



• WEEKDAY LUNCH •

..... I .....

CHESTNUT ARANCINI *taleggio, porcini aioli, pecorino* 12

SHELLBEAN HUMMUS *urfa chili, crudite, fennel seed crackers* 13

IMPORTED BURRATA CHEESE *fennel spoon sweets, olive oil, parker house crostini* 15

PUMPKIN SOUP *candied walnuts, dressed apples, sage* 13

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

..... II .....

LOCAL CHICORY SALAD *blue cheese, toasted walnuts, apples, charred lemon, pane fritto* 17

I.G. CAESAR SALAD *hearty greens, bread & butter onions, tomato, white anchovy, egg, focaccia crouton* 16

*(add oak roasted shrimp or lemon roasted chicken for an additional 10)*

OAK ROASTED PORK “GYRO” *cherry tomato, feta, yogurt, sumac red onion, crispy potato* 21

MUSHROOM PANINO *open faced, goat cheese, cipollini agro dolce, arugula pesto* 18 ..... *add fried egg +5*

OAK ROASTED SHRIMP “SAGANAKI” *tomato, olive, caper, feta cheese, sourdough* 20

..... III .....

PISTACHIO *ice cream, praline, brittle, financier* 16

CHOCOLATE AND CARAMEL *feuilletine crunch, vanilla cookie, sweet cream ice cream* 19



CHEF DE CUISINE JAMES COLLURA / GENERAL MANAGER GREG RHOAD

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  
*alghero, sardinia, italy, nv*
- KIR-YIANNI, AKAKIES, SPARKLING ROSÉ SEC 15 / 60  
*xinomavro, amyndeon, macedonia, greece 2021*

WHITE

- KARAMOLEGOS, FEREDINI 17 / 68  
*assyrtiko, santorini, greece 2020*
- TENUTA DI CASTELLARO, BIANCO PORTICELLO 17 / 68  
*carricante / moscato bianco, lipari island, sicily, 2021*
- AIVALIS, BARREL FERMENTED 15 / 60  
*assyrtiko, nemea, greece 2021*
- TSELEPOS, BLANC DE GRIS 15 / 60  
*moschofilero, peloponnese, greece 2021*

SKIN CONTACT / ROSÉ

- TROUPIS WINERY, HOOFF & LUR 14 / 56  
*moschofilero, mantinia, peloponnese, greece 2018*
- DOMAINE ZAFEIRAKIS, ROSÉ 17 / 65  
*limniona, tyrnavos, greece 2020*

RED

- VOLERE VOLARA 19 / 76  
*primitivo, puglia, italy, 2021*
- TERRA COSTANTINO, DEAEITNA ETNA ROSSO 19 / 76  
*nerello mascalese / nerello cappuccio, mt. etna, sicily, 2021*
- ARGATIA, XINOMAVRO 18 / 72  
*naoussa, greece, 2018*
- SAN SALVATORE, CERASO, AGLIANICO 19 / 76  
*campania, italy, 2021*
- KONTOZISIS ORGANIC VINYARDS, A-GRAFO 18 / 72  
*limniona, karditsa, greece 2017*
- BAIRAKTARIS, OLD MONOLITHOS 19 / 76  
*agiorgitiko, peloponnese, greece*
- PAPAGYRIOU, LE ROI DES MONTAGNES 19 / 76  
*cabernet sauvignon/mavrodaphne/touriga nacional corinthia, greece, 2018*

COCKTAILS

PERSEPHONE'S KISS

*rye, amaro nocino,  
calvados 19*

IL CALANTHE

*stray dog gin, capasso aperitivo,  
yuzu, lemon, foam 18*

COMFORTABLY PLUM

*gin, cardamaro, plum,  
lemon, tonic 18*

CIAO NAPOLEON!

*tequila, casoni 1814, lime,  
strega, cachaca 18*

HIGH PLAINS DRIFTER

*k.o. distilling bourbon, lemon,  
dc&f amaro finochetto,  
pomegranate syrup, foam 20*

A FAREWELL TO ARMS

*pisco, peach liqueur, lime,  
maraschino, grape fruit, thyme 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

BLUEJACKET  
LOST WEEKEND 9  
*hazy ipa / washington, dc  
7.0% / 16 oz. can*

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*

OBXBOW LUPPOLO 12  
*italian pilsner / maine / 5.0%  
16 oz. can*

AVAL ROSE 8  
*cider  
france | 5.0% | 12 oz can*

ORVAL TRAPPIST ALE 12  
*belgian ale | belgium  
6.2% | 12 oz. bottle*