

# 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

...

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*

*Executive Chef Anthony Chittum*

*Pastry Chef Jillian Fitch*

*follow online @irongatedc*



## SIDES

...

*roasted broccoli, pecorino 6*  
*sourdough toast, jam, hazelnut butter 5*  
*deviled hen eggs, lemon 5*  
*crispy potatoes, harissa aioli 6*  
*cotechino, lemon 8*



## DESSERT

...

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

MILK CHOCOLATE SEMIFREDDO 10  
*charred pineapple, cashews, dark chocolate ganache*

3 CHEESE PLATE 14  
*local honey, fennel seed crackers*

*Executive Chef Anthony Chittum*

*Pastry Chef Jillian Fitch*

*follow online @irongatedc*