

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.



LUNCH

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FETA & ROASTED PEPPER DIP <i>scallions, vegetable crudites, fennel seed crackers</i>	11	CRISPY BLUE CATFISH <i>caper berry aioli, cherry tomatoes, charred sweet corn</i>	18
CRISPY RUSSET POTATOES <i>kefalotyri cheese, lemon zest, harissa aioli</i>	8	SHRIMP SCAMPI <i>broccoli rabe, chili flake, pine nuts, bucatini pasta</i>	18
DEVILED DUCK EGGS <i>lemon zest, garlic chives, bottarga</i>	6	CARAMELIZED RICOTTA GNOCCHI <i>pork sausage ragu, calabrian chili, parmesan cheese</i>	18
SUMMER SQUASH ARANCINI <i>smoked mozzarella, oregano, charred tomato aioli</i>	8	EARTH + EATS KALE CAESAR <i>baby tomato, b&b onion, anchovy, parmesan, torn croutons</i>	14
CHILLED TOMATO-MELON SOUP <i>gulf shrimp, pine nuts, whipped basil mascarpone</i>	12	add grilled bison hanger steak 12	
OUR DAKOS SALAD <i>barley rusks, kalamata, cucumber, fresh goat cheese</i>	14	SHAVED PORK GYRO <i>red onion, feta, yogurt, olive oil fried potatoes</i>	17
CRISPY SESAME FETA <i>shaved country ham, summer melon, vin cotto</i>	14	GRILLED GREEK HAMBURGER <i>kefalotyri cheese, crispy potatoes, yogurt sauce</i>	15



DESSERT

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STONE FRUIT CROSTADA <i>brown butter, honey, spearmint, frozen yogurt</i>	10
CRISPY GREEK YEAST DONUTS <i>orange blossom syrup</i>	6
GIANDUJA GANACHE TART <i>smoked caramel, hazelnut, sea salt, chantilly cream</i>	10
ICE CREAMS, SORBETS & GRANITAS <i>ask your server for today's selections</i>	7

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Executive Chef Anthony Chittum
Pastry Chef Jillian Fitch
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