

IRON GATE

The Iron Gate Inn first welcomed patrons in 1922, but the history of the building itself stretches back to its construction in 1875 by Admiral William Radford, whose wife, Mary, planted the wisteria that still canopies our garden patio. Later, in 1898, General Nelson Miles, a Civil War veteran and Secretary of the Army, built the Spanish-style horse stable which now houses our dining room and kitchen.

The General Federation of Women's Clubs (GFWC) purchased the entire property in 1916 and continues to use the townhouse as its international headquarters.

Over 88 years of nearly uninterrupted operations, The Iron Gate has seen dramatic changes in its home city, but has itself remained largely the same—a gracious refuge from the tumult of daily life in the nation's capitol.

In November 2013, Neighborhood Restaurant Group reopened the Iron Gate after a careful restoration. At its helm, Executive Chef and Partner Anthony Chittum is using the finest local products to reinterpret Greek and Italian cooking traditions, writing the next culinary chapter in the history of this unique landmark.



STARTERS

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GOAT & SHEEP'S MILK YOGURT 9
stone fruit, sicilian pistachio, local honey

SESAME CRUSTED FETA 9
sesame, vin cotto, earth + eats honey

CUMIN SPIKED TAHINI DIP 11
sumac, spring vegetables, fennel seed crackers

CRISPY YEAST DOUGHNUTS 6
orange blossom syrup

DAKOS SALAD 12
tomato, olive, caper leaf, goat cheese, barley rusks

BAKLAVA CINNAMON ROLLS 10
almond, pistachios, dried cherries, honey glaze



MAINS

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POACHED EGGS 14
grilled pancetta, hot house tomato 2 ways, sumac hollandaise

LEMON-RICOTTA PANCAKES 14
summer berries, vanilla mascarpone, warm syrup

BAKED HEN EGGS 12
spiced pomodoro, gigante beans, smoked mozzarella

TWO OLIVE OIL FRIED EGGS 12
crispy potatoes, bibb lettuce, salsa verde

OAK GRILLED BURGER 15
crawford cheese, pancetta, local tomato, smoke sauce

BIBB LETTUCE 14
*white anchovy filets, cherry tomato, everything caesar
add grilled bison hanger steak 12*

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*Executive Chef Anthony Chittum
Pastry Chef Zamantha Manning
follow online @irongatedc*



SIDES

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*crispy russet potatoes 5
marinated local beets 6*

*sourdough, jam, our nutella 5
house fennel sausage 9*

*roasted summer squash 6
grilled prosciutto cotto 7*



SWEETS

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*MILK CHOCOLATE BUDINO 8
local berries, hazelnuts, shortbread*

*DUCK FAT CANNOLI
pistachio, chocolate, kumquat spoon sweet 3 each*

*3 CHEESE PLATE
local honey, fennel seed crackers 12*