

# 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.



CREMINI SPANAKOPITA 7  
*wilted spinach, feta, dill, crispy phyllo*

NEW FRONTIER BISON TARTARE 9  
*st. malachi cheese, jerusalem artichokes, harissa aioli*

CRISPY BLUE CATFISH AGRODOLCE 8  
*virginia peanuts, chili, grilled baby broccoli*



OUR DAILY FOCACCIA 6  
*local grapes, kalamata olives, sage*

KOHLRABI TZATZIKI 11  
*garlic chips, autumn crudites, fennel seed crackers*

CHICKEN LIVER MOUSSE 13  
*local pears, sesame seeds, carob flour koulouri*



MAPLEBROOK FARMS BURRATA 15  
*charred baby bok choy, chili, garlic, anchovy*

GRAYSON BECHAMEL 16  
*oak roasted maitake, hazelnut, fried sourdough*



WARM PUMPKIN SALAD 14  
*roasted sprouts, spiced seeds, goat cheese, country ham*

SPICED BABY CARROTS 12  
*harissa, cilantro, pistachio, yogurt sauce*

ROASTED ROMANESCO 13  
*pomegranate, almond, pecorino, green goddess*



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

CRAB & SHRIMP GIOVETSI 18  
*saffron orzo, fennel, dill, roasted cherry tomato*

BLACK PEPPER PAPPARDELLE 17  
*trumpet mushrooms, cured duck yolk, pecorino sardo*



GRILLED OCTOPUS 17  
*sweet potato, chicory, black garlic, mustard vinaigrette*

CACIOCAVALLO STUFFED MEATBALLS 16  
*shell beans, charred cipollini, salsa verde*

SWORDFISH KALAMAKI 18  
*oil cured olive, pistachio, chili, autumn fennel salad*



HEARTH-ROASTED 1LB MAINE LOBSTER / for 2 56  
*spaghetti alla chitarra, cuttlefish ink, tomato, chilies*

IRON GATE MIXED GRILL / for 2 75  
*crispy potatoes, cippolini agrodolce, kale pesto, house pita*

SLOW ROASTED MANICOTTI / for 2 49  
*wilted greens, whipped ricotta, cherry tomato pomodoro*

*gluten free alternatives are available;  
please ask your server for details*

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

## FAMILY TABLE

*59. 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

*99. per person*

*wine pairings 70. per person*

### **Yellow Fin Tuna Crudo**

*quail egg, caper, watercress, sauce tonnato*

### **Melted Cabbage Tortellini**

*red onion marmalade, parmesan, smoked ham consommé*

### **Grilled Delaware Scallops**

*shrimp chorizo, baby fennel, saffron aioli, "cacciucco"*

### **7-Hills Farm Beef Striploin**

*risotto cappellacci, local brassicas, green peppercorns*

### **Cannoli Revisited**

*spiced ricotta, pistachios, first of the season apples*

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