



# IRON GATE

• THE FAMILY TABLE •

Four course menu 95 per person | Optional wine pairings 75 per person

Our Family Table menu includes everything from tonight's Meze and your choice of one dish from each of the remaining courses to be enjoyed by the table. À la carte available as noted.

..... TONIGHT'S MEZE .....

OUR DAILY FOCACCIA *cherry tomato confiture, pecorino sardo* 15

OAK GRILLED CHESAPEAKE OYSTERS *pickled shallot, calabrian chili, goat's milk butter* 18

HEIRLOOM TOMATO SALAD *stracciatella, olive caramel, crispy caper, ladolemono* 18

PATH VALLEY WATERMELON SALAD *urfa spice, sumac tahini, apple cider shallots, sesame crusted feta* 17

YELLOWFIN TUNA TARTARE *garlic aioli, pickled summer squash, baby radish, chocolate mint* 19

..... II  
(choose one) .....

CAMPANELLE ALLA NORMA *roasted eggplant, cherry tomato, smoked mozzarella* 28

RICOTTA MEZZELUNE *baby zucchini, filet bean salad, tempura fried squash blossom, gold bar squash puree* 30

..... III  
(choose one) .....

MEDITERRANEAN OCTOPUS *red pepper coulis, blistered shishito peppers, spicy sopressata crumble* 33

HEARTH ROASTED STUFFED PEPPER *farro, parmesan, arugula* 30

NEW FRONTIER BISON FLANK STEAK *braised pole beans, feta, grilled potatoes, salsa verde* 35

WOOD GRILLED SWORDFISH *heirloom tomato salsa cruda, eggplant caponata, grilled san marzano* 36

..... IV  
(choose one) .....

CHOCOLATE AND CARAMEL WITH FEUILLETINE CRUNCH *Vanilla Cookie, Sweet Cream Ice Cream* 19

I.G. SUMMER "CHEESECAKE" *moon valley stonefruit, brandy, vanilla biscotti* 16

TRIO OF LOCAL CHEESES *raisin nut bread, candied hazelnuts, rhubarb compote* 18



CHEF DE CUISINE JAMES COLLURA / GENERAL MANAGER DOUGLAS BERRYHILL

GLUTEN FREE ALTERNATIVES ARE AVAILABLE FOR AN ADDITIONAL 2., PLEASE ASK YOUR SERVER FOR DETAILS

TWENTY PERCENT GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



• WINE BY THE GLASS •

SPARKLING

- SANTA MARIA LA PALMA, ARAGOSTA SPUMANTE 14 / 56  
*alghero, sardinia, italy, nv*
- KIR-YIANNI, AKAKIES, SPARKLING ROSÉ SEC 15 / 60  
*xinomavro, amyndeon, macedonia, greece 2021*

WHITE

- KARAMOLEGOS, FEREDINI 17 / 68  
*assytiko, santorini, greece 2020*
- PALMENTO COSTANZO, MOFETE 17 / 68  
*carricante / catarratto, etna bianco doc, mt. etna, italy 2019*
- CENATIEMPO, BIANCO SUPERIORE 17 / 68  
*biancolella / forestera, ischia, campania, italy 2021*
- AIVALIS, BARREL FERMENTED 15 / 60  
*assytiko, nemea, greece 2021*
- TSELEPOS, BLANC DE GRIS 15 / 60  
*moschofilero, peloponnese, greece 2021*

SKIN CONTACT / ROSÉ

- SFERA, BIANCO MACERATO 15 / 60  
*verdeca, puglia, italy nv*
- TERRE NERE, ETNA ROSATO 17 / 68  
*moschofilero, mantinia, peloponnese, greece 2018*
- TROUPIS WINERY, HOOF & LUR 14 / 56  
*moschofilero, mantinia, peloponnese, greece 2018*
- DOMAINE ZAFEIRAKIS, ROSÉ 17 / 65  
*limniona, tyrnavos, greece 2020*

RED

- I CUSTODI, PISTUS ETNA ROSSO 19 / 76  
*nerello mascalese/nerello capuccio, mt. etna, sicily, 2021*
- FATALONE, GIOIA DEL COLLE DOC 17 / 68  
*primitivo, irpinia, campania, italy 2021*
- KONTOZISIS ORGANIC VINYARDS, A-GRAFO 18 / 72  
*limniona, karditsa, greece 2017*
- BAIRAKTARIS, OLD MONOLITHOS 19 / 76  
*agiorgitiko, peloponnese, greece*
- ARGATIA, XINOMAVRO 18 / 72  
*naoussa, greece, 2018*
- GRIFALCO, AGLIANICO DEL VULTURE 16 / 64  
*aglianico, basilicata, italy 2019*
- SCALA. CIRO ROSSO CLASSICO DOC 14 / 56  
*gaglioppo, calabria, italy 2019*
- PAPAGYRIOU, LE ROI DES MONTAGNES 19 / 76  
*cabernet sauvignon/mavrodaphne/touriga nacional corinthia, greece, 2018*

COCKTAILS

- IL CALANTHE**  
*stray dog gin, capasso aperitivo, yuzu, lemon, simple, foam 18*
- PICKLES, MR. PICKLES**  
*gin, italicus, lemon mandarin blossom syrup 17*
- COMFORTABLY PLUM**  
*gin, cardamaro, plum puree, lemon, tonic 18*
- CIAO NAPOLEON!**  
*tequila, casoni 1814, lime, strega, cachaca 16*
- A FAREWELL TO ARMS**  
*pisco, peach liqueur, lime, maraschino, grape fruit, thyme 18*
- HIGH PLAINS DRIFTER**  
*k.o. distilling bourbon, dc&f amaro finochetto, lemon, pomegranate syrup, foam 19*
- MATCHADO ABOUT NOTHING**  
*gin mare, matcha, dolin genepy, lemon, honey syrup, foam 18*
- MASS A-PEEL**  
*espresso, don q crsital rum, banana liqueur, dc&f amaro cerasum, chocolate bitters 18*
- NIKOLAKI**  
*vodka, greek yogurt, honey, lemon, rosemary 17*

WE REGULARLY HOST ENGAGING AND INFORMATIVE WINE DINNERS  
GUIDED BY WINEMAKERS AND SOMMELIERS  
JOIN OUR MAILING LIST AND FOLLOW US @IRONGATEDC FOR  
EVENT ANNOUNCEMENTS, SPECIALS AND MORE

BEER & CIDER

- SEPTEM SATURDAY'S 10**  
*porter  
greece | 5.5% | 11.2 oz bottle*
- SEPTEM SUNDAY'S 10**  
*blonde ale with honey  
greece | 6.5% | 11.2 oz bottle*
- SEVEN ISLAND DAWN OF THE HOPHEADS 12**  
*hazy double ipa  
greece | 8.0% | 16 oz. can*
- SUAREZ FAMILY QUALIFY PILS 9**  
*german pilsner  
new york | 5.0% | 16 oz.*
- BLUE JACKET ULTRAVIOLET SHINE 10**  
*hazy ipa with citra hops  
DC | 7.0% | 16 oz*
- BIRRIFICIO BALADIN NAZIONALE 12**  
*italian blonde ale  
italy | 6.5% | 11.2 oz bottle*
- AVAL ROSE 8**  
*cider  
france | 5.0% | 12 oz can*
- ORVAL TRAPPIST ALE 12**  
*belgian ale | belgium  
6.2% | 12 oz. bottle*