

# 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 FRITTERS 11  
*creme anglaise, peach jam*

BABY SUMMER BEETS 16  
*sesame crusted feta, purslane, honey-tahini emulsion*

TOMATO & STONEFRUIT SALAD 15  
*whipped chevre, cucumber, pommery vinaigrette*

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

IRON GATE’S RICOTTA PANCAKES 16  
*marinated mixed berries, patio mint, 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*

CARAMELIZED RICOTTA GNOCCHI 21  
*pork sausage ragu, calabrian chili, parmesan*

OLIVE OIL TORTA 11  
*marinated berries, torn mint, mascarpone cream*

BITTERSWEET CHOCOLATE BUDINO 12  
*shortbread crumbles, sea salt, candied hazelnuts*

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

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



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*

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

ICED TEA 4  
*black tea chilled to perfection and served over ice.  
sweetner 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

## WINES BY THE BOTTLE

Scan the QR code below to browse.



### SPARKLING WINE

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

### WHITE WINE

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

CALABRETTA, CALA CALA BIANCO 14/56  
*grillo, sicily, italy, 2019*

PALA, VERMENTINO I FIORI 12/45  
*white wine, sardegna, italy. 2019*

SEMÉLI, THE FEAST WHITE 11/44  
*moschofilero, mantinea, peloponnese, greece, 2019*

MORAITIS, BARREL FERMENTED 12/48  
MONEMVÁSIA  
*paros, greece 2016*

### SKIN CONTACT

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. tyrnavos, 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

TERRE NERE, ETNA ROSSO 16/64  
*nerello mascalese, nerello cappuccio, mt. etna, sicily, italy, 2019*

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

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

PAPAGYRIOU, LE ROI DES MONTAGNES 19/76  
*cabernet sauvignon/mavrodaphne/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*

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

DE RANKE SAISON DE DOTTIGNIES 10  
*season, belgium. 5.5% / 11.2 oz bottle*

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

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

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