

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.



BRUNCH

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CRISPY YEAST DOUGHNUTS 6
orange blossom syrup

STRAWBERRY SCONE 6
honey butter, buttermilk, mastic icing

GOAT & SHEEP'S MILK YOGURT 9
candied pistachio, honey

SESAME CRUSTED FETA 9
vin cotto, earth + eats honey

CHILLED PEA SOUP 12
gulf shrimp, mint, almond, yogurt sauce

FILET BEAN SALAD 12
new potatoes, olives, tomato, croutons, sauce tonnato

SUMMER SQUASH ARANCINI 7
oregano, smoked mozzarella, roasted tomato aioli

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LEMON-RICOTTA PANCAKES 14
hazelnuts, charred peach butter, blackberry syrup

TWO OLIVE OIL FRIED EGGS 12
crispy potatoes, salsa verde, simple salad

BAKED HEN EGGS 13
calabrian chili, crumbled feta, pomodoro

DOUBLE CHEESEBURGER 16
harvest moon, grilled soppressata, smoke sauce

SPRING VEGETABLE CAESAR SALAD 14
pickled egg, white anchovy, parmesan crackers
add grilled bison hanger steak 12

CRISPY BLUE CATFISH 18
fried green tomato, crispy ham, calabrian chili aioli

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Executive Chef Anthony Chittum
Pastry Chef Paola Velez
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SIDES

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oak roasted summer squash 5
sourdough, jam, chocolate tahini 5
chef's deviled hen eggs 4
crispy potatoes, yogurt 6
grilled asparagus, tahini 6
lamb cotechino, rhubarb 6



DESSERTS

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BLUEBERRY PANNA COTTA 9
chia seed pudding, fennel, pie dough crostini

FLOURLESS CHOCOLATE BROWNIE 10
amaro caramel, hazelnut cream, caramel glass

3 CHEESE PLATE 11
local honey, fennel seed crackers