

# 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 9  
*kalamata olives, torn sage, grapes*

GOLDEN POTATO KEFTEDES 14  
*charred leek, trout roe, dill, smoked egg gribiche*

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*

ROASTED CHESTNUT CAPPELLACCI 21  
*country ham, rosemary, pomegranate, parmesan froth*

TRUMPET MUSHROOM “CARBONARA” 21  
*pecorino sardo, cured egg yolk, black pepper malfadi*

OAK GRILLED YELLOWFIN TUNA 24  
*charred avocado, radish, chili, yogurt green goddess*

JURGIELEWICZ FARMS DUCK LEG 21  
*autumn squash variations, spiced seeds, cranberry gastrique*

ADD ALBA WHITE TRUFFLE SHAVINGS FOR \$60/3g

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



CHEF’S FAMILY TABLE\* :  
*75. 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*



APPLE CIDER CAKE 12  
*sugarnut squash, black walnut, mascarpone ice cream*

ROSEMARY PINENUT TART 13  
*bittersweet chocolate, local honey, sorbet from our grapes*

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



## AFTER DINNER

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

MATAMIS, CHARILYS SPUMANTE BRUT  
assyrtiko/malagousia, macedonia, greece, nv 12/44

KARANIKA BRUT ROSE  
xinomavro, macedonia, greece, 2018 22/88

WHITE WINE

GAVALAS, ASSYRTIKO BLUE BOTTLE  
santorini, greece, 2020 19/76

POGGIO ANIMA URIEL  
grillo, sicily, italy, 2017 11/44

TETRAMYTHOS, RIZES RODITIS  
peloponesse, greece, 2018 12/48

NERANTZI MALAGOUZIA  
malagouzia, serres, macedonia, greece, 2020 13/52

WINE ART ESTATE IDISMA DRIOS  
assyrtiko, drama, greece, 2016 13/52

SKIN CONTACT

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

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

ROSÉ WINE

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

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

RED WINE

ELIOS, GLOU GLOU ROSSO  
nerello mascalase, sicily, italy, 2020 18/72

PIETRAVENTOSA, ALLEGORIA  
PRIMITIVO  
primitivo, puglia, italy, 2016 16/64

TARALAS FAMILY WINERY, “MAVRO”  
naoussa, macedonia, greece, 2013 18/72

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

BAIRAKTARIS, OLD MONOLITHOS  
agiorgitiko. nemea, peloponnese, greece, 2014 14/56

PAPAGYRIOU, LE ROI DES MONTAGNES  
cabernet sauvignon/mavrodaphne/touriga nacional  
corinthia, greece, 2017 20/78

COCKTAILS

COLLECTION OF RULING POWERS  
batavia arrack, cocchi torino, capasso,  
chocolate bitters, orange bitters 15

APHRODITE  
mezcal, roots diktamo, cappelletti, lime 16

MOLTO FIGO  
dry gin, rakomelo, paris tea, honey, lemon,  
black walnut bitters 15

ITALIAN WOLF  
hot spiced pennsylvania apple cider,  
aged rum blend, strega 15

BEER & CIDER

SEPTEM MONDAY’S  
german pilsner, greece. 5.0% / 11.2 oz bottle 9

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

3 FLOYDS ZOMBIE DUST  
pale ale, indiana. 6.2% / 12 oz can 8

BLUEJACKET, TURNSTILES  
hazy ipa with amarillo, centennial, & citra,  
washington dc, 7.0% / 16 oz can 8

BRUERY TERREUX GOSES ARE RED  
oak barrel aged gose with syrah wine grapes,  
california. 5.6% / 16 oz can 10

SAISON DUPONT  
saison, belgium, 6.5% / 11.2 oz bottle 10

BELL’S KALAMAZOO STOUT  
american stout with brewer’s licorice,  
kalamazoo, michigan. 6.0% / 12 oz bottle 8

GRAFT, FIELD DAY  
cider with rhubarb, blood oranges, hibiscus &  
rooibus tea, new york. 6.9% / 12 oz can 8

NON ALCOHOLIC

MATCHA GINGER LEMONADE  
matcha, fever tree ginger beer, lemon, simple 10

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

HOT TEA  
your choice of english breakfast, green, or chamomile tea  
whole milk, sugars, and honey available upon request 4

ICED TEA  
black tea chilled to perfection and served over ice.  
sweetner available upon request 4

BOTTLED SOFT DRINKS  
coca-cola, diet coca-cola, sprite, ginger ale,  
fever-tree ginger beer 4

Wine Director Erin Dudley  
Spirits Director Nick Farrell