

BRUNCH

**Brunch is Available on
Sundays from 10am-2pm**

Eggs Benedicts & Omelets come w/Potatoes O'Brien & choice of Seasonal Vegetable or Fruit Cup
****All Our Beef & Chicken Are 100% All Natural w/No Added Hormones****



BREAKFAST

BREAKFAST TOTS (GF) | 9.5

House Tots/Scrambled Eggs/White Cheddar/Bacon Crumbles & Sriracha

GRAVY FRIES | 7

House Fries/Sauage Gravy/Green Onion

BISCUITS & GRAVY | 9.75

Scratch-Made Buttermilk Biscuits/Sausage, Sage & Maple Gravy

QUICHE | 12.5

Spinach/Bacon/Onion/Asiago/Served w/ Side House Salad

CAPT'N CRUNCH ENCRUSTED

FRENCH TOAST | 10

Peanut Butter Mousse/Caramelized Bananas/Powdered Sugar

CHICKEN & WAFFLES | 13

Fried Chicken Fritters/Fresh Waffles/Bourbon-Maple Syrup/Powdered Sugar

EGGS BENEDICT | 13

Two Poached Eggs/English Muffin/Honey-Baked Ham/Hollandaise

COLONEL EGGS BENEDICT | 13.75

Two Fried Eggs/Buttermilk Biscuit/Fried Chicken Fritters/Honey Baked Ham/Jalapeno Gravy

PORTOBELLO EGGS FLORENTINE | 12.5

Two Poached Eggs/Grilled Portobello/Sautéed Spinach/Hollandaise

HUEVOS RANCHEROS | 13.5

Fried Eggs/Spiced Black Beans/Chorizo/Salsa Verde/Avocado/Cilantro-Lime Sour Cream/White Cheddar

STEAK & EGGS* | 17.5

Two Eggs Any Style/7 oz Sirloin Steak/Potatoes O'Brien/Chimichurri or Compound Butter

OMELETS

IRON HORSE OMELET | 12.75

Kielbasa/Roasted Poblano/Caramelized Onion/White Cheddar

SOUTHWESTERN | 12.75

Bacon/Red Bell Pepper/Onion/Chipotle/Yellow Corn/Sharp White Cheddar

VEGGIE EGG WHITE | 10.75

Roasted Tomato/Baby Spinach/Wild Mushroom Blend/Goat Cheese

LUNCH

GREEN EGGS & HAM BURGER* | 14

Fried Egg/Grilled Ham/White Cheddar/Chimichurri

BLFGT | 10.5 (add egg +2)

Bacon/Lettuce/Fried Green Tomato/Cajun Rémooulade

IRON HORSE BURGER* | 13

Hickory-Smoked Bacon/Roasted Poblano Pepper/Smoked Gouda/Chipotle BBQ

DIXIE CHICKEN | 12.5

Fried Chicken/Roasted Poblano Pepper/Bacon/Sharp White Cheddar/Chipotle-Bourbon BBQ

THE BEYOND! BURGER (V) | 14

100% Plant-Based "Burger" American Cheese/Mayo/Lettuce/Tomato/Onion/Pickle

CHEDDAR BURGER* | 10

Try Our Top Shelf Mimosa!

Full Liter Chateau St. Jean Brut Cuvee/
Choice of Pineapple, Cranberry or
Orange Juice/Fresh Fruit | 20

SALADS

HOUSE SALAD | 5.5 | 7.5

Mixed Greens/Cucumber/Roma Tomato/Red Onion/Garlic-Thyme Croutons

BEETS & GREENS | 7 | 11

Mixed Greens/Roasted Red & Yellow Beets/Apple/Goat Cheese/Candied Walnuts

DIXIE COBB | 9.5 | 14

Fresh Spinach/Fried Chicken/Bacon/Hard-Boiled Egg/Grape Tomato/Red Onion/Cheddar

SWEETS

BUCKWHEAT DONUT HOLES | 6

House-Made/Cinnamon-Sugar/Vanilla-Kahlua Crème

CAPT'N CRUNCH FRENCH TOAST STICKS | 6.5

Bourbon-Maple Syrup/Cinnamon Sugar

BREAD PUDDING | 7.5

Served w/ Blackberry Compote

A LA CARTE

TWO EGGS COOKED TO ORDER* | 3.5

THREE PIECES BACON | 2.25

KIELBASA SAUSAGE | 3.5

FRIED GREEN TOMATO | 3.75

POTATOES O'BRIEN | 3.25

SEASONAL VEGETABLES | 3.5

FRESH FRUIT CUP | 3

SIDE TOAST

White, Wheat or English Muffin | 2.25

SINGLE BISCUIT | 2.5

SIDE GRAVY | 3.75

HAPPY HOUR

MONDAY thru FRIDAY

3pm - 6pm at the bar area -
\$1 off WV craft beer, glasses of wine
& specialty house cocktails!

HOUSE COLD-BREWED COFFEE | 4

Choice of vanilla, hazelnut or caramel flavored house cold brew; shaken with cream, milk or soy milk.



IRON HORSE TAVERN |

525 GRANVILLE SQ., MORGANTOWN WV |

(304) 451-1330 |

IRONHORSETVRN.COM

*Items cooked to order may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. **For parties of 8 or more, 20% gratuity will be included in the bill.