

IRON GATE

LUNCH

SHELLBEAN HUMMUS 13
urfa chili, crudite, fennel seed crackers

CREMINI MUSHROOM ARANCINI 12
fontina cheese, rosemary, porcini aioli

CREAMY CAULIFLOWER SOUP 15
pinenuts, golden raisin, caper, curry oil

IMPORTED BURRATA CHEESE 15
cipollini agrodolce, olive oil, parker house crostini

FRITTO MISTO 18
assorted seafood, sliced lemon, green olives, two sauces

EARTH & EATS WINTER GREENS SALAD 15
scallion, dill, feta, charred lemon vinaigrette
... add lemon chicken 10

AUTUMN BRASSICAS SALAD 15
pomegranate, almond, bay blue cheese, creamy cider vinaigrette

LAMB KEFTEDES "GYRO" 20
sundried tomato, feta, yogurt, sumac red onion, crispy potatoes

MAPLE ROASTED SQUASH PANINO 15
red onion marmalade, chevre, pine nut, arugula pesto

OAK ROASTED SHRIMP "SAGANAKI" 20
tomato, olive, caper, feta cheese, sourdough

DESSERTS

SPICED CIDER CAKE 14
2 apples, cream cheese, walnut, cinnamon ice cream

BITTERSWEET CHOCOLATE BUDINO 13
chantilly cream, sea salt, hazelnuts, shortbread crumbles

*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*

20% gratuity is added to all parties of 6 or more

• CHEF ANTHONY CHITTUM •

WINE BY THE GLASS

SPARKLING WINE

ZOINOS WINERY, ZITSA BRUT, DEBINA <i>epirus, greece, nv</i>	12/48
DOMAINE KARANIKA, CUVÉE SPECIAL BRUT ROSÉ <i>xinomavro, amyndeio, macedonia, greece</i>	22/88

WHITE WINE

KARAMOLEGOS, FEREDINI <i>assyrtiko, santorini, greece, 2020</i>	17/68
PALMENTO COSTANZO, MOFETE <i>etna bianco doc, carricante / catarratto, mt. etna, sicily, italy, 2019</i>	17/68
TETRAMYTHOS, RIZES <i>roditis, peloponnese, greece 2020</i>	10/40
TSELEPOS, BLANC DE GRIS <i>moschofilero, peloponnese, greece, 2021</i>	15/60
AIVALIS, BARREL FERMENTED <i>assyrtiko, nemea, greece, 2021</i>	15/60

SKIN CONTACT - ROSÉ

GEORGAS FAMILY, BLACK LABEL <i>savatiano, attica, greece 2020</i>	16/64
TROUPIS WINERY, HOOF & LUR <i>moschofilero. orange wine. mantinia, peloponnese, greece, 2018</i>	14/56
SAN SALVATORE, VETERE, PAESTUM ROSATO <i>paestum rosato, campania, italy, 2021</i>	17/68
DOMAINE ZAFEIRAKIS, ROSÉ <i>limniona, tyrnavos, greece, 2020</i>	16/65

RED WINE

I CUSTODI, PISTUS, ETNA ROSSO <i>nerello mascalese / nerello capuccio, mt. etna, sicily, italy 2020</i>	17/68
COLLI DI LAPIO, CAMPI TAURASINI <i>aglianico, irpinia, campania, italy, 2021</i>	16/64
TARALAS FAMILY WINERY, "MAVRO" <i>xinomavro, naoussa, macedonia, greece</i>	18/72
KONTOZISIS ORGANIC VINYARDS, A-GRAFO <i>limniona, karditsa, greece, 2017</i>	18/72
PIETRAVENTOSA, ALLEGORIA <i>primitivo, puglia, italy 2017</i>	17/68
BAIRAKTARIS, OLD MONOLITHOS, AGIORGITIKO <i>nema, peloponnese, greece, 2016</i>	14/56
SCALA, CIRO ROSSO CLASSICO <i>gaglioppio, calabria, italy, 2021</i>	14/64
PAPAGYRIOU, LE ROI DES MONTAGNES <i>cabernet sauvignon / mavrodaphne / touriga nacional, corinthia, peloponnese, greece, 2021</i>	19/76

COCKTAILS

THE BITTER END <i>bar hill tom cat gin, baltamaro szechuan, lime pineapple, amaretto, whiksey aged bitters, foam</i>	16	IL CALANTHE <i>stray dog gin, capasso aperitivo, yuzu, lemon, simple, foam</i>	16
MENTA-LLY I'M SOMEWHERE ELSE <i>espresso, branca menta, reposado, cafe cordial chocolate bitters</i>	17	SPAGHETTI WESTERN <i>willet 4 yr rye, don ciccio amaro delle sirene, lemon, pomegranate syrup, foam</i>	16
CIAO NAPOLEON! <i>tequila, casoni 1814, lime, strega, cachaca</i>	16	CRHYSO MILO <i>metaxa greek brandy, machu pisco, grappa, lemon shrub, soda</i>	16
PERSEPHONE'S KISS <i>calvados, amaro nocino, rye, ig grenadine</i>	16	APHRODITE <i>mezcal, cappelletti, roots diktamo, lime</i>	16
NIKOLAKI <i>vodka, greek yogurt, honey, lemon, rosemary</i>	16	MULO NEI FIORI <i>vodka, elderflower, mezzodi, lime, ginger beer</i>	16

BEER & CIDER

BLUEJACKET LOST WEEKEND <i>hazy ipa with citra hops washington, dc / 7.0% / 16 oz. can</i>	9	SEPTEM SUNDAY'S <i>blonde ale with honey greece / 6.5% / 11.2 oz bottle</i>	10
OXBOW LUPPOLO <i>italian pilsner, maine / 5.0% / 16 oz. can</i>	9	SEVEN ISLANDS KERVEROS <i>hazy double ipa with citra & idaho 7 greece / 8.0% / 16 oz. can</i>	12
SAISON DUPONT <i>saison, belgium, 6.5% / 11.2 oz bottle</i>	10		

NON ALCOHOLIC BEVERAGES

PARLOR COFFEE <i>whole milk, oat milk, selection of sweeteners</i>	4
HOT TEA <i>our selection of black and herbal teas whole milk, oat milk, selection of sweeteners</i>	4
BOTTLED SOFT DRINK <i>coca-cola, diet coke, sprite, ginger ale, ginger beer</i>	4