

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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FETA & ROASTED CHILI DIP <i>scallions, vegetable crudites, fennel seed crackers</i>	11
CRISPY RUSSET POTATOES <i>yogurt sauce, lemon zest, house seasoning</i>	7
SESAME CRUSTED FETA <i>sesame, vin cotto, earth + eats honey</i>	8
SUMMER SQUASH ARANCINI <i>oregano, smoked mozzarella, roasted tomato aioli</i>	7
CHILLED PEA SOUP <i>gulf shrimp, mint, pine nuts, yogurt</i>	12
FILET BEAN SALAD <i>new potatoes, olives, tomato, croutons, sauce tonnato</i>	13
LOCAL SPRING RADISHES <i>path valley butter, allium variations</i>	6
GREEK DAKOS SALAD <i>heirloom tomato, goat cheese, olive, barley rusks</i>	14

CRISPY CHICKEN THIGH <i>virginia peanuts, sesame seeds, spicy agrodolce</i>	13
LAMB KEFTEDES <i>english cucumber, radish, dill, tzatziki</i>	14
BLACK PEPPER PAPPARDELLE <i>trumpet mushrooms, cured duck yolk, pecorino sardo</i>	16
CARAMELIZED RICOTTA GNOCCHI <i>pork sausage ragu, calabrian chili, parmesan cheese</i>	16
SPRING VEGETABLE CAESAR <i>pickled egg, white anchovy, crispy parmesan crackers</i> <i>add grilled bison hanger steak 12</i>	14
SHAVED PORK GYRO <i>red onion, feta, yogurt, olive oil fried potatoes</i>	15
DOUBLE CHEESE BURGER <i>crawford, grilled soppressata, smoke sauce</i>	16



DESSERT

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CRISPY GREEK YEAST DOUGHNUTS <i>orange blossom syrup</i>	6
FLOURLESS CHOCOLATE BROWNIE <i>amaro caramel, hazelnut cream, caramel glass</i>	8
BLUEBERRY PANNA COTTA <i>chia seed pudding, fennel, pie dough crostini</i>	9
ICE CREAMS, SORBETS & GRANITAS	7

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Executive Chef Anthony Chittum
Pastry Chef Paola Velez