

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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ARANCINI SPANAKOPITA 9
josiah's spinach, dill, feta, yogurt sauce

FETA & ROASTED CHILI DIP 11
scallions, vegetable crudites, fennel seed crackers

CHARRED BROCCOLI BRUSCHETTA 14
fresh ricotta, anchovy, bagna cauda, our sourdough

MAPLEBROOK FARM BURRATA 14
autumn squash, asian pear, spiced pumpkin seeds

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

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

SPICED ROASTED CARROTS 12
yogurt, cilantro, pistachio, harissa oil

BRUSSELS SPROUT SALAD 12
raw cheddar, castle valley farro, walnut, two apples

CAULIFLOWER SOUP 11
marcona almond, caper, sultanas, curry

GRILLED TURKEY SALTIMBOCCA 16
prosciutto, charred lemon, cranberry mostarda

LAMB KEFTEDES 14
gigante bean hummus, dill, marinated winter radish

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

CARAMELIZED RICOTTA GNOCCHI 13
calabrian chili, pecorino, cherry tomatoes

LATE AUTUMN CHICORY 14
*pomegranate, pecorino, almond, yogurt green goddess
add grilled hanger steak 12*

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

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



DESSERT

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VANILLA RICE PUDDING 10
pear, almond cake, mastic ice cream

CRISPY GREEK YEAST DOUGHNUTS 6
orange blossom syrup

KATAIFI CANNOLI 5 each
whipped ricotta, dark chocolate, pistachios

APPLE CROSTADA 8
walnut, apple butter, honey thyme gelato

SPICED PUMPKIN AFFOGATO 9
*bittersweet chocolate, toasted almond
shot of espresso*

SEASONAL ICE CREAMS & SORBETS 8

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

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*Executive Chef Anthony Chittum
Pastry Chef Zamantha Manning*