

# 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*

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## CARAMELIZED RICOTTA GNOCCHI

*pork sausage ragu, calabrian chili, parmesan cheese*

## BLUE CRAB & SHRIMP YOVETSÌ

*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

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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.*