

IRON GATE

Once the District's oldest, continuously operating restaurant, The Iron Gate's story is as much a part of its past as its future. We are forever grateful to Admiral William Radford who built the original townhouse in 1875, and to his wife, Mary, for planting the gorgeous wisteria that canopies our garden patio to this day. We have General Nelson Miles, a cavalry officer in the Civil War and former Secretary of the Army, to thank for reconstructing the carriageway into a Spanish-style stable for his horses - makes for a gorgeous dining room, doesn't it?

The General Federation of Women's Clubs (GFWC) purchased the entire property in 1922, opening the Iron Gate Inn as a tearoom for its members; it continues to own it to this day, using the townhouse as its international headquarters.

Over the course of 88 years, The Iron Gate saw its fair share of restaurateurs, only sitting dark for three years during its impressive history. In November 2013, Neighborhood Restaurant Group reopened the Iron Gate after carefully restoring the space to its original glory. At the helm of this storied landmark sits Executive Chef Anthony Chittum, whose Greek and Italian fare, recreated with local ingredients honors Iron Gate's past and its future as a landmark destination for the nation's capital.



LUNCH

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FETA & ROASTED CHILI DIP <i>scallions, vegetable crudites, fennel seed crackers</i>	11
CRISPY RUSSET POTATOES <i>yogurt sauce, lemon zest, house seasoning</i>	7
SESAME CRUSTED FETA <i>sesame, vin cotto, earth + eats honey</i>	8
ARANCINI SPANAKOPITA <i>baby spinach, feta, dill, yogurt sauce</i>	7
GRILLED WHITE ASPARAGUS SOUP <i>crispy virginia ham, lemon zest, sourdough croutons</i>	12
MIXED ANTIPASTO SALAD <i>chickpeas, soppressata, provolone, kalamata, chili aioli</i>	13
LOCAL SPRING RADISHES <i>path valley butter, allium variations</i>	6
OAK GRILLED ASPARAGUS <i>deviled egg, cumin tahini, lentil tampouli</i>	14

CRISPY CHICKEN THIGHS <i>cherry tomato pomodoro, torn basil, pecorino cheese</i>	12
LAMB KEFTEDES <i>english cucumber, radish, dill, tzatziki</i>	14
EGG & DILL GEMELLI <i>braised local rabbit, tomato, two olives, mustard</i>	17
CARAMELIZED RICOTTA GNOCCHI <i>pork sausage ragu, calabrian chili, parmesan cheese</i>	16
EARTH + EATS SPINACH SALAD <i>goat cheese, bacon, egg, onion marmalade</i> <i>add grilled bison hanger steak 12</i>	14
SHAVED PORK GYRO <i>red onion, feta, yogurt, olive oil fried potatoes</i>	15
DOUBLE CHEESE BURGER <i>harvest moon, grilled soppressata, smoke sauce</i>	16



DESSERT

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OLIVE OIL TORTA <i>lemon gin icing, rosemary, poppy seed</i>	9
CRISPY GREEK YEAST DOUGHNUTS <i>orange blossom syrup</i>	6
FLOURLESS CHOCOLATE BROWNIE <i>sorghum, whiskey fudge, caramel gelato</i>	8
RHUBARB PANNA COTTA <i>coconut, white chocolate, kaffir lime, strawberry</i>	9
SEASONAL ICE CREAMS & SORBETS	5

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Executive Chef Anthony Chittum
Pastry Chef Paola Velez