

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 \$65 per person

FIRST COURSE

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



OUR DAILY FOCACCIA <i>kalamata olive, two grapes, crispy sage</i>	10
MELON & TOMATO "PANZANELLA" <i>goat cheese, cucumber, vin cotto, carob rusks</i>	13
SWEET CORN ARANCINI <i>cacciocavallo, torn basil, sun-dried tomato aioli</i>	14
BABY HEIRLOOM BEETS <i>sesame feta, pistachio, purslane, maple-tahini emulsion</i>	15
WARM MEDJOO DATES <i>bay blue, sicilian pistachio, georgia olive oil, sea salt</i>	8

SECOND COURSE

select one below

OAK GRILLED LAMB KEFTEDES* <i>charred cucumber, cherry tomato, harissa, yogurt green goddess</i>	26
ATLANTIC SWORDFISH 2-WAYS* <i>sicilian meatball, cured olive, chili, pistachio, saffron, shaved fennel</i>	28
CAPELLINI AL PESTO <i>path valley fillet beans, almond, crispy potatoes, basil-mint pesto</i>	23

family table also includes:

CARAMALIZED RICOTTA GNOCCHI -cherry tomato pomodoro, calabrian chili, blue basil

HEARTY GREENS CAESAR - anchovy, b&b onions, beet pickled eggs, parmesan

SPELT FLATBREAD - pecorino, chili flakes

THIRD COURSE

select one below

OLIVE OIL TORTA <i>summer berries, thai basil, whipped mascarpone</i>	11
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

CANTINA DEL TABURNO, FOLIUS EXTRA DRY, <i>falanghina, campania, italy, nv</i>	12/48
DOMAINE KARANIKA, CUVÉE SPECIAL BRUT ROSÉ, <i>xinomauro, amyndeo, macedonia, greece</i>	22/88

WHITE WINE

POGGIO ANIMA URIEL <i>grillo, sicily, italy, 2017</i>	11/44
NERANTZI MALAGOUZIA <i>malagouzia, serres, macedonia, greece, 2020</i>	13/52
PALMENTO COSTANZO, MOFETE <i>etna bianco doc, carricante / catarratto, mt. etna sicily, italy, 2019</i>	17/68
WINE ART ESTATE IDISMA DRIOS <i>assyrτικο, drama, greece, 2016</i>	14/56

SKIN CONTACT - ROSÉ

SAN SALVATORE, VETERE, PAESTUM ROSATO <i>paestum rosato, campania, italy, 2021</i>	17/68
SEMÉLI, MOUNTAIN SUN <i>agiorgitiko. peloponnese, greece, 2019</i>	11/44
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

TERRA CONSTANTINO, DE'AETNA ROSSO <i>nerello mascalese/nerello cappuccio, mt. etna, sicily, 2017</i>	18/72
TARALAS FAMILY WINERY, "MAVRO" <i>naoussa, macedonia, greece, 2013</i>	18/72
BAIRAKTARIS, OLD MONOLITHOS <i>agiorgitiko. nemea, peloponnese, greece, 2014</i>	14/56
PIETRAVENTOSA, ALLEGORIA PRIMITIVO <i>primitivo, puglia, italy, 2016</i>	17/68
PAPAGYRIOU, LE ROI DES MONTAGNES <i>cabernet sauvignon/mavrodaphne/touriga nacional corinthia, greece, 2017</i>	19/76

COCKTAILS

APHRODITE <i>mezcal, roots diktamo, cappelletti, lime juice</i>	16	UNCLE YANIS LIKES RODÁKINA <i>bourbon, cognac, solara, peche de vigne, aromatic bitters</i>	16
KABIBI <i>bottled in bond apple brandy, overproof jamaican rum, banane du brésil, aromatic bitters, walnut bitters</i>	16	NONNA'S GARDEN <i>gin mare, beet infused ford's gin, italicus, lemon, sparkling wine, celery bitters, carrot eau de vie</i>	16

IRON GATE CLASSIC COCKTAILS

KICK THE MULE <i>vodka, st. germain, fernet branca, lime ginger beer</i>	16	ART OF ALMOST <i>bourbon, amaro nonino, apricot liqueur, lemon</i>	16
ECSTASY OF GOLD <i>bourbon, averta, honey, lemon, bitters</i>	16	LEFT OF SPRING <i>gin, dolin genepy, mastiha, lime</i>	16
FATORIA <i>vodka, aperol, st. germain, lime, ginger ale</i>	16	THE DESHLER <i>rye, cocchi rosso, cointrea, peychauds</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	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	ROTHAUS, TANNENZAPFLE <i>german pilsner, germany. 5.1% / 11.2 oz bottle</i>	8
BLUEJACKET THIS MUST BE THE PALACE <i>hazy ipa with galaxy, simcoe, & mosaic hops washington dc, 7.0% / 16oz</i>	9	SAISON DUPONT <i>saizon, belgium, 6.5% / 11.2 oz bottle</i>	10
		SCHONRAM DUNKEL <i>dunkel lager germany. 5% / 16.9 oz bottle</i>	8