

IRON GATE

Once the District's oldest, continuously operating restaurant, The Iron Gate's story is as much a part of its past as its future. We are forever grateful to Admiral William Radford who built the original townhouse in 1875, and to his wife, Mary, for planting the gorgeous wisteria that canopies our garden patio to this day. We have General Nelson Miles, a cavalry officer in the Civil War and former Secretary of the Army, to thank for reconstructing the carriageway into a Spanish-style stable for his horses - makes for a gorgeous dining room, doesn't it?

The General Federation of Women's Clubs (GFWC) purchased the entire property in 1922, opening the Iron Gate Inn as a tearoom for its members; it continues to own it to this day, using the townhouse as its international headquarters.

Over the course of 88 years, The Iron Gate saw its fair share of restaurateurs, only sitting dark for three years during its impressive history. In November 2013, Neighborhood Restaurant Group reopened the Iron Gate after carefully restoring the space to its original glory. At the helm of this storied landmark sits Executive Chef Anthony Chittum, whose Greek and Italian fare, recreated with local ingredients honors Iron Gate's past and its future as a landmark destination for the nation's capital.



LUNCH

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SWEET CORN ARANCINI 8
sheep's milk feta, basil, sundried tomato aioli

CUMIN SPIKED TAHINI DIP 11
sumac, spring vegetables, fennel seed crackers

CORNBREAD CROSTINI 11
avocado, shaved radish, black pepper shrimp

MAPLEBROOK FARM BURRATA 12
stone fruit, torn spearmint, vin cotto

CRISPY RUSSET POTATOES 7
yogurt sauce, lemon zest, house seasoning

SESAME CRUSTED FETA 9
sesame, vin cotto, earth + eats honey

PATZAROSALATA 12
heirloom beets, black walnut, dill, house yogurt

DAKOS SALAD 12
local tomato, olive, goat cheese, caper leaf, barley rusks

CARROT & GINGER SOUP 13
macarpone, olive oil, baby cilantro

GRILLED CHICKEN KALAMAKI 11
parsley salad, almond, spicy carrot pickles

SPICED LAMB SAUSAGE 14
pickled mustard seeds, onion, creamy fennel salad

EGG & DILL GEMELLI 15
braised pennsylvania rabbit, tomato, olive, mustard

SAFFRON CAMPANELLE 14
swordfish meatballs, pine nuts, sauce puttanesca

BIBB LETTUCE SALAD 14
*white anchovy filets, cherry tomato, everything Caesar
add grilled bison hanger steak 12*

PORK GYRO 14
charred red onion, feta, yogurt, olive oil fried potatoes

OAK GRILLED BURGER 15
crawford cheese, pancetta, local tomato, smoke sauce



DESSERT

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UPSIDE-DOWN PANNA COTTA 9
local cherries, mastic granola, shortbread

CRISPY GREEK YEAST DOUGHNUTS 6
orange blossom syrup

DUCK FAT CANNOLI 3 each
kumquat spoon sweet, chocolate, pistachios

RASPBERRY MILK CHOCOLATE BUDINO 8
summer berries, candied hazelnuts, chocolate cake

GREEK SUNDAE 9
*kataifi, mastic mascarpone ice cream
choice of spoon sweet;
pistachio, dried cherry, baby fennel*

SEASONAL ICE CREAMS & SORBETS 5

TRADITIONAL GREEK COFFEE 6
bitter, semisweet, medium, and sweet

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*Executive Chef Anthony Chittum
Pastry Chef Zamantha Manning*