

# 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.



RICOTTA DOUGHNUTS 8  
*cinnamon sugar, caramel*

HAND PULLED BURRATA 15  
*fennel spoon sweet, strawberries, crackers*

YOGURT 12  
*goat & sheep milk yogurt, local honey, candied pistachios*

GRILLED JUMBO ASPARAGUS 18  
*smoked salmon, delicate herbs, croutons, pommery emulsion*

OAK GRILLED OYSTERS\* 13  
*goat’s milk butter, calabrian chili, pickled shallots*

IRON GATE’S RICOTTA PANCAKES 15  
*caramelized apples, walnut-maple syrup, whipped mascarpone*

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

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

OAK GRILLED BIFTEKI\* 16  
*kefalotyri cheese, crispy potato, yogurt, charred onion*

SQUID INK CAPPELLINI 20  
*smoked salmon, cream, chives*



STRAWBERRY RHUBARB PANNA COTTA 11  
*sweet cream panna cotta, strawberry rhubarb jam, mini shortcakes, macerated strawberries, torn mint*

MILK CHOCOLATE SEMIFREDDO 12  
*dark chocolate ganache, assorted citrus, candied cocoa nibs*

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

*an automatic 22% service charge is added to all checks this allows us to pay our staff a generous hourly wage*



DRIP PARLOR COFFEE 4  
*freshly brewed with notes of cocoa and toffee whole milk, sugars, and honey available upon request served hot or over ice*

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

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

BOTTLED SOFT DRINKS 4  
*coca-cola, diet coca-cola, sprite, ginger ale*

*Executive Chef Anthony Chittum  
Pastry Chef Jillian Fitch  
Sommelier Erin Dudley  
follow online @irongatedc*

# IRON GATE

## 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.



## SPARKLING WINE

COLUTTA, RIBOLLA GIALLA BRUT 16/54  
*colli orientali del friuli, italy, nv*

SANTA MARIA LA PALMA, ARAGOSTA 10/40  
SPUMANTE BRUT ROSE  
*cannonau, alghero, sardegna, italy, nv*

## WHITE WINE

AVANTIS, BLUE WAVE ASSYRTIKO 19/76  
*santorini, greece, 2018*

MORTELLITO, CALAIANCU VINO BIANCO 17/68  
*white wine. grillo / catarratto, sicily, italy. 2019*

SEMÉLI, THE FEAST WHITE 11  
*moschofilero, mantinea, peloponnese, greece, 2019*

AIVALIS, ASSYRTIKO BARREL FERMENTED 13/52  
*peloponnese, greece, 2019*

## ORANGE WINE

GEORGAS FAMILY, BLACK LABEL 16/64  
*savatiano. orange wine. attica, greece, 2018*

TROUPIS WINERY, HOOF & LUR 14/56  
*moschofilero. orange wine. mantinia, peloponnese, greece, 2018*

PAPRAS BIO WINES, PLEIADES 14/56  
*roditis. orange wine. tyrnnavos, greece, 2017*

## ROSÉ WINE

SAN SALVATORE, VETERE ROSATO 15/60  
*aglianico, campania, italy, 2019*

BOSINAKIS IERIA, ROSÉ 14/56  
*moschofilero, mantinia, peloponnese, greece, 2019*

## RED WINE

FATALONE, PUGLIA TERES 13/52  
*red wine, primitivo, puglia, italy, 2019*

I CUSTODI, PISTUS ETNA ROSSO 18/72  
*red wine, nerello mascalese, sicily, italy, 2019*

FOUNDI ESTATE, XINOMAVRO 13/52  
*naoussa, macedonia, greece, 2018*

TETRAMYTHOS, PHELLO NATUR 19/76  
*agiorgitiko. peloponnese, greece, 2016*

SCALA, CIRÒ ROSSO CLASSICO 14/56  
SUPERIORE  
*gaglioppo. cirò doc, calabria, italy, 2018*

PAPAGYRIOU, LE ROI DES MONTAGNES 19/76  
*cabernet sauvignon/maurodaphne/touriga nacional, corinthia, greece, 2017*

## BRUNCH COCKTAILS

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

MIMOSA 10  
*fresh citrus, sparkling wine*

APEROL SPRITZ 13  
*aperol, prosecco, citrus peel*

## BEER & CIDER

ROTHAUS, TANNENZAPFLE 8  
*german pilsner, germany. 5.1% / 11.2 oz bottle*

BLUEJACKET, LOST WEEKEND 9  
*hazy ipa with citra hops, washington, dc. 7.0% / 16 oz can*

DUPONT SAISON DUPONT 10  
*season, hainaut, belgium. 6.5% / 11.2 oz bottle*

J. WAKEFIELD STUSH 10  
*berliner with lemon, florida. 5.0% / 11.2 oz bottle*

GRAFT, GREEN IS GOLD 8  
*dry cider with gin botanicals & wildflower honey, new york. 6.9% / 12 oz can*