

# 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.



IRON GATE BOUGATSA 9  
*wam semolina custard, cinnamon sugar, crispy phyllo*

CARAMELIZED MORTADELLA FRITTER 10  
*aged provolone, pistachio, pommery mustard aioli*

CHARRED BABY BROCCOLI 13  
*whipped ricotta, chili, anchovy, garlic breadcrumbs*

ROASTED ROMANESCO WEDGE 14  
*pomegranate, almond, pecorino, yogurt green goddess*



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

CARAMELIZED RICOTTA GNOCCHI 19  
*pork sausage ragu, Calabrian chili, parmesan*

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

FRIED EGG SANDWICH 16  
*grilled mortadella, cheddar, tomato, calabrian chili aioli*

OAK GRILLED BIFTEKI 17  
*kefalograviera cheese, crispy potatoes, charred red onion, yogurt sauce*

*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*

NIKOLAKI 12  
*vodka, honey, lemon, rosemary, greek yogurt*

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*  
*follow online @irongatedc*