

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 8
baby spinach, dill, feta

PATH VALLEY SHELL BEAN HUMMUS 7
pickles, harissa oil, fennel seed crackers

SMOKED COD BRUSCHETTA 8
pickled egg, horseradish mascarpone, winter radish

MAPLEBROOK FARM BURRATA 11
cara cara orange, spearmint, santorini caper leaf

CRISPY ROUSSA'S FETA 9
sesame, vin cotto, earth + eats honey

PATZAROSALATA 12
heirloom beets, black walnut, dill, house yogurt

CASTLE VALLEY FARRO 11
dried cherries, pine nuts, feta, red wine vinaigrette

CARAMELIZED RICOTTA GNOCCHI 14
spicy berkshire pork ragu, parmesan reggiano

GRILLED CHICKEN KALAMAKI 10
parsley salad, almond, spicy carrot pickles

HOUSE MADE COTECHINO 14
lentil tambouli, tahini, pickled fennel

JERUSALEM ARTICHOKE SOUP 12
rosemary, hazelnuts, parmesan

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

CABBAGE SALAD 12
*gorgonzola, green apple, almond, crispy prosciutto
add grilled bison hanger steak 12*

PORK GYRO 14
charred red onion, feta, yogurt, olive oil fried potatoes

OAK GRILLED BURGER 15
fontina, caramelized mushrooms, truffled aioli

EGG DOUGH GEMELLI 18
swiss chard pesto, almond, chilies, chincateague clams



DESSERT

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LEMON TART
*meringue 2 ways, candied almonds,
cardamom gelato 8*

CRISPY GREEK YEAST DOUGHNUTS
orange blossom syrup 6

DUCK FAT CANNOLIS
kumquat spoon sweet, chocolate, pistachios 2 each

MAVRODAPHNE SABAYON
toasted olive oil cake, apples, marsala 8

CRISPY CHOCOLATE ARANCINI
banana. wafer, greek coffee ice cream 3

SEASONAL ICE CREAMS & SORBETS

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

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*Executive Chef Anthony Chittum
Pastry Chef Zamantha Manning*