

# 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.



CHARRED KIRBY CUCUMBERS  
*garlic, dill, radish, yogurt sauce*

8

SHAVED COUNTRY HAM  
*late summer melon, olive oil, wild syros fennel*

8

CRISPY BLUE CATFISH AGRODOLCE  
*virginia peanuts, chili, grilled baby broccoli*

8



OUR DAILY FOCACCIA  
*local zucchini, roasted garlic, smoked mozzarella*

6

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

11

HOUSE SOURDOUGH  
*heirloom tomato, stone fruit, fresh ricotta*

14



MAPLEBROOK FARMS BURRATA  
*baby fennel spoon sweets, olive oil, warm sourdough*

16

GRILLED HALLOUMI  
*marinated peppers, charred eggplant, pink peppercorns*

14



GREEK DAKOS SALAD  
*heirloom tomato, goat cheese, olive, barley rusks*

14

YOGURT ROASTED EGGPLANT  
*emmer tabbouli, pomegranate, mint, pine nuts*

13

SUMMER BEET VARIATIONS  
*pistachios, purslane, honey, tahini sauce*

12



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

16

ACQUERELLO RISOTTO  
*josiah's corn, soppressata, tomato, aged feta*

16

BLACK PEPPER PAPPARDELLE  
*trumpet mushrooms, cured duck yolk, pecorino sardo*

16



GRILLED OCTOPUS  
*shell bean hummus, basil, onion pickle, sungolds*

17

STUFFED PORK MEATBALLS  
*caciocavallo, peppers, onions, mustard seeds*

16

MARYLAND SOFT SHELL CRAB  
*fried green tomato, ham chips, calabrian chili aioli*

18



HEARTH-ROASTED 1LB MAINE LOBSTER / for 2  
*spaghetti alla chitarra, cuttlefish ink, tomato, chilies*

56

IRON GATE MIXED GRILL / for 2  
*crispy potatoes, tomato jam, arugula pesto, pita*

75

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

49

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

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

## 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*

### **Yellowfin Tuna Crudo**

*summer melon, cucumber, pistachio, yogurt whey*

### **Moussaka Ravioli Doppio**

*charred eggplant, kefalotyri, tomato, new potatoes*

### **Grilled Delaware Scallops**

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

### **7-Hills Farm Beef Ribeye**

*sweet corn, pole beans, chanterelle mushroom*

### **Burnt Honey Mousse**

*rye biscotto, plum, pink peppercorn gelato*

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