

# 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.



WHIPPED GREEK YOGURT 11  
*toasted pistachio, torn spearmint,  
pomegranate seeds & molasses*

IMPORTED BURRATA CHEESE 13  
*unfiltered olive oil, fennel spoon sweets,  
grilled parker house crostini*

MIXED BRASSICA SALAD 14  
*bay blue cheese, marcona almond,  
creamy apple cider vinaigrette*

NEW FRONTIER BISON TARTARE 15  
*st. malachi cheese, jerusalem artichokes, harissa aioli*

CAULIFLOWER BISQUE 14  
*sultanas, capers, pine nuts, curry oil*

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

LEMON-RICOTTA PANCAKES 16  
*granny smith apples, black walnut granola,  
whipped sorghum butter*

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

OAK GRILLED BIFTEKI 16  
*crispy potato, yogurt sauce, charred onion*

ROASTED PEPPER LUMACHE 21  
*gulf shrimp, baby broccoli, pine nuts, lemon butter*



WARM APPLE CAKE 12  
*autumn squash, black walnut, mascarpone ice cream*

ROSEMARY PINENUT TART 13  
*bittersweet chocolate, local honey, jupiter grape sorbet*

*20% gratuity is added to all parties of 6 or more*

*3% is added to all checks  
this allows us to recognize our kitchen staff  
and is not a gratuity for service*

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



## DESSERT WINE | DIGESTIF

MORAITIS, PAROS SWEET MALVASIA 15  
*malvasia, paros, greece, 2016*

NIKÀ PASSITO DI PANTELLERIA 13  
BENT EL RIAH  
*zibbibo (muscat ancestrale), pantelleria, sicily,  
italy, 2015*

VAN ZELLERS & CO, 40-YEAR OLD 37  
TAWNY PORTO  
*douro, portugal, nv*

DOW 20-YEAR TAWNY PORTO 16  
*douro, portugal, nv*

AMARO FLIGHT 25  
*amaro dell’etna, borsci san marzano amaro,  
caffo vecchio amaro del capo*

*Executive Chef Anthony Chittum  
follow online @irongatedc*

SPARKLING WINE		ROSÉ WINE		BRUNCH COCKTAILS		NON ALCOHOLIC	
MATAMIS, CHARILYS SPUMANTE BRUT <i>assyrtiko/malagousia, macedonia, greece, nv</i>	12/44	SAN SALVATORE, VETERE ROSATO <i>aglianico, campania, italy, 2019</i>	15/60	SPICY BLOODY MARY <i>vodka, calabrian chili, old bay rim</i>	10	MATCHA GINGER LEMONADE <i>matcha, fever tree ginger beer, lemon, simple</i>	10
KARANIKA BRUT ROSE <i>xinomavro, macedonia, greece, 2018</i>	22/88	BOSINAKIS IERIA, ROSÉ <i>moschofilero, mantinia, peloponnese, greece, 2019</i>	14/56	MIMOSA <i>fresh citrus, sparkling wine</i>	10	CAMEO’S PARLOR COFFEE <i>notes of cocoa and toffee whole milk, sugars, and honey available upon request served hot or over ice</i>	4
WHITE WINE		RED WINE		BEER & CIDER			
GAVALAS, ASSYRTIKO BLUE BOTTLE <i>santorini, greece, 2020</i>	19/76	PALMENTO COSTANZO, MOFETE ETNA ROSSO <i>nerello mascalese, nerello cappuccio, mt etna, sicily, italy, 2019</i>	18/72	SEPTEN MONDAY’S <i>german pilsner, greece. 5.0% / 11.2 oz bottle</i>	9	CHAI LATTE <i>black tea with fresh, warming spices. lightly sweetened and paired with milk served hot or over ice</i>	5
POGGIO ANIMA URIEL <i>grillo, sicily, italy, 2017</i>	11/44	TARALAS FAMILY WINERY, “MAVRO” <i>naoussa, macedonia, greece, 2013</i>	18/72	ROTHAUS, TANNENZAPFLE <i>german pilsner, germany. 5.1% / 11.2 oz bottle</i>	8	HOT TEA <i>your choice of english breakfast, green, or chamomile tea whole milk, sugars, and honey available upon request</i>	4
TETRAMYTHOS, RIZES RODITIS <i>peloponesse, greece, 2018</i>	12/48	SCALA, CIRÒ ROSSO CLASSICO SUPERIORE <i>gaglioppo. cirò doc, calabria, italy, 2018</i>	14/56	3 FLOYDS ZOMBIE DUST <i>pale ale, indiana. 6.2% / 12 oz can</i>	8	ICED TEA <i>black tea chilled to perfection and served over ice. sweetner available upon request</i>	4
NERANTZI MALAGOUZIA <i>malagouzia, serres, macedonia, greece, 2020</i>	13/52			BLUEJACKET, BELONG TO THE WORLD <i>hazy ipa with masaic, sultana, &amp; galaxy hops, washington dc, 7.0% / 16 oz can</i>	8		
WINE ART ESTATE IDISMA DRIOS <i>assyrtiko, drama, greece, 2016</i>	13/52			BRUERY TERREUX GOSES ARE RED <i>oak barrel aged gose with syrah wine grapes, california. 5.6% / 16 oz can</i>	10		
SKIN CONTACT				BELL’S KALAMAZOO STOUT <i>american stout with brewer’s licorice, kalamazoo, michigan. 6.0% / 12 oz bottle</i>	8		
GEORGAS FAMILY, BLACK LABEL <i>savatiano. orange wine. attica, greece, 2018</i>	L 16/64	BAIRAKTARIS, OLD MONOLITHOS <i>agiorgitiko. nemea, peloponnese, greece, 2014</i>	14/56	GRAFT, FIELD DAY <i>cider with rhubarb, blood orangees, hibiscus &amp; rooibus tea, new york. 6.9% / 12 oz can</i>	8		
TROUPIS WINERY, HOOF & LUR <i>moschofilero. orange wine. mantinia, peloponnese, greece, 2018</i>	14/56	PAPAGYRIOU, LE ROI DES MONTAGNES <i>cabernet sauvignon/mavrodaphne/touriga nacional corinthia, greece, 2017</i>	20/78			Wine Director Erin Dudley Spirits Director Nick Farrell	
PAPRAS BIO WINES, PLEIADES <i>roditis. orange wine. tyrnavos, greece, 2017</i>	14/56						