

IRON GATE

lunch

shellbean hummus 13
urfa chili, crudite, fennel seed crackers

roasted corn & tomato arancini 13
imported feta cheese, roasted garlic aioli

chilled spring pea soup 18
pine nuts, yogurt, poached shrimp, maryland crab

imported burrata cheese 16
fennel spoon sweets, olive oil, parker house crostini

fritto misto 20
assorted seafood, fried lemon, green olives, duo of sauces

i.g. caesar salad 16
local romaine, bread & butter onions, white anchovy, egg, focaccia crouton, caesar dressing...add grilled shrimp or lemon roasted chicken +10

heirloom tomato salad 18
stracciatella, olive caramel, crispy caper, ladolemono

oak roasted pork "gyro" 21
hot house tomato, feta, yogurt, sumac red onion, crispy potatoes

trumpet mushroom panino 18
cippolini agro dolce, chevre, pine nut, arugula pesto

oak roasted shrimp "saganaki" 22
tomato, olive, caper, feta cheese, sourdough

desserts

berries & cream 16
summer berries, toasted olive oil cake, lemon basil syrup, rhubarb compote

chocolate torta caprese 17
vanilla ice cream, toasted marshmallow, marcona almonds, chocolate bark

*gluten free alternatives are available for an additional \$2;
please ask your server for details*

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions*

20% gratuity is added to all parties of 6 or more

• CHEF ANTHONY CHITTUM •

wine by the glass

sparkling wine

santa maria aragosta, spumante brut alghero, sardinia, italy, nv	14/56
kir-yianni, akakies, sparkling rosé sec xinomauro, amyndeon, macedonia, greece, 2021	15/60

white wine

karamolegos, feredini assyrτικο, santorini, greece, 2020	17/68
palmento costanzo, mofete etna bianco doc, carricante / catarratto, mt. etna, sicily, italy, 2019	17/68
cenatiempo, bianco superiore biancolella / forestera, ischia, campania, italy, 2021	17/68
tselepos, blanc de gris moschofilero, peloponnese, greece, 2021	15/60
aivalis, barrel fermented assyrτικο, nemea, greece, 2021	15/60

skin contact - rosé

sfera, bianco macerato verdeca, puglia, italy, nv	16/64
terre nere, etna rosato nerello mascalese, nerello cappuccio, mt. etna, greece, 2022	17/68
domaine zafeirakis, rosé limniona, tyrnavos, greece, 2020	16/65

red wine

tenuta delle terra nere, etna rosso nerello mascalese / nerello capuccio, mt. etna, sicily, italy 2021	17/68
fatalone primitivo, puglia, italy 2022	17/68
kontozisis organic vinyards, a-grafo limniona, karditsa, greece, 2017	18/72
bairaktaris, old monolithos agiorgitiko, peloponnese, greece 2021	14/56
argatia xinomavro xinomavro, naoussa, greece, 2018	18/72
grifalco, agliancico del vulture aglianico, basilicata, italy 2019	17/68
scala, ciro rosso classico gaglioppo, calabria, italy, 2021	14/64
papagyriou, le roi des montagnes cabernet sauvignon / mavrodaphne / touriga nacional, corinthia, peloponnese, greece, 2021	19/76

cocktails

“violet, you’re turning violet!” gin, roots rakomelo with mountain honey, blueberry puree, lemon, tonic	18	high plains drifter k.o. distilling bourbon, amaro finochetto lemon, pomegranate syrup, foam	19
mass a-peel espresso, d&c cerasum, rum, banana liqueur chocolate bitters	19	matchado about nothing gine mare, matcha, dolin genepy, lemon honey syrup, foam	18
nikolaki vodka, greek yogurt, honey, lemon, rosemary	17	il calanthe stray dog gin, capasso aperitivo, yuzu, lemon, simple, foam	18

beer & cider

bluejacket ultraviolet shine hazy ipa with citra hops washington, dc / 7.0% / 16 oz. can	9	septem sunday's blonde ale with honey greece / 5.5% / 11.2 oz bottle	10
oxbow luppolo italian pilsner, maine / 5.0% / 16 oz. can	9	aval rose french cider / france / 5.0% / 12 oz. can	8

non alcoholic beverages

parlor coffee whole milk, oat milk, selection of sweeteners	4
hot tea our selection of black and herbal teas whole milk, oat milk, selection of sweeteners	4
bottled soft drink coca-cola, diet coke, sprite, ginger ale, ginger beer	4