

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

...

CRISPY YEAST DOUGHNUTS 6
orange blossom syrup

CINNAMON ROLL 9
almonds, walnuts, pistachios, honey-lemon glaze

SHEEP & GOAT'S MILK YOGURT 9
earth & eats honey, candied pistachios

SESAME CRUSTED FETA 9
vin cotto, earth + eats honey

MIXED ANTIPASTO SALAD 14
snap peas, soppressata, provolone, olives, chili aioli

PASTA E FAGIOLI 12
gigante beans, tubetti pasta, le bocage farm vegetables

ARANCINI SPANAKOPITA 8
josaiah's spinach, feta, yogurt sauce

...

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 15
creamy polenta, calabrian chili, cherry tomato pomodoro

7 HILLS ANGUS BURGER 18
grilled pork belly, hot house tomato, crawford cheese smoke sauce, brioche bun, house made kettle chips

LOCAL SPINACH AND MUSHROOM SALAD 14
red onion marmalade, hazelnuts, gorgonzola cream
add grilled hanger steak 12

PECORINO CRUSTED BLUE CATFISH 18
charred avocado, chili, radish-cucumber remoulade

...

Executive Chef Anthony Chittum

Pastry Chef Jillian Fitch

follow online @irongatedc



SIDES

...

roasted rapini, parmesan 5

sourdough, jam, chocolate tahini 5

deviled hen eggs, bottarga 5

crispy potatoes, yogurt 6

radish, onion butter 6

grilled pork belly 7



DESSERTS

...

RHUBARB RICOTTA CHEESECAKE 10
rhubarb gelée, strawberry sorbet

DARK CHOCOLATE MOUSSE 10
black pepper, almond, dried cherries

3 CHEESE PLATE 12
local honey, fennel seed crackers