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 capital.

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.

### SUMMER MELON SKEWER
- country ham, tomato, crispy sesame feta, vin cotto
- 7

### MINI MERGUEZ PYRO
- feta, cilantro, harissa, potato, house pita
- 10

### DEVIDLED DUCK EGGS
- lemon zest, garlic chives, bottarga
- 6

### OUR DAILY FOCACCIA
- zucchini, garlic confit, lemon-thyme, smoked mozzarella
- 6

### FETA & ROASTED PEPPER DIP
- scallions, vegetable crudites, fennel seed crackers
- 11

### SOURDOUGH BRUSCHETTA
- local stone fruit, tomato, summer savory, fresh ricotta
- 12

### MAPLEBROOK FARMS BURRATA
- baby fennel spoon sweets, olive oil, briseche melba
- 16

### BATTER FRIED HALLOUNI
- summer berries, pistachio, balsamic roasted treviso
- 15

### CHARRED KIRBY CUCUMBERS
- garlic, dill, shaved radish, yogurt sauce
- 12

### EGGPLANT INVOLTINI “ALKYON”
- smoked bacon, feta, cherry tomato pomodoro
- 14

### LOCAL HEIRLOOM TOMATOES
- carob-barley rusks, kalamata, cucumber, fresh goat cheese
- 14

### CARAMELIZED RICOTTA GNOCCHI
- pork sausage ragu, calabrian chili, parmesan cheese
- 18

### GOAT CHEESE AGNOLOTTI
- baby beets, poppyseeds, lemon, walnut froth
- 17

### BLUE CRAB AND SHRIMP YOUVETSI
- saffron orzo, baby fennel, roasted tomato
- 21

### EGG & DILL GEMELLI
- braised local rabbit, tomato, two olives, mustard
- 19

### BARBECUED OCTOPUS
- sweet corn, bacon, filet beans, yogurt sainagrette
- 18

### NEW FRONTIER BISON SKIRT
- peperonata, p.g. blue, stuffed squash blossom, olive aioli
- 20

### CRISPY SOFT SHELL CRAB
- charred gem lettuce, baby tomatoes, everything caesar
- 18

### IRON GATE MIXED GRILL / for 2+
- crispy potatoes, cipollini agrodolce, salsa verde, house pita
- 79

### WHOLE ROASTED MAINE LOBSTER / for 2+
- squid ink bucatini, tomato, chili, marjoram, garlic butter
- 49

### CHEF’S FAMILY TABLE
- 59. per person, multiples of two people
- inspired by farm-fresh agriturismi 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.

### LOCAL CHERRY VARIATIONS
- bittersweet chocolate, maurodaphne, mascarpone ice cream
- 10

### CRISPY GREEK YEAST DONUTS
- orange blossom syrup
- 6

### PEACHES AND CREAM
- pistachio sponge cake, cardamon, basil, crispy phyllo
- 10

### ICE CREAMS, SORBETS & GRANITAS
- ask your server for today’s selections
- 7