



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 *roasted grapes, kalamata olives, crisp sage* 15
- GRILLED CHESAPEAKE OYSTERS *calabrian chili, goat's milk butter, pickled shallots* 18
- CHARRED ROMANESCO "WEDGE" *pomegranate, torn herbs, almonds, yogurt green goddess* 16
- LOCAL SQUASH SALAD *honeynut mousse, asian pear, spiced seeds, watercress* 18
- ATLANTIC YELLOWFIN TUNA CRUDO *winter radish, pickled peppers, green & red apple* 20

II

(choose one)

- PACCHERI ALLA NORMA *roasted eggplant, mozzarella, parmesan, ig blue basil* 28
- BEETROOT DOPPIO RAVIOLI *badger flames, watercress, hazelnut brown butter* 36

III

(choose one)

- MURRAY FARM'S HEN "DIAVOLO" *filet bean, chili, cipollini agro dolce* 38
- WOOD GRILLED SWORDFISH KALAMAKI *frisee, sweet potato, black garlic aioli, sherry vinaigrette* 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" *candied walnut, phyllo crisp, stewed apples, salted caramel* 18
- CHEF'S CHEESE SELECTION *raisin nut bread, candied hazelnuts, house preserves* 18

CHEF PARTNER ANTHONY CHITTUM / CHEF DE CUISINE JAMES ROBINSON / GENERAL MANAGER JUSTIN TEW

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 <i>vermentino, sardinia, italy, nv</i>	15 / 60
KIR-YIANNI, AKAKIES, SPARKLING ROSÉ SEC <i>xinomavro, amyndeon, macedonia, greece, 2023</i>	15 / 60

WHITE

ARTEMIS KARAMOLEGOS, FEREDINI <i>assyrtiko, santorini, greece, 2023</i>	15 / 60
TORRE MORA, "SCALUNERA" ETNA BIANCO <i>carricante / catarratto, mt. etna, italy, 2023</i>	18 / 75
TSELEPOS, BLANC DE GRIS <i>moschofilero, peloponnese, greece, 2021</i>	15 / 60
CAPOLINO PERINGLIERI, PRETA <i>falanghina, campania, italy, 2023</i>	15 / 60
WINE ART ESTATE, IDISMA DRIOS <i>assyrtiko, drama, greece, 2023</i>	15 / 60

SKIN CONTACT / ROSÉ

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

RED

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

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
GREY SKIES <i>gin, creme de violette, amaretto, lemon, ouzo</i> 19	CIAO NAPOLEON <i>tequila, casoni 1814, cachaca, lime, strega, foam</i> 19
THE ELEVENTH LABOUR <i>bourbon, house pressed apple cider, amaro montenegro, fall spice syrup</i> 20	MARG OF MESSINA <i>tequila, amaro del capo, fall spice syrup, grapefruit, lime</i> 19 add egg white for 1.50
BLACK MAGIC WOMAN <i>vanilla infused vodka, borsci, clove syrup, coffee</i> 20	CLOVE AFFAIR <i>coffee infused rye whiskey, sweet vermouth, capasso, cinnamon, clove smoked glass</i> 19

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 <i>czech dark lager</i> <i>maine 4.0% 12 oz. can</i> 9	SEPTEM SUNDAY'S <i>blonde ale with honey</i> <i>greece 6.5% 11.2 oz. bottle</i> 10
AVAL ROSE <i>cider</i> <i>france 5.0% 12 oz can</i> 8	OXBOW LUPPOLO <i>italian pilsner</i> <i>maine 5.0% 16 oz. can</i> 9
BIRRIFICIO BALADIN NAZIONALE <i>italian blonde ale</i> <i>italy 6.5% 11.2 oz. bottle</i> 12	ORVAL TRAPPIST ALE <i>belgian ale</i> <i>belgium 6.9% 11.2 oz. bottle</i> 12
BLUE JACKET LOST WEEKEND <i>d.d.h ipa with citra hops</i> <i>d.c. 7.0% 16 oz</i> 12	BEST DAY KÖLSCH <i>non-alcoholic kölsch</i> <i>california 0.5% 12 oz. can</i> 8