

IRON GATE



DESSERT



CRISPY GREEK YEAST DOUGHNUTS 6
orange blossom syrup

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

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

*Executive Chef Anthony Chittum
Pastry Chef Jillian Fitch*



CHEESE



MORE BEER
unpasteurized, cow's milk, long valley, new jersey

SOFIA
pasteurized, goat's milk, greenville, indiana

OLDWICK SHEPHERD
unpasteurized, sheep's milk, long valley, new jersey

ST. MALACHI
pasteurized, cow's milk, coatesville, pennsylvania

ROUSSAS FETA
pasteurized, sheep and goat's milk, almyros, greece

PRINCE GEORGE'S BLUE
unpasteurized, cow's milk, brandywine, maryland

each 4 / three for 12 / four for 14 / six for 20

ADDITIONAL ACCOMPANIMENTS 2 each
*seasonal mostarda, fennel seed crackers,
candied walnuts, pickled vegetables, local honeycomb
salt roasted almonds*



DIGESTIFS



DOWS 20-YEAR TAWNY PORT 16
douro, portugal

2010 GAVALAS, VIN SANTO 18
santorini, greece

2014 BARBOURSVILLE, "PAXXITO" 14
virginia, usa

HOUSEMADE 'CELLO 10
1734 n street nw, usa

DON CICCIO FIGLI AMARO LUNA 12
dc, usa

RAKOMELO 10
crete, greece

SOUTHERN ITALIAN AMARO FLIGHT 15
amaro dell'etna, borsci, caffo vecchio del capo