



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 *moon valley alliums, aged provolone, lemon honey* 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

BABY BEET PATZAROSALATA *sesame crusted feta, yogurt, walnuts, vin cotto* 18

PATH VALLEY CUCUMBER "TARTARE" *greek yogurt, pickled ramps, charred scallion, crispy pita* 18

II

(choose one)

HOUSE MADE ORECCHIETTE *ig fennel sausage, chili flake, stracciatella, garlic breadcrumbs* 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

SPICE ROASTED CAULIFLOWER *whipped tahini, crispy brussels sprouts, sweet & spicy seeds* 31

ROSEDA FARMS BEEF SHORT RIB *spring vegetables, golden potato pave, scallion gremolata, garlic aioli* 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

BUTTERMILK-ROSE PANNA COTTA *local strawberries, stewed rhubarb, vin cotto, jill's granola* 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

ARTEMIS KARAMOLEGOS, FEREDINI	16 / 68
<i>assyrtiko, santorini, greece, 2023</i>	
COTTANERA ETNA D.O.C	17 / 75
<i>carricante / catarratto mt. etna, italy, 2023</i>	
CAPOLINO PERINGLIERI, PRETA	15 / 60
<i>falanghina, campania, italy, 2023</i>	
TSELEPOS, BLANC DE GRIS	15 / 60
<i>moschofilero, peloponnese, greece, 2023</i>	
CENATIEMPO, BIANCO SUPERIORE, ISCHIA D.O.C	17 / 72
<i>biancoella / 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 / 88
<i>agiorgitiko, nemea, greece, 2022</i>	
PAPARGYRIOU, LE ROI DES MONTAGNES	19 / 80
<i>cabernet sauvignon, peloponnese, greece, 2022</i>	

COCKTAILS

GREY SKIES
gin, creme de violette,
amaretto, lemon, ouzo 20

CIAO NAPOLEON
tequila, casoni 1814, cachaca,
lime, strega, foam 20

HIGH PLAINS DRIFTER
bourbon, dry vermouth,
sambuca, pomegranate syrup,
lemon, foam 20

BLACK-MAGIC WOMAN
vanilla infused vodka,
caffo borsci, espresso,
clove demerara, allspice 20

ANEMARO FASHION
don q xo, bourbon,
lucano amaro, pomegranate,
honey, chocolate bitters 20

MOTOCICLETTA
barrel aged grappa,
capitoline tiber,
orange liqueur, lemon 18

TYRRHENIAN THYME
pisco, don ciccio & figli fico
d'india, capasso, grapefruit,
lime, thyme, clarified 20

MANDARINETTO SPRITZ
mandarinetto liqueur,
vecchio amaro del capo,
prosecco, soda 20

WE REGULARLY HOST ENGAGING AND INFORMATIVE WINE DINNERS
GUIDED BY WINEMAKERS AND SOMMELIERS
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EVENT ANNOUNCEMENTS, SPECIALS AND MORE

BEER & CIDER

SACRED PROFANE 9
czech dark lager
maine | 4.0% | 12 oz. can

**BIRRIFICIO
BALADIN NAZIONALE 12**
italian blonde ale
italy | 6.5% | 11.2 oz. bottle

AVAL ROSE 8
cider
france | 5.0% | 12 oz can

SEPTEM SUNDAY'S 10
blonde ale with honey
greece | 6.5% | 11.2 oz. bottle

BEST DAY KÖLSCH 8
non-alcoholic kölsch
california | 0.5% | 12 oz. can

**ORVAL
TRAPPIST ALE 12**
belgian ale
belgium | 6.9% | 11.2 oz. bottle