

# 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.



LOCAL WINTER RADISHES 7  
*lemon zest, maldon salt, charred onion butter*

NEW FRONTIER BISON TARTARE 14  
*batch #13 cheese, sunchoke, harissa aioli*

GRILLED WHITE STONE OYSTERS 12  
*goat's milk butter, calabrian chili, pickled shallot*



OUR DAILY FOCACCIA 6  
*meyer lemon, kalamata, red onion, feta*

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

POACHED HEN EGG PANINO 12  
*crushed avocado, urfa chili, radish, whole wheat brioche*



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

BATTER FRIED HALLOUMI 14  
*smoked dates, citrus, mint, sicilian pistachio*



WINTER CITRUS SALAD 12  
*castelvetrano olives, pistachio, watercress, tahini dressing*

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

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



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

SQUID INK GNOCCHETTI SARDI 18  
*chesapeake clams, pickled onions, 'nduja breadcrumbs*

CREMINI MUSHROOM RISOTTO 17  
*hazelnuts, fried rosemary, truffled mascarpone*



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

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

GRILLED DAYBOAT SCALLOPS 17  
*shrimp chorizo, soft leeks, mustard, shellfish broth*



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*



CHEF'S FAMILY TABLE  
*59. per person, multiples of two people*

*inspired by farm-fresh agriturismo dinners,  
the best-kept secret in Italy's countryside,  
let our family cook for your family;  
a sumptuous multi-course menu served family style  
including antipasti, main and dessert.*

*we kindly ask that everyone at the table  
participate in the chef's family table*



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

CRISPY GREEK YEAST DONUTS 6  
*orange blossom syrup*

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

ICE CREAMS, SORBETS & GRANITAS 7  
*ask your server for today's selections*

*Executive Chef Anthony Chittum  
Pastry Chef Paola Velez  
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