

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.



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

MINI MERGUEZ GYRO
feta, cilantro, harissa, crispy potato, house pita

DEVILED DUCK EGGS
lemon zest, chives, bottarga



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

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

SOURDOUGH BRUSCHETTA
local stone fruit, tomato, summer savory, fresh ricotta



MAPLEBROOK FARMS BURRATA
baby fennel spoon sweets, olive oil, brioche melba

BATTER FRIED HALLOUMI
summer berries, pistachio, balsamic roasted treviso



CHARRED KIRBY CUCUMBERS
garlic, dill, shaved radish, yogurt sauce

OUR DAKOS SALAD
barley rusks, kalamata, cucumber, fresh goat cheese

EGGPLANT INVOLTINI "ALKYON"
smoked bacon, feta, cherry tomato pomodoro

7

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

MELTED CABBAGE TORTELLINI
smoked ham butter, pennsylvania apples, pecorino sardo

SWEET CORN RISOTTO
roasted cherry tomato, basil, feta, carolina shrimp



GRILLED LAMB MEATBALLS
shaved zucchini, pine nuts, yogurt, chili agrodolce

NEW FRONTIER BISON SKIRT STEAK
peperonata, p.g. blue stuffed squash blossom, olive aioli

OAK GRILLED OCTOPUS
shell bean hummus, charred onion, marinated tomatoes



IRON GATE MIXED GRILL / for 2+
crispy potatoes, cippolini agrodolce, salsa verde, house pita

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

*gluten free alternatives are available;
please ask your server for details*

Executive Chef Anthony Chittum

Pastry Chef Jillian Fitch

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18

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79

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CHEF'S FAMILY TABLE
59. 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*



WARM APPLE CAKE 11
brandy caramel, local sorghum, sweet cream ice cream

CRISPY GREEK YEAST DONUTS 6
orange blossom syrup

CHOCOLATE AMARETTI TERRINE 11
balsamic glazed plums, almond, mint, chantilly cream

ICE CREAM SAMMIES 6
*ricotta ice cream, cocoa nibs, ginger, pizzelle
chocolate, chocolate, fig, fig
baklava ice cream, 2 nuts, chocolate, kataifi
try all three for 15*

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