

# 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*

WINTER CITRUS SALAD 8  
*warm farina custard, meyer lemon syrup, crispy phyllo*

HIBISCUS GREEK YOGURT 10  
*banana, almond slivers, condensed coconut milk*

SESAME CRUSTED FETA 9  
*vin cotto, earth + eats honey*

BLACK SALSIFY VELOUTÉ 11  
*peewee potatoes, pickled pearl onion, sourdough crouton*

MAPLE POACHED KURI SQUASH 13  
*emmer, nuts, raisins, pennsylvania goat cheese*

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

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LEMON RICOTTA PANCAKES 14  
*gianduja chips, candied hazelnuts, whipped mascarpone*

TWO OLIVE OIL FRIED EGGS 16  
*crispy potatoes, salsa verde, simple salad*

POACHED HEN EGGS 14  
*creamy polenta, calabrian chili, cherry tomato pomodoro*

OAK GRILLED ANGUS BURGER 15  
*shaved cabbage, spearmint, red onion, spicy feta salad*

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

CRISPY BLUE CATFISH 18  
*oil cured olive, pistachio, chili, winter fennel salad*

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



## SIDES

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*winter radish, onion butter* 5  
*sourdough, jam, chocolate tahini* 5  
*chef's deviled hen eggs* 4  
*crispy potatoes, yogurt* 6  
*broccoli rabe, parmesan* 6  
*cotechino sausage* 8



## DESSERTS

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CARROT CAKE SUNDAE 10  
*cinnamon mascarpone, kataifi, black walnut gelato*

DARK CHOCOLATE MOUSSE 10  
*black pepper, almond, dried cherries*

3 CHEESE PLATE 11  
*local honey, fennel seed crackers*