

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.



BRUNCH

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CRISPY YEAST DOUGHNUTS 6
orange blossom syrup

BAKLAVA CINNAMON ROLL 9
pistachio, walnut, honey lemon glaze

SUMMER SQUASH ARANCINI 8
smoked mozzarella, oregano, charred tomato aioli

SHEEP & GOAT'S MILK YOGURT 9
earth & eats honey, candied pistachios

CRISPY SESAME FETA 14
shaved country ham, summer melon, vin cotto

OUR DAKOS SALAD 14
barley rusks, kalamata, cucumber, fresh goat cheese

CHILLED TOMATO-MELON SOUP 12
gulf shrimp, pine nuts, whipped basil mascarpone

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IRON GATE'S RICOTTA PANCAKES 14
caramelized peaches, whipped mascarpone, berry syrup

TWO OLIVE OIL FRIED EGGS 16
crispy potatoes, salsa verde, simple salad

POACHED HEN EGGS 15
roasted peppers pomodoro, chili, feta, grilled sourdough

EARTH & EATS KALE CAESAR 14
baby tomato, b&b onion, anchovy, parmesan, torn croutons
add grilled bison hanger steak 12

CRISPY BLUE CATFISH 17
caperberry aioli, cherry tomato, charred sweet corn salad

7 HILLS ANGUS BURGER 16
grilled soppressata, hot house tomato, crawford cheese
smoke sauce, brioche bun, our kettle chips

Executive Chef Anthony Chittum
Pastry Chef Jillian Fitch
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SIDES

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roasted summer squash 5
sourdough, jam, chocolate tahini 5
deviled hen eggs, lemon 5
crispy potatoes, harissa aioli 6
grilled lamb merguez 7
carrots, yogurt, harissa, pistachio 6



DESSERT

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

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

3 CHEESE PLATE 14
local honey, fennel seed crackers