

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.



EARTH & EATS 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
wild ramps, nettle pesto, pipe dreams farm goat cheese

BEETROOT-WALNUT DIP 11
yogurt, dill, spring crudites, fennel seed crackers

SPRING PEA BRUSCHETTA 12
fresh ricotta, torn mint, house sourdough



MAPLEBROOK FARMS BURRATA 16
cremini mushrooms, pinenuts, pea tendrils pesto

BATTER FRIED HALLOUMI 15
rhubarb agro dolce, torn mint, sicilia pistachios



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

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

GRILLED VIRGINIA ASPARAGUS 14
smoked trout roe, pickled egg, mustard, little croutons



CARAMELIZED RICOTTA GNOCCHI 17
pork sausage ragu, calabrian chili, parmesan cheese

SQUID INK GEMELLI 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+ 79
crispy potatoes, cipollini agrodolce, salsa verde, house pita

GRAPE LEAF ROASTED SKEIR COD / for 2+ 62
warm potato salad, olives, caper aioli, baccala fritters

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
65. 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

RHUBARB RICOTTA CHEESECAKE 10
rhubarb gelée, strawberry sorbet

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

Executive Chef Anthony Chittum

Pastry Chef Jillian Fitch

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