

# 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

...

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

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

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

ARANCINI SPANAKOPITA 8  
*josiah's spinach, feta, yogurt sauce*

GIGANTE BEAN SOUP 11  
*roasted chicken broth, tubetti pasta, baby greens, parmesan*

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

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

MIXED ANTIPASTI SALAD 14  
*snap peas, soppressata, provolone, olives, chili ailoli*

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

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

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

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

LOCAL SPINACH & MUSHROOM SALAD 14  
*red onion marmalade, hazelnuts, gorgonzola cream  
add oak grilled bison hanger steak 12*

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

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



## DESSERT

...

CRISPY GREEK YEAST DOUGHNUTS 6  
*orange blossom syrup*

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

RHUBARB RICOTTA CHEESECAKE 10  
*rhubarb gelée, strawberry sorbet*

ICE CREAMS, SORBETS & GRANITAS 7

...

Executive Chef Anthony Chittum  
Pastry Chef Jillian Fitch