

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.



HEARTH ROASTED DATES 5
truffled ricotta, sicilian pistachios, vin cotto

FRIED CASTELVETRANO OLIVES 6
spicy pork sausage, lemon, parmesan

SMOKED DEVEILED EGGS 5
summer herbs, lemon zest, bottarga



HEARTH BAKED FOCACCIA 5
autumn grapes, sage, kalamata olives

FETA & ROASTED CHILI DIP 11
scallions, vegetable crudités, fennel seed crackers

CHARRED BROCCOLI BRUSCHETTA 14
fresh ricotta, anchovy, bagna cauda, our sourdough



MAPLEBROOK FARMS BURRATA 14
autumn squash, asian pear, spiced pumpkin seeds

CHAPEL COUNTRY CREAMERY BAY BLUE 12
smoked honey, warm dates, seeded cracker



LATE AUTUMN CHICORY 11
pomegranate, pecorino, almond, yogurt green goddess

BRUSSELS SPROUT SALAD 12
raw cheddar, castle valley farro, walnut, two apples

SPICE ROASTED CARROTS 12
yogurt, cilantro, pistachios, harissa oil



CARAMELIZED RICOTTA GNOCCHI 14
calabrian chili, pecorino, cherry tomatoes

CASARECCE PASTA 16
braised pennsylvania rabbit, tomato, olive, mustard

CAROLINA SHRIMP GIOUVETSI 15
saffron orzo, fennel, squid cooked in its own ink



GRILLED TANGIER ISLAND OYSTERS 15
goat butter, roasted chili, pickled shallot

GRILLED TURKEY SALTIMBOCCA 16
prosciutto, charred lemon, cranberry mostarda

CHARRED OCTOPUS 16
smoked sweet potato, chicory, black garlic, mustard



OAK ROASTED WHOLE SNAPPER / for 2 MP
feta, pistachio, sultanas, shaved fennel salad

IRON GATE MIXED GRILL / for 2 75
crispy potatoes, mostarda, arugula pesto, pita

AUTUMN SQUASH LASAGNA / for 2 45
fresh ricotta, sage, almond, amaretti cookies

*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.*

CHEF'S TASTING MENU

95. per person

wine pairings 70. per person

Cauliflower Soup

crispy virginia oyster, almond, sultanas, curry

Strozzapretti

foraged mushrooms, pullet egg, pecorino sardo

Black Garlic Roasted Lobster

country ham, hackleback caviar, chowder flavors

7-Hills Farm Beef Ribeye

risotto cappellacci, local brassicas, green peppercorns

Chocolate Maurodaphne Zabaione

caramel, pear, mulled cranberries, hazelnut

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