

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 capitol.

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.



HEARTH ROASTED DATES
ricotta, sicilian pistachios, vin cotto

5

NEW FRONTIER BISON TARTARE
beets, shaved foie gras, sourdough crostino

6

SMOKED DEVILED EGGS
summer herbs, lemon zest, bottarga

5



OUR DAILY FOCACCIA
meyer lemon, feta, red onion, kalamata olives

5

FETA & ROASTED CHILI DIP
scallions, vegetable crudités, fennel seed crackers

11

SMOKED COD BRUSCHETTA
horseradish mascarpone, radish, smoked trout roe

14



MAPLEBROOK FARMS BURRATA
golden beets, torn mint, cara cara orange

14

CHAPEL COUNTRY CREAMERY BAY BLUE
smoked honey, warm dates, seeded cracker

12



LATE AUTUMN CHICORY
pomegranate, pecorino, almond, yogurt green goddess

11

BRUSSELS SPROUT SALAD
raw cheddar, castle valley farro, walnut, two apples

12

SPICE ROASTED CARROTS
yogurt, cilantro, pistachios, harissa oil

12



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

15

SQUID INK GNOCCHETTI SARDI
yellowfin tuna crudo, chili, rapini, garlic breadcrumbs

16

ACQUERELLO RISOTTO
roasted cremini mushrooms, hazelnuts, fried rosemary

15



GRILLED TANGIER ISLAND OYSTERS
goat butter, roasted chili, pickled shallot

15

CHICKEN YOUVARLAKIA
carnaroli rice, lemon, lots of dill, hollandaise

15

CHARRED OCTOPUS
smoked sweet potato, chicory, black garlic, mustard

16



OAK ROASTED WHOLE SNAPPER / for 2
feta, pistachio, sultanas, shaved fennel salad

MP

IRON GATE MIXED GRILL / for 2
crispy potatoes, yam mostarda, arugula pesto, pita

75

AUTUMN SQUASH LASAGNA / for 2
fresh ricotta, sage, almond, amaretti cookies

45

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

FAMILY TABLE

55. 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

95. per person

wine pairings 70. per person

Jerusalem Artichoke Soup

maple roasted squash, spiced pumpkin seeds, cotechino

Handmade Strozzapretti

foraged mushrooms, pullet egg, pecorino sardo
add shaved winter truffle - \$18

Black Garlic Roasted Lobster

country ham, hackleback caviar, chowder flavors

7-Hills Farm Beef Ribeye

risotto cappellacci, local brassicas, green peppercorns

Blackout Cake

bourbon fudge, meringue chards, carbon gelato

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