

# 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.



HEARTH BAKED FOCACCIA  
*kalamata, torn basil, sundried tomatoes*

5

PATH VALLEY SHELL BEAN HUMMUS  
*pickles, harissa oil, fennel seed crackers*

7

SMOKED COD BRUSCHETTA  
*pickled egg, horseradish mascarpone, winter radish*

8



MAPLEBROOK FARM BURRATA  
*cara cara orange, spearmint, santorini caper leaf*

11

ALMOND CRUSTED GRAVIERA CHEESE  
*green apple, curried golden raisin chutney*

10

WILD ASS PONY OYSTERS (3)  
*clementine granita, house hot sauce*

10



PATZAROSALATA SALAD  
*heirloom beets, black walnut, dill, house yogurt*

12

CASTLE VALLEY FARRO  
*dried cherries, pine nuts, feta, red wine vinaigrette*

11



ACQUERELLO RISOTTO  
*cremini mushrooms, hazelnut, fried rosemary*

12

CARAMELIZED RICOTTA GNOCCHI  
*spiced berkshire pork ragu, parmigiano reggiano*

14

EGG DOUGH GEMELLI  
*swiss chard pesto, almond, chilies, chincoteague clams*

13



DUCK YOUVARLAKIA  
*carnaroli rice, lots of dill, hollandaise*

16

OUR COTECHINO SAUSAGE  
*lentil tambouli, tahini, pickled fennel*

14

FETA STUFFED RHODE ISLAND SQUID  
*black currants, pignoli, dijon mustard cream*

13



MIXED SEAFOOD CACCIUCCO / for 2  
*roasted fennel, garlic-rubbed sourdough*

75

IRON GATE MIXED GRILL / for 2  
*crispy potatoes, golden beet tzatziki, pita*

72

SLOW BAKED CANNELLONI / for 2  
*hearty greens, ricotta, preserved tomatoes*

32

## FAMILY TABLE

55. per person, minimum of four people

let our family cook for your family;  
four shared courses including antipasti, pasta,  
main and dessert served family style.

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## CHEF'S TASTING MENU

145. per person  
wine pairings 90. per person

### Crispy Virginia Oysters

*celeriac-apple remoulade, sturgeon caviar*

### Torchon of Foie Gras

*baby beets, winter citrus, sicilian pistachio*

### Smoked Polenta Tortellini

*trumpet mushrooms, quail egg, winter truffle*

### Sourdough Crusted Cod

*saffron mussels, baby fennel,  
squid in its own ink*

### New Frontier Bison

*espresso, salsify root, bordelaise sauce*

### Clementine Granita & Passionfruit Sorbet

### Dark Chocolate Budino

*blood orange, pistachio, kataifi*

*we kindly ask that everyone at the table  
participate in the family table and  
chef's tasting menu.*