



IRON GATE

• THE FAMILY TABLE •

Four course menu 95 per person 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 *roasted garlic, thyme, truffle honey* 15

HEARTH KISSED LOCAL SQUASH *goat cheese mousse, spiced seeds, shaved pear, maple mustard vinaigrette* 18

CHILLED CHESAPEAKE OYSTERS *pomegranate champagne foam, horseradish cream* 18

BABY BEET PATZAROSALATA *sesame crusted feta, yogurt, walnuts, vin cotto* 18

BAKED KEFALOTYRI *local honey, crispy garlic, cranberry agrodolce* 20

II

(choose one)

SWEET POTATO GINGER CAPPELETTI *brown butter cream sauce, candied ginger* 32

CAROLINA SHRIMP "SCAMPI" *roasted garlic, meyer lemon, pistachio, saffron cappellini* 32

III

(choose one)

WOOD GRILLED AMISH CHICKEN BREAST *black garlic puree, roasted carrots, rutabega pave, gremolata* 32

RODITUS BRAISED MONKFISH *juniper, fennel, cipollini, green olive, winter squash* 34

SPICE ROASTED CAULIFLOWER *whipped tahini, crispy brussels sprouts, candied seeds* 30

ROSEDA FARMS BEEF SHORT RIB *smoked polenta, red wine reduction, crispy shallot, pickled carrots* 42

IV

(choose one)

"FERRERO ROCHER" BOMBE *caramel mousse, bittersweet chocolate, sea salt, toasted hazelnut* 18

BUTTERMILK PANNA COTTA *winter citrus, torn mint, syros fennelseed, crispy tuile* 18

CHEF'S CHEESE SELECTION *raisin nut bread, candied hazelnuts, seasonal preserves* 18

CHEF PARTNER ANTHONY CHITTUM / CHEF DE CUISINE JAMES COLLURA

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 15 / 60
vermentino, sardinia, italy, nv

KIR-YIANNI, AKAKIES, SPARKLING ROSÉ SEC 15 / 60
xinomavro, amyndeon, macedonia, greece, 2023

WHITE

KARAMOLEGOS, FEREDINI 16 / 68
assyrtiko, santorini, greece, 2023

COTTANERA, ETNA D.O.C 18 / 72
carricante, mt. etna, italy, 2023

TENUTA DI CASTELLARO, BIANCO PORTICELLO 16 / 72
carricante / moscato bianco, lipari island, sicily, 2021

DOMAINE KATSAROS 21 / 88
chardonnay, mt. olympus, thessaloniki, greece, 2022

AIVALIS, BARREL AGED 15 / 60
assyrtiko, nemea, greece, 2022

SKIN CONTACT / ROSÉ

TSELEPOS, BLANC DE GRIS, ORANGE 15 / 60
moschofilero, peloponnese, greece, 2023

DOMAINE ZAFEIRAKIS, ROSÉ 17 / 65
limniona, tyrnavos, greece, 2023

RED

SCALA, CIRÒ ROSSO CLASSICO D.O.C 16 / 62
gaglioppo, calabria, italy, 2022

TERRE COSTANTINO, ETNA D.O.C 20 / 85
nerello mascalese / nerello cappuccio, mt. etna, sicily, 2021

OENOS MITTAS 18 / 72
xinomavro, naoussa, greece, 2022

AZIENDA AGRICOLA, SAN SALVATORE, CERASO 19 / 76
aglianico, campania igt, italy, 2021

KONTOZISIS ORGANIC VINYARDS, A-GRAFO 18 / 72
limniona, karditsa, greece, 2018

PIETRAVENTOSA, VOLERE VOLARA 19 / 76
primitivo, puglia igt, italy, 2021

BAIRAKTARIS, OLD MONOLITHOS 19 / 76
agiorgitiko, peloponnese, greece, 2016

PAPARGYRIOU, LE ROI DES MONTAGNES 19 / 85
cabernet sauvignon, peloponnese, greece, 2022

COCKTAILS

GREY SKIES

*gin, creme de violette, amaretto,
lemon, ouzo 21*

PERSEPHONE'S KISS

*rye, calvados, local nocino,
grenadine 19*

HIGH PLAINS DRIFTER

*bourbon, fennel liquor,
pomegranate syrup, lemon, foam 20*

NO ONE LIKE YOU

*mtn tea limoncello, aperol, gum syrup
lemon, vodka, foam 21*

A FARWELL TO ARMS

*pisco, maraschino, thyme, peach,
grapefruit, lime 21*

SMOKE GETS IN YOUR RYE

*mezcal, sweet vermouth,
amaro averna, rye, salt 20*

BLACK-MAGIC WOMAN

*vanilla infused vodka,
borsci, espresso,
clove demerara, allspice 21*

GINGER HI-BLISS-KISS

*hibiscus infused rum, ginger
infused vodka,
local nonino, honey, lemon 22*

ELIXIR OF EROS

*blood orange blossom, gin,
italicus, lime 18*

BY ANY OTHER NAME

*amaro montenegro, reposado,
blood orange, angostura. foam
18*

WE REGULARLY HOST ENGAGING AND INFORMATIVE WINE DINNERS

GUIDED BY WINEMAKERS AND SOMMELIERS

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EVENT ANNOUNCEMENTS, SPECIALS AND MORE

BEER & CIDER

SEPTEMBER SATURDAY'S 10

*porter
greece | 5.5% | 11.2 oz bottle*

SEPTEMBER SUNDAY'S 10

*blonde ale with honey
greece | 6.5% | 11.2 oz bottle*

OXBOW LUPPOLO 9

*italian pilsner / maine
5.0% / 16 oz.*

BEST DAY KOLSCH 8

*non-alcoholic kolsch
california | 0.5% / 12 oz. can*

**BLUE JACKET
LOST WEEKEND 10**

*d.d.h ipa with citra hops
d.c. | 7.0% | 16 oz*

ORVAL TRAPPIST ALE 12

*belgian ale
belgium | 6.2% | 12 oz. bottle*

AVAL ROSE 8

*cider
france | 5.0% | 12 oz can*

**BIRRIFICIO
BALADIN NAZIONALE 12**

*italian blonde ale
italy | 6.5% | 11.2 oz bottle*