

# 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*

STUFFED BRIOCHE PINWHEEL 8  
*pancetta jam, pecans, maple glaze*

GOAT & SHEEP'S MILK YOGURT 10  
*brûléed figs, candied pistachio, honey*

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

SWEET CORN CHOWDER 12  
*virginia ham, turmeric, shaved jalapeño*

RUSTIC CHICKEN SALAD 12  
*hazelnuts, golden raisins, grilled sourdough*

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  
*roasted peppers, chili, tomato, crumbled feta*

DOUBLE CHEESEBURGER 16  
*harvest moon, grilled soppressata, smoke sauce*

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

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

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*Executive Chef Anthony Chittum*  
*Pastry Chef Paola Velez*  
*follow online @irongatedc*



## SIDES

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*oak roasted zucchini* 5  
*sourdough, jam, chocolate tahini* 5  
*chef's deviled hen eggs* 4  
*crispy potatoes, yogurt* 6  
*marinated beets, tahini* 6  
*mortadella, tomato, aioli* 6



## DESSERTS

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*COFFEE GRANITA* 7  
*condensed milk, chantilly cream*

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

*3 CHEESE PLATE* 11  
*local honey, fennel seed crackers*