

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.



PEEL & EAT CHICKPEAS
smoke, olive oil, house seasoning

SAVORY BOMBOLONI
prosciutto cotto, crawford cheese, maple mustard

SPRING RADISHES
charred onion, butter, sea salt



HEARTH BAKED FOCACCIA
summer squash, roasted garlic, smoked mozzarella

CUMIN SPIKED TAHINI DIP
sumac, raw vegetables, fennel seed crackers

CORNBREAD CROSTINI
avocado, shaved radish, black pepper shrimp



MAPLEBROOK FARM BURRATA
stone fruit, torn spearmint, vin cotto

BATTER FRIED HALLOUMI
local honey, basil, charred tomato viniagrette



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

DAKOS SALAD
local tomato, olive, goat cheese, caper leaf, barley rusks

CORN ON THE COB
fiore di sardo, sumac, chives, extra virgin olive oil

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12

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12

12

9



ACQUERELLO RISOTTO
charred corn, soppressata, lobster mushrooms, feta

CARAMELIZED RICOTTA GNOCCHI
calabrian chili, pecorino, cherry tomatoes

EGG & DILL GEMELLI
braised pennsylvania rabbit, tomato, olive, mustard



OAK GRILLED SWEETBREADS
parsley salad, almond, spicy carrot pickles

SPICED LAMB SAUSAGE
fennel slaw, red onion, pickled mustard seeds

CHARRED OCTOPUS
shell bean hummus, onion pickles, marinated sungolds



OAK ROASTED MAINE LOBSTER / for 2
squid ink bucatini, basil, chili, roasted cherry tomato

IRON GATE MIXED GRILL / for 2
crispy potatoes, peperonata, yogurt green goddess, pita

SLOW BAKED CRESPELLE / for 2
hearty greens, ricotta, pomodoro, sourdough

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Executive Chef Anthony Chittum
Pastry Chef Zamantha Manning
follow online @irongatedc

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MP

75

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FAMILY TABLE

55. per person, minimum of four people

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

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CHEF'S TASTING MENU

95. per person
wine pairings 70. per person

Soft Shell Crab

bibb lettuce, white anchovy, everything caesar

Stracciatella Cappellacci

brown butter, hazelnuts, pomegranate molasses

Oak Grilled Swordfish

blue crab, marinated tomatoes, black garlic aioli

7-Hills Beef Striploin

chanterelles, corn, filet bean, summer truffle

Champagne Cantaloupe Granita

honey lime sorbet

Grilled Peaches

blackberries, ricotta cake, lemon basil sorbet

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