

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.



DUO OF HOUSE DIPS 11
beet/walnut, parsley/almond, crudites, fennel seed crackers

NEW FRONTIER BISON TARTARE 14
st. malachi reserve, sunchokes, harissa aioli

GRILLED WHITE STONE OYSTERS 13
goat's milk butter, calabrian chili, pickled shallots



OUR DAILY FOCACCIA 7
meyer lemon, red onion, feta, kalamata olives

SMOKED COD BRUSCHETTA 15
horseradish mascarpone, radish, pickles, smoked trout roe



MAPLEBROOK BURRATA 14
cremini mushroom, pine nuts, pea tendrils pesto

HEIRLOOM BEET SALAD 13
florida citrus, sicilian pistachios, tahini vinaigrette

HEARTH ROASTED CARROTS 13
yogurt sauce, pistachio, harissa, cilantro

PATH VALLEY APPLE SALAD 13
celery, bayley hazen, urfa chili, creamy mustard vinaigrette



CARAMELIZED RICOTTA GNOCCHI 19
pork sausage ragu, calabrian chili, parmesan cheese

MELTED CABBAGE TORTELLINI 18
smoked ham butter, pennsylvania apples, pecorino sardo

SHRIMP SCAMPI 19
broccoli rabe, chili flake, pine nuts, dill, bucatini pasta



OAK GRILLED OCTOPUS 19
sweet potatoes, curly endive, mustard, black garlic aioli

SPICED LAMB SAUSAGE 18
braised kale, pickled mustard seeds, shell bean ragu

CAROLINA MACKEREL 20
charred bok choy, preserved tomato, everything caesar



GREEK STYLE HALF CHICKEN / for 2+ 38
pee wee potatoes, charred cucumber, maroulosalata, yogurt sauce

WHOLE ROASTED ATLANTIC FISH / for 2+ MP
grape leaf, feta, pistachios, sultanas, shaved fennel salad

*gluten free alternatives are available;
please ask your server for details*



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*



MEYER LEMON PANNA COTTA 10
shortbread, rosemary, toasted meringue

CRISPY GREEK YEAST DONUTS 6
orange blossom syrup

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

*Executive Chef Anthony Chittum
Pastry Chef Jillian Fitch
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