

# 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 AND ROASTED PEPPER DIP 11  
*scallion, vegetable crudités, fennel seed crackers*

CRISPY YEAST DOUGHNUTS 6  
*orange blossom syrup*

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

GALAKTOBOUREKO 7  
*farina custard, crispy phyllo, lemon syrup*

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

CORNED TURKEY HASH 15  
*baked hen eggs, sweet potato, bearnaise*

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

BREAKFAST SANDWICH 14  
*spicy pork sausage, dipped egg, charred avocado*

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

LATE AUTUMN CHICORY 14  
*pomegranate, pecorino, almond, yogurt green goddess  
add grilled skirt 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 beets, dill 5  
grilled pancetta 6*



## DESSERTS

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*ROOT VEGETABLE CAKE 9  
whipped mascarone, walnut, carrot marmellata*

*LEMON TART 9  
italian meringue, almond, cardamom gelato*

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