

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

...

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

...

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

...

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



SIDES

...

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

...

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