

# 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 11  
*scallions, vegetable crudites, fennel seed crackers*

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

SESAME CRUSTED FETA 8  
*sesame, vin cotto, earth + eats honey*

SUMMER SQUASH ARANCINI 7  
*oregano, smoked mozzarella, roasted tomato aioli*

ROASTED CORN CHOWDER 12  
*smoked ham, fennel, shaved jalapeño*

SHAVED VIRGINIA HAM 11  
*summer melon, torn mint, wild syros fennel*

SUMMER BEET VARIATIONS 12  
*pistachios, purslane, honey, tahini sauce*

GREEK DAKOS SALAD 14  
*heirloom tomato, goat cheese, olive, barley rusks*

CRISPY DIVER SCALLOPS 14  
*charred & pickled cucumber, dill, caper berry aioli*

LAMB KEFTEDES 14  
*english cucumber, radish, dill, tzatziki*

SCALLION CAMPANELLE 16  
*chanterelle mushrooms, sweet corn, tomato, pecorino*

CARAMELIZED RICOTTA GNOCCHI 16  
*pork sausage ragu, calabrian chili, parmesan cheese*

SPRING VEGETABLE CAESAR 14  
*pickled egg, white anchovy, crispy parmesan crackers*  
*add grilled bison hanger steak 12*

SHAVED PORK GYRO 15  
*red onion, feta, yogurt, olive oil fried potatoes*

DOUBLE CHEESE BURGER 16  
*crawford, grilled soppressata, smoke sauce*



## DESSERT

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CRISPY GREEK YEAST DOUGHNUTS 6  
*orange blossom syrup*

FLOURLESS CHOCOLATE BROWNIE 10  
*amaro caramel, hazelnut cream, caramel glass*

GOLDEN RUM BUDINO 10  
*milk chocolate, tomato-fig jam, buckwheat crumb*

ICE CREAMS, SORBETS & GRANITAS 7

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Executive Chef Anthony Chittum  
Pastry Chef Paola Velez