

IRON GATE

The Iron Gate Inn first welcomed patrons in 1922, but the history of the building itself stretches back to its construction in 1875 by Admiral William Radford, whose wife, Mary, planted the wisteria that still canopies our garden patio. Later, in 1898, General Nelson Miles, a Civil War veteran and Secretary of the Army, built the Spanish-style horse stable which now houses our dining room and kitchen.

The General Federation of Women's Clubs (GFWC) purchased the entire property in 1916 and continues to use the townhouse as its international headquarters.

Over 88 years of nearly uninterrupted operations, The Iron Gate has seen dramatic changes in its home city, but has itself remained largely the same—a gracious refuge from the tumult of daily life in the nation's capitol.

In November 2013, Neighborhood Restaurant Group reopened the Iron Gate after a careful restoration. At its helm, Executive Chef and Partner Anthony Chittum is using the finest local products to reinterpret Greek and Italian cooking traditions, writing the next culinary chapter in the history of this unique landmark.



STARTERS

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GOAT'S MILK YOGURT 9
candied pistachios, local honey

CRISPY ROUSSAS FETA 9
sesame, vin cotto, earth + eats honey

SHELL BEAN HUMMUS 8
pickles, harissa oil, fennel seed crackers

CRISPY YEAST DOUGHNUTS 6
orange blossom syrup

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

WARM PHYLLO PIE 5
farina custard, cinnamon



MAINS

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POACHED EGGS 14
potato keftedes, loukaniko sausage, sumac hollandaise

RICOTTA PANCAKES 14
black walnut, granny smith apples, local syrup

BAKED HEN EGGS 12
preserved tomatoes, baby spinach, imported feta

TWO OLIVE OIL FRIED EGGS 12
crispy potatoes, bibb lettuce, salsa verde

OAK GRILLED BURGER 15
fontina, caramelized mushrooms, truffled aioli

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

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*Executive Chef Anthony Chittum
Pastry Chef Zamantha Manning
follow online @irongatedc*



SIDES

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crispy russet potatoes 5

fennel seed sausage 9

marinated local beets 7

cara cara orange salad 6

grilled sourdough toast 4

grilled cotechino sausage 8



SWEETS

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MAVRO DAPHNE SABAYON
toasted olive oil cake, apple, marsala 8

DUCK FAT CANNOLI
pistachio, chocolate, kumquat spoon sweet 3 each

3 CHEESE PLATE
local honey, fennel seed crackers 12