

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 11
garlic chips, winter crudites, fennel seed crackers

CRISPY RUSSET POTATOES 7
yogurt sauce, lemon zest, house seasoning

SESAME CRUSTED FETA 8
vin cotto, earth + eats honey

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

BLACK SALSIFY VELOUTÉ 11
peewee potatoes, pickled pearl onion, sourdough croutons

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

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

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

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

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

SHRIMP SCAMPI 18
broccoli rabe, chili flake, pine nuts, bucatini pasta

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

WINTER VEGETABLE CAESAR 14
pickled egg, white anchovy, crispy parmesan crackers
add grilled bison hanger steak 12

SHAVED PORK GYRO 16
red onion, feta, yogurt, olive oil fried potatoes

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



DESSERT

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CRISPY GREEK YEAST DOUGHNUTS 6
orange blossom syrup

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

CARROT CAKE SUNDAE 10
cinnamon mascarpone, kataifi, walnut gelato

ICE CREAMS, SORBETS & GRANITAS 7

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Executive Chef Anthony Chittum
Pastry Chef Paola Velez