

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 <i>orange blossom syrup</i>	6
WARM BUTTERMILK BISCUIT <i>trio of spreads...butter, marmalade, jam</i>	8
GOAT & SHEEP'S MILK YOGURT <i>pomegrante, candied pistachio, local honey</i>	10
SESAME CRUSTED FETA <i>vin cotto, earth + eats honey</i>	9
CURRIED CAULIFLOWER SOUP <i>autumn grapes, capers, marcona almonds</i>	12
WARM PUMPKIN SALAD <i>roasted sprouts, spiced seeds, goat cheese, country ham</i>	14
ROASTED MUSHROOM ARANCINI <i>grayson cheese, thyme, black garlic aioli</i>	7

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LEMON-RICOTTA PANCAKES <i>hazelnuts, granny smith apple, walnut, whipped mascarpone</i>	14
TWO OLIVE OIL FRIED EGGS <i>crispy potatoes, salsa verde, simple salad</i>	12
BAKED HEN EGGS <i>cherry tomato pomodoro, chili, aged feta</i>	6 12
OAK GRILLED LAMB BURGER <i>shaved cabbage, spearmint, red onion, spicy feta salad</i>	16
AUTUMN VEGETEABLE CAESAR SALAD <i>pickled egg, white anchovy, parmesan crackers</i> <i>add grilled bison hanger steak</i>	14 12
CRISPY BLUE CATFISH <i>fennel salad, harissa aioli, pistachio</i>	18

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Executive Chef Anthony Chittum
Pastry Chef Paola Velez
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SIDES

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<i>oak roasted brassicas</i>	5
<i>sourdough, jam, chocolate tahini</i>	5
<i>chef's deviled hen eggs</i>	4
<i>crispy potatoes, yogurt</i>	6
<i>rum cake</i>	3



DESSERTS

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CRANBERRY GALAKTOBOUREKO <i>phyllo, semolina custard</i>	7
TSIPOURO CHOCOLATE MOUSSE <i>banana chantilly, clove shortbread, caramel</i>	10
3 CHEESE PLATE <i>local honey, fennel seed crackers</i>	11