

IRON  GATE

RESTAURANT · WEEK · LUNCH

PLEASE CHOOSE ONE DISH FROM EACH COURSE

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SUMMER SQUASH ARANCINI *smoked mozzarella, oregano, roasted tomato aioli*

CHILLED TOMATO SOUP *summer melon, dill, olive oil, toasted pine nuts*

BABY KALE CAESAR *pickled egg, white anchovy, crispy parmesan crackers*



CARAMELIZED RICOTTA GNOCCHI *cherry tomato pomodoro, torn basil, parmesan*

CRISPY BLUE CATFISH *caper berry aioli, cherry tomato, charred sweet corn salad*

GRILLED GREEK HAMBURGER *kefalograviera cheese, crispy potatoes, yogurt sauce*



FLOURLESS CHOCOLATE BROWNIE *hazelnut cream, brittle, frangelico caramel*

CRISPY YEAST DOUGHNUTS *orange blossom syrup*

OLIVE OIL TORTA *local stone fruits, almond, lemon coulis*

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22 DOLLARS PER PERSON

EXECUTIVE CHEF · ANTHONY CHITTUM

IRON  GATE

RESTAURANT · WEEK · BRUNCH

PLEASE CHOOSE ONE DISH FROM EACH COURSE

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GOAT & SHEEP'S MILK YOGURT *candied pistachios, honey*

SUMMER SQUASH ARANCINI *smoked mozzarella, oregano, roasted tomato aioli*

CHILLED TOMATO SOUP *summer melon, dill, olive oil, toasted pine nuts*



CARAMELIZED RICOTTA GNOCCHI *cherry tomato pomodoro, torn basil, parmesan*

POACHED HEN EGGS *smoked sockeye salmon, wilted greens, sumac béarnaise*

GRILLED GREEK HAMBURGER *kefalograviera cheese, crispy potatoes, yogurt sauce*



FLOURLESS CHOCOLATE BROWNIE *hazelnut cream, brittle, frangelico caramel*

CRISPY YEAST DOUGHNUTS *orange blossom syrup*

OLIVE OIL TORTA *local stone fruits, almond, lemon coulis*

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22 DOLLARS PER PERSON

EXECUTIVE CHEF · ANTHONY CHITTUM

IRON GATE

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RESTAURANT WEEK
SUMMER 2018

MARINATED SWEET PEPPERS 7
white anchovy, spearmint, pink peppercorn

VIRGINIA BISON TARTARE 8
marinated mushroom, black garlic, pecorino gougères



OUR DAILY FOCACCIA 5
local zucchini, roasted garlic, smoked mozzarella

FETA & ROASTED CHILI DIP 11
scallions, vegetable crudités, fennel seed crackers



MAPLEBROOK FARMS BURRATA 16
baby fennel spoon sweets, olive oil, warm sourdough

GRILLED HALLOUMI 14
stone fruit, tomato, summer herbs, vin cotto



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

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

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

ACQUERELLO RISOTTO 16
josiah's corn, soppressata, tomato, aged feta



GRILLED OCTOPUS 17
shell bean hummus, basil, onion pickle, sungolds

GRILLED LAMB MEATBALLS 16
shaved zucchini, pine nuts, yogurt, chili agrodolce



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

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

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Executive Chef Anthony Chittum

Pastry Chef Paola Velez

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• RESTAURANT WEEK •

SUMMER BEET VARIATIONS
pistachio, purslane, honey, tahini sauce

SHRIMP AND SCALLOP CHORIZO
maine mussels, fennel, spiced shellfish broth

GRILLED LAMB MEATBALLS
shaved zucchini, pine nuts, yogurt, chili agrodolce

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WHIPPED RICOTTA RAVIOLI
cherry tomato pomodoro, torn basil, parmesan

POLENTA CRUSTED BLUE CATFISH
peperonata, summer herbs, saffron aioli

ROSEDA FARM BLADE STEAK
cherry tomato, black garlic, charred sweet corn salad

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OLIVE OIL TORTA
stone fruits, almond, lemon coulis

CRISPY YEAST DOUGHNUTS
orange blossom syrup

FLOURLESS CHOCOLATE BROWNIE
hazelnut cream, brittle, frangelico caramel

• 35 PER PERSON •