

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 crudité, 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.*