

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