

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.



SPICED BABKA STRATA 8
candied orange, chocolate, tahini, mascarpone

HEARTY GREEN CAESAR 15
pickled egg, parmesan cheese, focaccia croutons, b&b onions

WINTER CITRUS SALAD 15
2 olives, torn mint, baby watercress, hand-pulled buratta

OAK GRILLED HAPPY OYSTERS* 13
goat's milk butter, calabrian chili, pickled shallots

I.G. RICOTTA PANCAKES 15
caramelized apples, walnut-maple syrup, whipped amish butter

TWO OLIVE OIL FRIED EGGS* 15
crispy potatoes, salsa verde, hearty green salad

IRON GATE BREAKFAST SANDWICH* 17
house cotechino, dippy egg, garlicky chard, chili aioli

GRILLED ATLANTIC MACKEREL 20
braised gigante beans, 2 mustards, lacinato kale

POACHED HEN EGGS* 18
pulled short rib, crumbled feta, spiced pomodoro

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*



VANILLA SPONGE CAKE 10
fresh goat's milk, marcona almond, roasted pineapple

BITTERSWEET CHOCOLATE CUSTARD 9
cardamom, blood orange, pistachios



SPICY BLOODY MARY 10
vodka, calabrian chili, old bay rim

GREEK MIMOSA 10
sparkling wine, fresh orange juice, orange blossom

HOT DRIP PARLOR COFFEE 4
*freshly brewed with notes of cocoa and toffee
whole milk, sugars, and honey available upon request*

HOT TEA 4
*your choice of english breakfast, jasmine, peppermint, or chamomile tea freshly steeped
whole milk, sugars, and honey available upon request*

CHAI LATTE 5
*black tea slow-steeped with fresh, warming spices.
lightly sweetened and paired with milk*

*gluten free alternatives are available for an additional \$2;
please ask your server for details*



CARRYOUT BEVERAGES

We have an expansive menu of bottled cocktails, wine, beer, cider, coffee, tea, and kombucha at discounted prices for you to enjoy at home! Scan the QR code below to browse.



Executive Chef Anthony Chittum

Pastry Chef Jillian Fitch

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