

IRON GATE

CHEF'S FAMILY TABLE

inspired by chef tony's travels throughout greece and italy, family table evokes the warmth and convivial hospitality of mediterranean agriturismo and tavernas. this experience is meant to be shared, so join your family and friends in a culinary celebration of food, love, and life!

three course menu \$75 per person
wine pairings \$75 per person

FIRST COURSE

chef's family table includes all the following antipasti dishes and more

OUR DAILY FOCACCIA <i>yukon gold potato, thyme, parmesan, provolone</i>	10
CREMINI MUSHROOM ARANCINI <i>fontina cheese, fried rosemary, black garlic aioli</i>	12
MAPLE ROASTED SQUASH <i>fresh goat cheese, asian pear, spiced nuts & seeds</i>	15
PATH VALLEY FARM BEETS <i>sesame feta, walnut, dill, baby watercress</i>	15
WARM MEDJOOOL DATES <i>bay blue cheese, marcona almonds, georgia olive oil, sea salt</i>	8

SECOND COURSE

select one below

ELYSIAN FARMS LAMB KEFTEDES* <i>braised shell beans, lacinato kale, feta, pickled mustard seeds</i>	28
GRAPE LEAF ROASTED COD* <i>pei mussels, pee wee potatoes, leek, saffron cream</i>	26
OAK GRILLED OCTOPUS <i>sweet potato, chicory, black garlic, sherry vinaigrette</i>	25
ROASTED MUSHROOM "CARBONARA" <i>cracked black pepper, runnymede cheese, malfade pasta</i>	24

family table also includes:

CARAMELIZED RICOTTA GNOCCHI - *cherry tomato pomodoro, calabrian chili*
I.G. MAROULSALATA - *romaine, cabbage, cucumber, feta, charred lemon vinaigrette*
SPELT FLATBREAD - *pecorino, chili flakes*

THIRD COURSE

select one below

OLIVE OIL TORTA <i>stewed pineapple, toasted coconut, whipped greek yogurt</i>	13
BITTERSWEET CHOCOLATE BUDINO <i>shortbread crumbles, olive oil, sea salt, hazelnuts</i>	13

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

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

*3% is added to all checks, this allows us to recognize our kitchen staff and is not a gratuity for service
20% gratuity is added to all parties of 6 or more*

WINE BY THE GLASS

SPARKLING WINE

MATAMIS, CHARILYS SPUMANTE BRUT, ASSYRTIKO <i>malagouzia, macedonia, greece, nv</i>	12/48
DOMAINE KARANIKA, BRUT ROSÉ, <i>xinomauro / limniona, amyndeo, macedonia, greece</i>	22/88

WHITE WINE

KARAMOLEGOS, FEREDINI <i>assyrtiko, santorini, greece, 2020</i>	17/68
TSELEPOS, BLANC DE GRIS <i>moschofilero, peloponnese, greece, 2021</i>	15/60
PALMENTO COSTANZO, MOFETE <i>etna bianco doc, carricante / catarratto, mt. etna sicily, italy, 2019</i>	17/68
WINE ART ESTATE IDISMA DRIOS <i>assyrtiko, drama, greece, 2016</i>	14/56

SKIN CONTACT - ROSÉ

SAN SALVATORE, VETERE, PAESTUM ROSATO <i>paestum rosato, campania, italy, 2021</i>	17/68
GEORGAS FAMILY, BLACK LABEL <i>savatiano. orange wine. attica, greece, 2018</i>	16/64
TROUPIS WINERY, HOOF & LUR <i>moschofilero. orange wine. mantinia, peloponnese, greece, 2018</i>	14/56

RED WINE

ALICE BONACCORSI, 10DL <i>nerello mascalese/nerello cappuccio, mt. etna, sicily, 2017</i>	19/76
KONTOZISIS ORGANIC VINYARDS, A-GRAFO <i>limniona, karditsa, greece, 2017</i>	18/72
TARALAS FAMILY WINERY, MAVRO <i>naoussa, macedonia, greece, 2013</i>	18/72
FATALONE, GIOIA DEL COLLE <i>primitivo, puglia, italy, 2020</i>	15/60
LUIGI MAFFINI, KLÉOS CILENTO <i>aglianico. campania, italy, 2019</i>	16/64
SCALA, CIRO ROSSO CLASSICO <i>gaglioppo, calabria, italy, 2019</i>	14/64

COCKTAILS

TESORO <i>vodka, rakomelo, amaro nonino, espresso, aquafaba</i>	16	ALLA MODA <i>house made chinotto soda, bonal quinine aperitif, low abu</i>	16
IRON GATE NIGHTS <i>mulled red wine, brandy, spices</i>	16	ALPINE CHALET <i>bourbon, mastiha, cassis</i>	16
PANDORA <i>greek brandy, yellow chartreuse, apple brandy, bitters, cherry smoke</i>	18	CIAO BELLA <i>olive oil washed rum, chocolate, cherry, cream, whole egg</i>	16

BEER & CIDER

BRUERY TERREUX GOSES ARE RED <i>oak barrel aged gose with syrah wine grapes, california. 5.6%/16 oz can</i>	10	BLUEJACKET LOST WEEKEND <i>hazy ipa with citra hops washington, dc / 7.0%/16 oz. can</i>	9
RATHAUS, TANNENZAPFLE <i>german pilsner, germany. 5.1%/11.2 oz bottle</i>	8	OXBOW LUPPOLO <i>italian pilsner, maine / 5.0%/16 oz. can</i>	9
3 FLOYDS ZOMBIE DUST <i>pale ale, indiana. 6.2%/12 oz can</i>	8	SAISON DUPONT <i>saison, belgium, 6.5%/11.2 oz bottle</i>	10

GRAFT FIELD DAY
cider with rhubarb, blood oranges, hibiscus, & rooiboos tea, new york. 6.9%/12oz can