

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