

# 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  
*ricotta, sicilian pistachios, balsamic*

5

FRIED CASTELVETRANO OLIVES  
*spicy pork sausage, lemon, parmesan*

6

SMOKED DEVILED EGGS  
*summer herbs, lemon zest, bottarga*

5



HEARTH BAKED FOCACCIA  
*autumn grapes, sage, kalamata olives*

5

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

11

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

14



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

14

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

12



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

11

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

12

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

12



CARAMELIZED RICOTTA GNOCCHI  
*calabrian chili, pecorino, cherry tomatoes*

14

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

16

SCALLOP GIOUVETSI  
*saffron orzo, fennel, squid cooked in its own ink*

15



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

15

GRILLED TURKEY SALTIMBOCCA  
*virginia ham, charred lemon, cranberry mostarda*

16

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

16



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

MP

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

75

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

45

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

## FAMILY TABLE

55. 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

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

### **Dark Chocolate Budino**

blood orange, kataifi, sicilian pistachio

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