

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

VIRGINIA BISON TARTARE

marinated mushroom, black garlic, pecorino gougères

CRISPY BLUE CATFISH

caper berry aioli, dill, cucumber two ways



OUR DAILY FOCACCIA

local zucchini, roasted garlic, smoked mozzarella

FETA & ROASTED CHILI DIP

scallions, vegetable crudités, fennel seed crackers

CORNBREAD CROSTINI

charred avocado, harissa, radish, pickled shrimp



MAPLEBROOK FARMS BURRATA

baby fennel spoon sweets, olive oil, warm sourdough

GRILLED HALLOUMI

stone fruit, tomato, summer herbs, vin cotto



GREEK DAKOS SALAD

heirloom tomato, goat cheese, olive, barley rusks

FILET BEAN SALAD

new potatoes, olives, tomato, croutons, sauce tonnato

SUMMER BEET VARIATIONS

pistachios, purslane, honey, tahini sauce

6

8

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6

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16

15

14

14

13

12



CARAMELIZED RICOTTA GNOCCHI

pork sausage ragu, calabrian chili, parmesan cheese

BLUE CRAB & SHRIMP YOUNG

saffron orzo, baby fennel, roasted tomato

BLACK PEPPER PAPPARDELLE

trumpet mushrooms, cured duck yolk, pecorino sardo



GRILLED OCTOPUS

shell bean hummus, basil, onion pickle, sungolds

GRILLED LAMB MEATBALLS

shaved zucchini, pine nuts, yogurt, chili agrodolce

MARYLAND SOFT SHELL CRAB

fried green tomato, ham chips, calabrian chili aioli



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

75

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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, almond

Moussaka Ravioli Doppio

charred eggplant, kefalotyri, tomato, new potatoes

Grilled Delaware Scallops

shrimp chorizo, baby fennel, saffron aioli, "cacciucco"

Elysian Fields Lamb Duo

lacinato kale, two mustards, shell bean ragu

Peach and White Chocolate Cremeux

shortbread, apricot, mint, white wine granita

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