



IRON GATE

• THE FAMILY TABLE •

Four course menu 95 per person. Wine pairings 75 per person.

Our Family Table menu includes everything from tonight's meze and your choice of one dish from each of the remaining courses to be enjoyed by the table. À la carte available as noted.

TONIGHT'S MEZE

- OUR DAILY FOCACCIA *summer squash, lemon thyme, roasted garlic, smoked mozzarella* 15
- GRILLED CHESAPEAKE OYSTERS *calabrian chili, goat's milk butter, pickled shallots* 18
- FAVA BEAN SALAD *mint, honey, goat's milk, "pecorino," focaccia shards* 18
- TOMATO AND WATERMELON SALAD *sesame feta, cider shallots, arugula puree* 18
- PATH VALLEY CUCUMBER "TARTARE" *greek yogurt, pickled ramps, charred scallion, crispy pita* 20

II

(choose one)

- PACCHERI ALLA NORMA *roasted eggplant, mozzarella, parmesan, ig blue basil* 32
- LOCAL GOAT CHEESE MEZZELUNE *spring peas, the mint family, charred hen of the woods* 32

III

(choose one)

- SPRING CHICKEN "DIAVOLO" *filet bean, chili, cipollini agro dolce* 38
- WOOD GRILLED "CHERMOULA" SWORDFISH *farro salad, charred zucchini, raisin-pine nut relish* 37
- YOGURT ROASTED EGGPLANT *greek style potatoes, cherry tomato, cumin spiced baba ganoush* 31
- ROSEDA FARMS BEEF SHORT RIB *pepperonata, gorgonzola dolce, jimmy nardello, fresh herb salad* 42
- WHOLE OAK ROASTED BRANZINO *lemon salmoriglio, shaved fennel salad, pistachio* 55

(15 supplement)

IV

(choose one)

- BITTERSWEET CHOCOLATE BUDINO *shortbread crumble, olive oil, sea salt, chantilly cream* 16
- OUR "CHEESECAKE" *cardamon granola, chocolate mint, stone fruit variations* 18
- CHEF'S CHEESE SELECTION *raisin nut bread, candied hazelnuts, house preserves* 18

CHEF PARTNER ANTHONY CHITTUM / CHEF DE CUISINE JAMES ROBINSON / GENERAL MANAGER DARIAN McCARY

TWENTY PERCENT GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



• WINE BY THE GLASS •

SPARKLING

SANTA MARIA LA PALMA, ARAGOSTA SPUMANTE 15 / 60 <i>vermentino, sardinia, italy, nv</i>	
KIR-YIANNI, AKAKIES, SPARKLING ROSÉ SEC 15 / 60 <i>xinomavro, amyndeon, macedonia, greece, 2023</i>	

WHITE

GAVALAS, BLUE BOTTLE 19 / 76 <i>assyrtiko, santorini, greece</i>	
TERRE COSTANTINO, DEAETNA BIANCO 18 / 72 <i>carricante / catarratto, mt. etna, italy, 2023</i>	
CAPOLINO PERINGLIERI, PRETA 15 / 60 <i>falanghina, campania, italy, 2023</i>	
CENATIEMPO, BIANCO SUPERIORE, ISCHIA D.O.C 17 / 72 <i>biancolella / forestera, ischia, campania, italy 2023</i>	
AIVALIS, BARREL AGED 15 / 60 <i>assyrtiko, nemea, greece, 2022</i>	

SKIN CONTACT / ROSÉ

TROUPIS, HOOF & LUR 15 / 60 <i>moschofilero, tripoleos, greece, 2023</i>	
SAN SALVATORE, VETERE 17 / 72 <i>aglianico, campania, igt, italy, 2023</i>	
DOMAINE ZAFEIRAKIS 16 / 68 <i>limniona, karditsa, greece, 2023</i>	

RED

SCALA, CIRÒ ROSSO CLASSICO D.O.C 16 / 67 <i>gaglioppo, calabria, italy, 2022</i>	
TENUTA DELLE TERRE NERE, ETNA ROSSO D.O.C 19 / 80 <i>nerello mascalese / nerello cappuccio, mt. etna, sicily, 2022</i>	
OENOS MITTAS 20 / 85 <i>xinomavro, naoussa, greece, 2022</i>	
SAN SALVATORE, CERASO 18 / 76 <i>aglianico, campania igt, italy, 2021</i>	
KONTOZISIS ORGANIC VINEYARDS, A-GRAFO 16 / 67 <i>limniona, karditsa, greece, 2018</i>	
PIETRAVENTOSA, VOLERE VOLARA 18 / 76 <i>primitivo, puglia igt, italy, 2021</i>	
AIVALIS, LE SANG DE LA PIERRE 20 / 85 <i>agiorgitiko, peloponnese, greece, 2019</i>	
PAPARGYRIOU, LE ROI DES MONTAGNES 19 / 80 <i>cabernet sauvignon, peloponnese, greece, 2022</i>	

COCKTAILS

GRECIAN URN <i>barrel aged grappa, metaxa, mastiha, vermouth, caper brine</i> 19	NIKOLAKI <i>rosemary infused vodka, honey, lemon, greek yogurt</i> 18
HIGH PLAINS DRIFTER <i>bourbon, dry vermouth, sambuca, pomegranate syrup, lemon, foam</i> 19	CIAO NAPOLEON <i>tequila, casoni 1814, cachaca, lime, strega, foam</i> 19
ANEMARO FASHION <i>don q xo, bourbon, lucano amaro, pomegranate, honey, chocolate bitters</i> 20	GREY SKIES <i>gin, creme de violette, amaretto, lemon, ouzo</i> 20
ROMA REFRESHER <i>moon valley farms watermelon infused cocchi americano, mezcal, genepy, lime</i> 19	NICK'S DIRTY SPRITZ <i>cardamaro, fino sherry, olive brine, bubbles</i> 18

WE REGULARLY HOST ENGAGING AND INFORMATIVE WINE DINNERS
GUIDED BY WINEMAKERS AND SOMMELIERS
FOLLOW US @IRONGATEDC AND JOIN OUR MAILING LIST FOR
EVENT ANNOUNCEMENTS, SPECIALS AND MORE

BEER & CIDER

SACRED PROFANE 9 <i>czech dark lager</i> <i>maine 4.0% 12 oz. can</i>	BIRRIFICIO BALADIN NAZIONALE 12 <i>italian blonde ale</i> <i>italy 6.5% 11.2 oz. bottle</i>
AVAL ROSE 8 <i>cider</i> <i>france 5.0% 12 oz can</i>	SEPTEM SUNDAY'S 10 <i>blonde ale with honey</i> <i>greece 6.5% 11.2 oz. bottle</i>
ORVAL TRAPPIST ALE 12 <i>belgian ale</i> <i>belgium 6.9% 11.2 oz. bottle</i>	