

# 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 capital.

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.



SPRING RADISHES  
*path valley butter, allium variations*

NEW FRONTIER BISON TARTARE  
*yogurt, cucumber, olive, cilantro, harissa*

CRISPY ZUCCHINI BLOSSOMS  
*anchovy, lemon zest, smoked mozzarella*



OUR DAILY FOCACCIA  
*golden potato, rosemary, aged provolone*

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

SPRING PEA BRUSCHETTA  
*fresh ricotta, spearmint, house sourdough*



MAPLEBROOK FARMS BURRATA  
*shaved artichokes, charred lemon, white anchovy*

DOE RUN FARMS BATCH #13  
*fava bean, grilled lemon, honeycomb, warm sourdough*



OAK GRILLED ASPARAGUS  
*deviled egg, cumin tahini, lentil *tampouli**

MIXED ANTIPASTO SALAD  
*chickpeas, soppressata, provolone, kalamata, chili aioli*

HASSELBACK SWEET POTATO  
*smoked yogurt, kefalograviera, virginia ham chips*

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CARAMELIZED RICOTTA GNOCCHI  
*pork sausage ragu, calabrian chili, parmesan cheese*

BLUE CRAB & SHRIMP YOVETSI  
*saffron orzo, baby fennel, roasted tomato*

EGG & DILL GEMELLI  
*braised local rabbit, tomato, two olives, mustard*



GRILLED TANGIER ISLAND OYSTERS  
*goat butter, roasted chili, pickled shallot*

STUFFED LAMB MEATBALLS  
*pine nuts, cacioavallo, rhubarb agrodolce*

CHARRED OCTOPUS  
*smoked sweet potato, frisee, black garlic, mustard*



OAK ROASTED WHOLE SNAPPER / for 2  
*feta, pistachio, sultanas, shaved fennel salad*

IRON GATE MIXED GRILL / for 2  
*crispy potatoes, yam mostarda, arugula pesto, pita*

SLOW ROASTED MANICOTTI / for 2  
*spring greens, whipped ricotta, cherry tomato pomodoro*

*gluten free alternatives are available;  
please ask your server for details*

*Executive Chef Anthony Chittum  
Pastry Chef Paola Velez  
follow online @irongatedc*

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MP

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## FAMILY TABLE

*59. per person, minimum of two people*

*let our family cook for your family;  
a sumptuous multi-course menu served family style  
including antipasti, main and dessert.*

## CHEF'S TASTING MENU

*99. per person*

*wine pairings 70. per person*

### **Chilled English Pea Soup**

*maryland blue crab, yogurt, mint, green almond*

### **Wild Nettle Busiate**

*morel mushrooms, fava beans, marsala cream*

### **Sourdough Crusted Cod**

*calabrian sausage, fennel, spiced shellfish broth*

### **Duo of Virginia Beef**

*assorted potatoes, cipollini, horseradish, red wine*

### **Mint-Pea Cake**

*strawberries, whipped mascarpone, mastic ice cream*

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