

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

Maple Pecan Baklava

brown sugar buttermilk anglaise, lemon sorbet

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

Shaved White Truffles 60.

*with a short season, white truffles are the most coveted
export italy has to offer. these delicacies pair
perfectly with items marked with an *.
you can also enjoy them over hand-made
egg noodles with butter and parmesan*