

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.



SHEEPS MILK YOGURT 9
cherry spoonsweets, sicilian pistachio, house granola

CRISPY ROUSSA FETA 13
sesame seeds, vin cotto, local honey

PICKLED SHRIMP SALAD 15
charred avocado, winter radish, harissa, green goddess

HEIRLOOM BEET SALAD 14
farro, sumac onions, pistachio, lemon tahini dressing

IRON GATE'S RICOTTA PANCAKES 15
caramelized apples, walnut-maple syrup, whipped marscapone

OAK GRILLED BIFTEKI 18
kefalograviera cheese, crispy potatoes, charred red onion, yogurt sauce

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

IRON GATE PORK MEATBALL 18
creamy polenta, dippy egg, smoked mozzarella

CARAMALIZED RICOTTA GNOCCHI 19
pork sausage ragu, calabrian chili, parmesan

*gluten free alternatives are available;
please ask your server for details*



AUTUMN NAPOLEON 10
local apples 2 ways, thyme, butterscotch marscapone, crispy phyllo

BITTERSWEET CHOCOLATE BUDINO 9
candied hazelnuts, sea salt, chantilly, shorbread crumble



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

COLD BREW PARLOR COFFEE 5
strong, refreshing coffee cold-brewed over 24 hours

ICED TEA 4
crisp, full-bodied. and vibrant classic black tea

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



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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