

# 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*

ARANCINI SPANAKOPITA 7  
*baby spinach, feta, dill, yogurt sauce*

JERUSALEM ARTICHOKE SOUP 11  
*maple roasted squash, pumpkin seeds, crispy va ham*

MAPLEBROOK FARM BURRATA 14  
*golden beets, torn mint, cara cara oranges*

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

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

PECORINO CHICKEN CUTLETS 12  
*winter citrus, caper berries, honey, pickled mustard seeds*

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

RIGATONI MEZZE 14  
*trumpet mushrooms, mascarpone, garlic breadcrumbs*

CARAMELIZED RICOTTA GNOCCHI 15  
*pork sausage ragu, calabrian chili, parmesan cheese*

WINTER CHICORY SALAD 14  
*pomegranate, pecorino, almond, yogurt green goddess  
add grilled bistro steak 10*

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

OAK GRILLED BURGER 15  
*crawford, pancetta, marinated tomato smoke sauce*



## DESSERT

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RICOTTA CHIFFON CAKE 9  
*dulcey ganache, winter citrus, sparkling sabayon*

CRISPY GREEK YEAST DOUGHNUTS 6  
*orange blossom syrup*

LEMON TART 9  
*italian meringue, almond, cardamom gelato*

CHOCOLATE PANNA COTTA 10  
*passion fruit, banana, chantilly cream*

SEASONAL ICE CREAMS & SORBETS 5

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

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Executive Chef Anthony Chittum  
Pastry Chef Paola Velez