

IRON GATE



DESSERT

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VANILLA RICE PUDDING 10
pear, almond cake, mastic ice cream

CRISPY GREEK YEAST DOUGHNUTS 6
orange blossom syrup

KATAIFI CANNOLI 5 each
ricotta mousse, dark chocolate, pistachio

APPLE CROSTADA 9
black walnut, apple butter, honey thyme gelato

SPICED PUMPKIN AFFOGATO 12
*bittersweet chocolate, toasted almond,
shot of espresso*

SEASONAL ICE CREAMS & SORBETS 5



CHEESE

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TAPPING REEVE
pasteurized, cow's milk, litchfield, connecticut

KEFALOGRAVIERA
pasteurized, sheep's milk, crete, greece

GORGONZOLA CREMIFICATO
pasteurized, cow's milk, lombardy, italy

ROUSSAS FETA
pasteurized, sheep & goat's milk, almyros, greece

RUPERT
raw cow's milk, west pawlet, vermont

PASKI SIR
pasteurized, sheep's milk, pag, croatia

each 4 / three for 11 / four for 14 / six for 20

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ADDITIONAL ACCOMPANIMENTS 2 each
*seasonal mostarda, fennel seed crackers,
candied walnuts, pickled vegetables, local honeycomb,
salt roasted almonds*



DIGESTIFS

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NV TETRAMYTHOS, MAVRODAPHNE 10
Peloponnese, Greece

200g GAVALAS, VIN SANTO 16
santorini, greece

200g LIBRANDI
MANTONICO BIANCO "LE PASSULE" 15
calabria, italy

AMARO SIRENE SPECIAL 10
DON CICCIO & FIGLI
washington, d.c.

AMARO LUCANO 10
pisticci, italy

ROOTS HERB SPIRIT 10
crete, greece

TRADITIONAL GREEK COFFEE 6
bitter, semisweet, medium, and sweet

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*Executive Chef Anthony Chittum
Pastry Chef Zamantha Manning*