

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

SESAME CRUSTED FETA 9
vin cotto, earth + eats honey

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

CRISPY YEAST DOUGHNUTS 6
orange blossom syrup

BRUSSELS SPROUTS SALAD 12
raw cheddar, castle valley farro, walnut, two apples

BAKALAVA CINNAMON ROLLS 10
vanilla mascarpone, mastic granola

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

BAKED HEN EGGS 14
corned turkey-yam hash, pickled red onion, béarnaise

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

POACHED HEN EGGS 15
wilted autumn greens, crispy baccala, sumac hollandaise

OAK GRILLED BURGER 15
crawford, soppressata, preserved tomato, smoke sauce

LATE AUTUMN CHICORY 14
*pomegranate, pecorino, almond, yogurt green goddess
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, yogurt 6

oak roasted brassicas, pecorino 5

sourdough, jam, our nutella 5

chef's deviled hen eggs 4

roasted dates, sea salt 5

grilled pancetta 6



DESSERTS

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RICE PUDDING 10

pear, almond cake, mastic ice cream

KATAIFI CANNOLI 5 each

whipped ricotta, dark chocolate, pistachios

3 CHEESE PLATE 11

local honey, fennel seed crackers