

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.



BRUNCH

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CRISPY YEAST DOUGHNUTS 6
orange blossom syrup

WARM BUTTERMILK BISCUIT 8
trio of spreads...butter, marmalade, jam

GOAT & SHEEP'S MILK YOGURT 10
pomegrante, candied pistachio, local honey

SESAME CRUSTED FETA 9
vin cotto, earth + eats honey

CURRIED CAULIFLOWER SOUP 12
autumn grapes, capers, marcona almonds

BRUSSELS SPROUTS SALAD 13
raw cheddar, castle valley farro, walnut, two apples

ROASTED MUSHROOM ARANCINI 7
grayson cheese, thyme, black garlic aioli

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LEMON-RICOTTA PANCAKES 14
hazelnuts, granny smith apple, walnut, whipped mascarpone

TWO OLIVE OIL FRIED EGGS 12
crispy potatoes, salsa verde, simple salad

COLD CUT PANINO 15
provolone, olive, dippy egg, chili aioli

OAK GRILLED CHEESEBURGER 15
crawford, grilled soppressata, smoke sauce

AUTUMN VEGETEABLE CAESAR SALAD 14
pickled egg, white anchovy, parmesan crackers
add grilled bison hanger steak 12

CRISPY BLUE CATFISH 18
grilled bok choy, tomato, yogurt green goddess

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



SIDES

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oak roasted brassicas 5
sourdough, jam, chocolate tahini 5
chef's deviled hen eggs 4
crispy potatoes, yogurt 6
marinated beets, tahini 6



DESSERTS

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COFFEE GRANITA 7
condensed milk, chantilly cream

FLOURLESS CHOCOLATE BROWNIE 10
bruleed meringue, espresso, chantilly cream

3 CHEESE PLATE 11
local honey, fennel seed crackers