

# IRON GATE

## chef's family table

inspired by chef tony's travels throughout greece and italy, family table evokes the warmth and convivial hospitality of mediterranean agriturismo and tavernas. this experience is meant to be shared, so join your family and friends in a culinary celebration of food, love, and life!

three course menu \$75 per person

wine pairings \$75 per person

## first course

*chef's family table includes all the following antipasti dishes and more*

our daily foccacia <i>red onion, meyer lemon, kalamata olives, feta</i>	10
oak grilled white stone oysters <i>pickled shallot, calabrian chili, goat milk butter</i>	14
cremini mushroom arancini <i>fontina cheese, rosemary, porcini aioli</i>	12
local brassicas salad <i>pomegranate, almond, bay blue cheese, creamy cider vinaigrette</i>	14
roasted local beets <i>sesame crusted feta, walnut, dill, baby watercress</i>	15

## second course

*select one below*

oak grilled octopus <i>sweet potatoes, frisée, sherry vinegar, black garlic aioli</i>	31
braised monkfish "ossobuco" <i>mussels, fregola, saffron aioli, little crackers, spiced shellfish broth</i>	31
new frontier bison flank steak <i>charred broccolini, horseradish, red wine</i>	32
goat cheese agnolotti <i>local squash variations, sage, crushed almond cookies, brown butter</i>	28

*family table also includes:*

- cacio e pepe - cracked black pepper, pecorino sardo
- winter salad - romaine, cabbage, scallions, dill, feta, charred lemon vinaigrette
- spelt flatbread - greek oregano, chili flakes, parmesan

## third course

*select one below*

spiced cider cake <i>local apples, cream cheese, walnut, cinnamon ice cream</i>	14
bittersweet chocolate budino <i>shortbread crumbles, olive oil, sea salt, candied hazelnuts</i>	13

*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*

*3% is added to all checks, this allows us to recognize our kitchen staff and is not a gratuity for service  
20% gratuity is added to all parties of 6 or more*

## wine by the glass

### sparkling wine

zoinos winery, zitsa brut, debina <i>epirus, greece, nv</i>	12/48
domaine karanika, cuvée special brut rosé <i>xinomavro, amyndeo, macedonia, greece</i>	22/88

### white wine

karamolegos, feredini <i>assyrtiko, santorini, greece, 2020</i>	17/68
palmento costanzo, mofete <i>etna bianco doc, carricante / catarratto, mt. etna, sicily, italy, 2019</i>	17/68
tetramythos <i>roditis natur, peloponnese, greece 2020</i>	10/40
tselepos, blanc de gris <i>moschofilero, peloponnese, greece, 2021</i>	15/60
aivalis, barrel fermented <i>assyrtiko, nemea, greece, 2021</i>	15/60

### skin contact - rosé

georgas family, black label <i>savatiano, attica, greece 2020</i>	16/64
troupis winery, hoof & lur <i>moschofilero. orange wine. mantinia, peloponnese, greece, 2018</i>	14/56
san salvatore, vetere, paestum rosato <i>paestum rosato, campania, italy, 2021</i>	17/68
domaine zafeirakis, rosé <i>limniona, tyrnavos, greece, 2020</i>	16/65

### red wine

i custodi, pistus, etna rosso <i>nerello mascalese / nerello capuccio, mt. etna, sicily, italy 2020</i>	17/68
colli di lapio, campi taurasini <i>aglianico, irpinia, campania, italy, 2021</i>	16/64
taralas family winery, "mavro" <i>xinomavro, naoussa, macedonia, greece, 2013</i>	18/72
kontozisis organic vineyards, a-grafo <i>limniona, karditsa, greece, 2017</i>	18/72
bairaktaris, old monolithos, agiorgitiko <i>nema, peloponnese, greece, 2016</i>	14/56
scala, ciro rosso classico <i>gaglioppo, calabria, italy, 2021</i>	14/64

### cocktails

il calanthe <i>stray dog gin, capasso aperitivo, yuzu, lemon, simple, foam</i>	16	spaghetti western <i>willet 4 yr rye, don ciccio amaro delle sirene, lemon, pomegranate syrup, foam</i>	16
the bitter end <i>bar hill tom cat gin, baltamaro szechuan, lime pineapple, amaretto, whiksey aged bitters, foam</i>	16	menta-lly i'm somewhere else <i>espresso, branca menta, reposado, cafe cordial chocolate bitters</i>	17
"cerberus, SIT!" <i>serrano infused mezcza, forthave genepi, fresh blood orange, lime, simple, salt</i>	16	aphrodite <i>mezcal, cappelletti, roots diktamo, lime</i>	16
persephone's kiss <i>calvados, amaro nocino, rye, ig grenadine</i>	16	nikolaki <i>vodka, greek yogurt, honey, lemon, rosemary</i>	16
ciao napoleon! <i>tequila, casoni 1814, lime, strega, cachaca</i>	16	autumn in athens sazerac <i>bonded apple brandy, rye, rakamelo, simple angostura and aromatic bitters</i>	16

### beer & cider

oxbow luppolo <i>italian pilsner / maine / 5.0% / 16 oz.</i>	9	zeos black mak <i>schwarzbier / greece / 5.0% / 11.2 oz. bottle</i>	9
septem sunday's <i>blonde ale with honey greece / 6.5% / 11.2 oz bottle</i>	10	saison dupont <i>saison / belgium / 6.5% / 11.2 oz bottle</i>	10
bluejacket lost weekend <i>hazy ipa with citra hops washington, dc / 7.0% / 16 oz. can</i>	9	prairie rainbow sherbet <i>fruited sour ale with raspberry, pineapple, &amp; orange oklahoma, 5.2% / 12 oz can</i>	8
seven islands kerveros <i>hazy double ipa with citra &amp; idaho 7 hops greece / 8.0% / 16 oz. can</i>	12	aval rose <i>french cider / france / 5.0% / 12 oz. can</i>	8