

IRON GATE

Once the District's oldest, continuously operating restaurant, The Iron Gate's story is as much a part of its past as its future. We are forever grateful to Admiral William Radford who built the original townhouse in 1875, and to his wife, Mary, for planting the gorgeous wisteria that canopies our garden patio to this day. We have General Nelson Miles, a cavalry officer in the Civil War and former Secretary of the Army, to thank for reconstructing the carriageway into a Spanish-style stable for his horses - makes for a gorgeous dining room, doesn't it?

The General Federation of Women's Clubs (GFWC) purchased the entire property in 1922, opening the Iron Gate Inn as a tearoom for its members; it continues to own it to this day, using the townhouse as its international headquarters.

Over the course of 88 years, The Iron Gate saw its fair share of restaurateurs, only sitting dark for three years during its impressive history. In November 2013, Neighborhood Restaurant Group reopened the Iron Gate after carefully restoring the space to its original glory. At the helm of this storied landmark sits Executive Chef Anthony Chittum, whose Greek and Italian fare, recreated with local ingredients honors Iron Gate's past and its future as a landmark destination for the nation's capital.



LUNCH

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KOHLRABI TZATZIKI <i>garlic chips, autumn crudites, fennel seed crackers</i>	11
CRISPY RUSSET POTATOES <i>yogurt sauce, lemon zest, house seasoning</i>	7
SESAME CRUSTED FETA <i>vin cotto, earth + eats honey</i>	8
ROASTED MUSHROOM ARANCINI <i>grayson cheese, thyme, black garlic aioli</i>	7
CURRIED CAULIFLOWER SOUP <i>autumn grapes, capers, marcona almonds</i>	12
ROASTED ROMANESCO <i>pomegranate, almond, pecorino, green goddess</i>	13
SPICED BABY CARROTS <i>harissa, pistachio, cilantro, yogurt sauce</i>	12
WARM PUMPKIN SALAD <i>roasted sprouts, spiced seeds, goat cheese, country ham</i>	14

CRISPY BLUE CATFISH <i>oil cured olive, pistachio, chili, autumn fennel salad</i>	18
CACIOCAVALLO STUFFED MEATBALLS <i>shell beans, charred cipollini, salsa verde</i>	16
SHRIMP SCAMPI <i>broccoli rabe, chili flake, pine nuts, bucatini pasta</i>	18
CARAMELIZED RICOTTA GNOCCHI <i>pork sausage ragu, calabrian chili, parmesan cheese</i>	16
AUTUMN VEGETABLE CAESAR <i>pickled egg, white anchovy, crispy parmesan crackers</i> <i>add grilled bison hanger steak 12</i>	14
SHAVED PORK GYRO <i>red onion, feta, yogurt, olive oil fried potatoes</i>	16
OAK GRILLED LAMB BURGER <i>shaved cabbage, spearmint, red onion, spicy feta salad</i>	15



DESSERT

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CRISPY GREEK YEAST DOUGHNUTS <i>orange blossom syrup</i>	6
TSIPOURO CHOCOLATE MOUSSE <i>banana chantilly, clove shortbread, caramel</i>	10
PEAR PANNA COTTA <i>candied ginger, cinnamon, almond crumb</i>	10
ICE CREAMS, SORBETS & GRANITAS	7

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Executive Chef Anthony Chittum
Pastry Chef Paola Velez