

# 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

...

GOAT & SHEEP'S MILK YOGURT 9  
*dinosaur plums, pistacio, local honey*

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

FETA & ROASTED CHILI DIP 11  
*scallions, vegetable crudités, fennel seed crackers*

CRISPY YEAST DOUGHNUTS 6  
*orange blossom syrup*

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

BAKALAVA CINNAMON ROLLS 10  
*vanilla mascarpone, mastic granola*

...

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

LEMON-RICOTTA PANCAKES 14  
*green apple, powdered sugar, warm syrup*

BAKED HEN EGGS 14  
*roasted chili pomodoro, crumbled feta, sourdough*

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*

...

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



## SIDES

...

*crispy russet potatoes* 5

*roasted summer squash* 6

*sourdough, jam, our nutella* 5

*house fennel sausage* 9

*sliced summer melon* 5

*grilled prosciutto cotto* 7



## DESSERTS

...

GIANDUJA PANNA COTTA 8  
*caramel corn, hazelnuts, plum, shortbread*

KATAIFI CANNOLI 5 each  
*ricotta semifreddo, dark chocolate, pistachios*

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