BRUNCH

CRISPY YEAST DOUGHNUTS 6
orange blossom syrup

SESAME CRUSTED FETA 6
local honey, vin cotto, chives

CREMINI MUSHROOM ARANCINI 8
grayson cheese, crispy rosemary, black garlic aioli

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

HERILOOM BEET SALAD 13
florida citrus, mint, pistachio, tahini vinaigrette

KING SALMON PASTRAMI 14
capers, red onion, cucumber, dill, sesame koulouri

WINTER PUMPKIN BISQUE 12
local apple, sage, almond, spiced pumpkin seeds

IRON GATE’S RICOTTA PANCAKES 14
granny smith apple, black walnut, cinnamon mascarpone

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

POACHED HEN EGGS 17
calabrian chili, feta, cherry tomato pomodoro

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

CRISPY BLUE CATFISH 18
shaved fennel salad, olive, torn herbs, lemon, chili aioli

7 HILLS ANGUS BBQ BURGER 16
crawford cheese, pancetta, thick cut onion ring, chicory slaw

SIDES

roasted broccoli, pecorino 6
sourdough toast, jam, hazelnut butter 5
deuzed hen eggs, lemon 5
crispy potatoes, harissa aioli 6
coteco, lemon 8

DESSERT

CARAMELIZED APPLE MILLE-FEUILLE 10
honeyed yogurt, brown butter almond, cinnamon cream

MILK CHOCOLATE SEMIFREDDO 10
charred pineappple, cashews, dark chocolate ganache

3 CHEESE PLATE 14
local honey, fennel seed crackers

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

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 capital.

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.