled or fried chicken, Nashville hot sauce, pickle, napple slaw, brioche bun

CHICKEN STRIPS \$13.99

Hand breaded, in house grilled or fried *option to toss in wing sauce

WRAPS

Option of flour or gf tortilla

CHICKEN CAESAR \$12.99

Grilled or fried, with option to blacken or buffalo

SOUTHWEST PHILLY \$13.99

Grilled Chicken or Steak, green peppers, onions, lettuce, pico, provolone cheese, chipotle ranch

VEGGIE \$11.99

hummus, roasted vegetable medley, romaine lettuce, tomato, ranch

SALADS

HOUSE \$8.00

Fresh mixed greens, cheese, bacon, croutons, option of salad dressing

CAESAR SALAD \$8.99

Fresh Romaine, Parmesan Cheese Crisp, Croutons

SOUTHERN STRAWBERRY \$10.99

Fresh mixed greens, strawberries, goat cheese, candied pecans honey champagne vinaigrette dressing

Salad dressings: ranch, parm peppercorn ranch, oil & vinegar, bleu cheese, honey mustard, honey champagne vin, caesar, house catalina

SIDES \$ 6.00

ROASTED SEASONAL VEGETABLES

NAPPLE SLAW

TATOR TOTS

BEER BATERED ONION RINGS

SWEET POTATO FRENCH FRIES

FRENCH FRIES

DESSERTS

CHOCOLATE LAVA CAKE \$ 8.99

Molten chocolate lava cake, served with vanilla ice cream, chocolate and caramel sauce

CARAMEL TOFFEE CAKE \$ 8.99

Served with vanilla ice cream and caramel sauce

VANILLA ICE CREAM \$ 6.99

Double scoop vanilla ice cream
*add chocolate or caramel sauce \$1

DRINKS \$3.00

COKE PRODUCTS

SWEET/UNSWEET TEA

20% GRATUITY ADDED TO TABLES 6 OR MORE

CRAFT BEERS

IRON FORGE LAGER American Golden Lager 5% ABV 12 IBU	10oz - \$5 16oz - \$7
LITTLE PIGEON Vienna Lager 5.5% ABV 18 IBU	10oz - \$5 16oz - \$7
BEE BAIT Honey Wheat Ale 5.2% ABV 18 IBU	10oz - \$5 16oz - \$7
FORGE AMBER ALE Amber Ale 5.5% ABV 38 IBU	10oz - \$5 16oz - \$7
RESIN TRAIL Pale Ale 5.2% ABV 30 IBU	10oz - \$5 16oz - \$7
IRON FORGE IPA West Coast IPA 6.2% ABV 45 IBU	10oz - \$5 16oz - \$7
LILIKOI Hazy IPA 6.5% ABV 50 IBU	10oz - \$5 16oz - \$7
6,000 ELEVATION Imperial IPA 8% ABV 75 IBU	10oz - \$5
BEER FLIGHTS Choice of 4 beers - 5oz pours	\$10.00
GROWLER 64oz, ask server for details	

COCKTAILS

CAIPIRINHA Cachaca 51, Lime Juice, Sugar	\$10
PALOMA Tequila, Grapefruit Juice, Agave Syrup, Soda Water	\$10
MARGARITA Tequila, Lime Juice, and Agave Syrup	\$10
PLANTERS PUNCH Rum, Pineapple Juice, Grenadine, and Ginger Beer	\$10
OLD FASHIONED Bourbon, Sugar, Bitters, Orange, Bourbon Cherry	\$12
BEE'S KNEES Gin, Honey, Lemon, and Soda Water	\$13
APEROL SPRITZ Aperol, Prosecco, and Soda Water	\$13
MULES Moscow, Tennessee, Kentucky, London	\$11
RED WINE Cabernet, 8/32 Merlot, 8/32 Zinfandel, 11/44	
WHITE WINE Moscato, 8/32 Sauvignon Blanc, 9/36	



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THURSDAY-MONDAY
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