

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.



CRISPY GOAT'S MILK FETA
sesame, vin cotto, pennsylvania honey

5

FRIED CASTELVETRANO OLIVES
spicy pork sausage, lemon, parmesan

6

SMOKED DEVEILED EGGS
summer herbs, lemon zest, bottarga

5



HEARTH BAKED FOCACCIA
squash, roasted garlic, smoked mozzarella

5

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

11

CHARRED BROCCOLI BRUSHETTA
fresh ricotta, anchovy bagna cauda, our sourdough

14



MAPLEBROOK FARMS BURRATA
autumn squash, asian pear, spiced pumpkin seeds

14

BATTER FRIED HALLOUMI
local honey, basil, charred tomato viniagrette

11



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

12

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

12

ROASTED EGGPLANT
pomegranate, torn mint, pistachio, yogurt sauce

13



ACQUERELLO RISOTTO
charred corn, soppressata, lobster mushrooms, feta

14

CAMELIZED RICOTTA GNOCCHI
calabrian chili, pecorino, cherry tomatoes

14

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

16



CRISPY BLUE CATFISH
salsa fresca, caper leaf, dill, hollandaise

15

HARISSA SPIKED STEAK TARTARE
beets, yogurt, cilantro, sourdough

17

CHARRED OCTOPUS
shell bean hummus, onion pickles, marinated sungolds

16



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

MP

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

75

SLOW BAKED CRESPELLE / for 2
hearty greens, ricotta, preserved tomatoes

42

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

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

Yellowfin Tuna Crudo

avocado, melon, spiced gazpacho consomme

Strozzapretti

foraged mushrooms, pullet egg, pecorino sardo

Oak Grilled Scallops

peperonata, baby fennel, maine mussel confit

Elysian Fields Lamb Trio

shell bean ragu, braised kale, mustard two ways

Cranberry Granita

granny smith apple sorbet

Ricotta Panna Cotta

autumn figs, almond cake, lemon rosemary sorbet

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