

IRON GATE

The Iron Gate Inn first welcomed patrons in 1922, but the history of the building itself stretches back to its construction in 1875 by Admiral William Radford, whose wife, Mary, planted the wisteria that still canopies our garden patio. Later, in 1898, General Nelson Miles, a Civil War veteran and Secretary of the Army, built the Spanish-style horse stable which now houses our dining room and kitchen.

The General Federation of Women's Clubs (GFWC) purchased the entire property in 1916 and continues to use the townhouse as its international headquarters.

Over 88 years of nearly uninterrupted operations, The Iron Gate has seen dramatic changes in its home city, but has itself remained largely the same—a gracious refuge from the tumult of daily life in the nation's capital.

In November 2013, Neighborhood Restaurant Group reopened the Iron Gate after a careful restoration. At its helm, Executive Chef and Partner Anthony Chittum is using the finest local products to reinterpret Greek and Italian cooking traditions, writing the next culinary chapter in the history of this unique landmark.



OAK ROASTED DATES 7
fresh goat cheese, marcona almond, georgia olive oil

NEW FRONTIER BISON TARTARE 9
st. malachi cheese, jerusalem artichokes, harissa aioli

CRISPY BLUE CATFISH AGRODOLCE 8
virginia peanuts, chili, grilled baby broccoli



OUR DAILY FOCACCIA 6
local grapes, kalamata olives, sage

KOHLRABI TZATZIKI 11
garlic chips, autumn crudites, fennel seed crackers

HOUSE SOURDOUGH 14
heirloom tomato, stone fruit, fresh ricotta



MAPLEBROOK FARMS BURRATA 15
charred baby bok choy, chili, garlic, anchovy

GRAYSON BECHAMEL 16
oak roasted maitake, hazelnut, fried sourdough



GREEK DAKOS SALAD 14
heirloom tomato, goat cheese, olive, barley rusks

YOGURT ROASTED EGGPLANT 13
emmer tabbouli, pomegranate, mint, pine nuts

BABY BEET VARIATIONS 12
pistachios, purslane, honey, tahini sauce



CARAMELIZED RICOTTA GNOCCHI 16
pork sausage ragu, calabrian chili, parmesan cheese

CRAB & SHRIMP GIOVETSI 18
saffron orzo, fennel, dill, roasted cherry tomato

BLACK PEPPER PAPPARDELLE 17
trumpet mushrooms, cured duck yolk, pecorino sardo



GRILLED OCTOPUS 17
sweet potato, chicory, black garlic, mustard vinaigrette

CACIOCAVALLO STUFFED MEATBALLS 16
shell beans, charred cipollini, salsa verde

FETA STUFFED ATLANTIC SQUID 16
carnaroli rice, olives, capers, sauce puttanesca



HEARTH-ROASTED 1LB MAINE LOBSTER / for 2 56
spaghetti alla chitarra, cuttlefish ink, tomato, chilies

IRON GATE MIXED GRILL / for 2 75
crispy potatoes, tomato jam, arugula pesto, pita

SLOW ROASTED MANICOTTI / for 2 49
wilted greens, whipped ricotta, cherry tomato pomodoro

*gluten free alternatives are available;
please ask your server for details*

*Executive Chef Anthony Chittum
Pastry Chef Paola Velez
follow online @irongatedc*

FAMILY TABLE

59. per person, minimum of two people

*let our family cook for your family;
a sumptuous multi-course menu served family style
including antipasti, main and dessert.*

CHEF'S TASTING MENU

99. per person

wine pairings 70. per person

Curried Cauliflower Soup

maine lobster, capers, grapes, marcona almonds

Moussaka Ravioli Doppio

charred eggplant, kefalotyri, tomato, new potatoes

Grilled Delaware Scallops

shrimp chorizo, baby fennel, saffron aioli, "cacciucco"

7-Hills Farm Beef Striploin

risotto cappellacci, local brassicas, green peppercorns

Cannoli Revisited

spiced ricotta, pistachios, first of the season apples

*we kindly ask that everyone at the table
participate in the family table and
chef's tasting menu.*