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.

### Menu

- **NEW FRONTIER BISON TARTARE**: st. malachi reserve, sunchokes, harissa aioli
- **GRILLED WHITE STONE OYSTERS**: goat’s milk butter, calabrian chili, pickled shallots
- **OUR DAILY FOCACCIA**: Meyer lemon, red onion, feta, kalamata olives
- **SMOKED COD BRUSCHETTA**: horseradish mascarpone, radish, pickles, smoked trout roe
- **MAPLEBROOK BURRATA**: cremini mushroom, pine nuts, pea tendril pesto
- **HEIRLOOM BEET SALAD**: florida citrus, sicilian pistachios, tahini vinaigrette
- **HEARTH ROASTED CARROTS**: yogurt sauce, pistachio, harissa, cilantro
- **PATH VALLEY APPLE SALAD**: celery, bayley hazen, urfa chili, creamy mustard vinaigrette
- **CARAMELIZED RICOTTA GNOCCHI**: pork sausage ragu, calabrian chili, parmesan cheese
- **MELTED CABBAGE TORTELLINI**: smoked ham butter, pennsylvania apples, pecorino sardo
- **SHRIMP SCAMPI**: broccoli rabe, chili flake, pine nuts, dill, bucatini pasta
- **OAK GRILLED OCTOPUS**: sweet potatoes, curly endive, mustard, black garlic aioli
- **CAROLINA MACKEREL**: charred bok choy, preserved tomato, everything caesar
- **GREEK STYLE HALF CHICKEN**: pee wee potatoes, charred cucumber, maroulosalata, yogurt sauce
- **WHOLE ROASTED ATLANTIC FISH**: grape leaf, feta, pistachios, sultanas, shaved fennel salad

### Desserts

- **CRISPY GREEK YEAST DONUTS**: orange blossom syrup
- **MILK CHOCOLATE SEMIFREDDO**: charred pineapple, cashews, dark chocolate ganache
- **MAPLEBROOK BURRATA**: cremini mushroom, pine nuts, pea tendril pesto
- **MELTED CABBAGE TORTELLINI**: smoked ham butter, pennsylvania apples, pecorino sardo
- **SHRIMP SCAMPI**: broccoli rabe, chili flake, pine nuts, dill, bucatini pasta
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### Family Table

- **CHEF’S FAMILY TABLE**: 64. per person, multiples of two people

Inspired by farm-fresh agriturismo dinners, the best-kept secret in Italy’s countryside, let our family cook for your family: a sumptuous multi-course menu served family style including antipasti, main and dessert.

We kindly ask that everyone at the table participate in the chef’s family table.

### Additional Items

- MEYER LEMON PANNA COTTA
- CRISPY GREEK YEAST DONUTS
- MILK CHOCOLATE SEMIFREDDO

### Executive Chef

Executive Chef Anthony Chittum
Pastry Chef Jillian Fitch
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