

# 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.



OUR DAILY FOCACCIA <i>meyer lemon, red onion, kalamata olive, roussa feta</i>	8
OAK GRILLED HAPPY OYSTERS <i>goat's milk butter, calabrian chili, pickled shallots</i>	13
VIRGINIA STEAK TARTARE <i>runnymede cheese, perserved mushrooms, brioche melba</i>	14
GRILLED AVOCADO WEDGE <i>smoked ora king salmon, horseradish, yogurt green goddess</i>	15
WINTER CITRUS SALAD <i>2 olives, torn mint, baby watercress, hand pulled buratta</i>	15
CARAMELIZED RICOTTA GNOCCHI <i>pork sausage ragu, calabrian chili, parmesan</i>	18
TRUMPET MUSHROOM RISOTTO <i>rosemary, hazelnuts, truffled marscapone</i>	20
GRILLED ATLANTIC MACKEREL <i>braised gigante beans, 2 mustards, lacinato kale</i>	20
7-HILLS SHORT RIB <i>chili agrodolce, pine nuts, torn mint, shaved fennel salad</i>	22

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



CHEF'S FAMILY TABLE :  
*69. per person, multiples of two people  
58. per person for wine pairings*

*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*



BABKA BREAD PUDDING <i>spiced tahini, sour cherry spoon sweets, chocolate gelato</i>	10
AUTUMN NAPOLEON <i>local apples two ways, thyme, butterscotch mascarpone, crispy phyllo</i>	10
BITTERSWEET CHOCOLATE BUDINO <i>candied hazelnuts, sea salt, chantilly, shortbread crumble</i>	9
IRON GATE BLANKET <i>stay warm &amp; cozy on our patio and at home!</i>	20

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



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.*

