

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

...

DUO OF HOUSE DIPS	11	CRISPY BLUE CATFISH	18
<i>beet/walnut, parsley/almond, crudites, fennel seed crackers</i>		<i>shaved fennel salad, olive, torn herbs, lemon, chili aioli</i>	
CRISPY RUSSET POTATOES	7	SHRIMP SCAMPI	18
<i>kefalotyri cheese, lemon zest, harissa aioli</i>		<i>baby broccoli, chili flake, pine nuts, bucatini pasta</i>	
DEVILED DUCK EGGS	6	CARAMELIZED RICOTTA GNOCCHI	18
<i>lemon zest, chives, bottarga</i>		<i>pork sausage ragu, calabrian chili, pecorino cheese</i>	
CREMINI MUSHROOM ARANCINI	8	EARTH + EATS KALE CAESAR	14
<i>grayson cheese, crispy rosemary, black garlic aioli</i>		<i>baby tomato, b&b onion, anchovy, parmesan, torn croutons</i>	
WINTER PUMPKIN BISQUE	12	<i>add grilled bison hanger steak 12</i>	
<i>local apple, sage, almond, spiced pumpkin seeds</i>		SHAVED PORK GYRO	17
HEARTH ROASTED CARROTS	13	<i>grilled red onion, feta, yogurt, olive oil fried potatoes</i>	
<i>yogurt sauce, pistachio, harissa, cilantro</i>		OAK GRILLED LAMB KEFTEDES	15
MAPLE ROASTED SQUASH	14	<i>charred cipollini onions, cilantro, spiced tomato jam</i>	
<i>fresh goat cheese, nuts & seeds, asian pear, balsamic</i>		7 HILLS ANGUS BBQ BURGER	16
HEIRLOOM BEET SALAD	13	<i>crawford cheese, pancetta, thick cut onion ring, chicory slaw</i>	



DESSERT

...

CARAMELIZED APPLE MILLE-FEUILLE	10
<i>honeyed yogurt, brown butter almonds, cinnamon ice cream</i>	
CRISPY GREEK YEAST DONUTS	6
<i>orange blossom syrup</i>	
MILK CHOCOLATE SEMIFREDDO	10
<i>charred pineapple, cashews, dark chocolate ganache</i>	

...

Executive Chef Anthony Chittum
Pastry Chef Jillian Fitch
follow online @irongatedc