

# 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>hot house tomato, chevre, pine nuts, wild nettle pesto</i>	10
DOE RUN WILLOW CHEESE <i>cipollini agrodolce, mushroom conserva, sourdough tuile</i>	12
ROASTED MEDJOOOL DATES <i>bay blue cheese, chives, georgia olive oil, pistachio</i>	9
MIXED BRASSICA SALAD <i>st. malachi cheese, almonds, apple, creamy cider vinaigrette</i>	14
ROASTED BABY BEETS <i>late winter citrus, watercress, maple-tahini emulsion</i>	12

## SECOND COURSE

*select one below*

IRON GATE MIXED GRILL <i>bison flank, chicken, lamb meatballs, crispy potatoes, blistered green beans, black garlic aioli</i>	24
OAK GRILLED SEAFOOD KALAMAKI* <i>scallop, shrimp, octopus, braised gigante beans, salsa verde</i>	24
POTATO & RAMP KEFTEDES <i>spring vegetables, goat's milk feta, morel-whiskey cream</i>	20

*family table also includes*

CARAMELIZED RICOTTA GNOCCHI - *cherry tomato pomodoro, torn basil, parmesan*  
HEARTY GREENS CAESAR - *anchovy, b&b onions, sourdough croutons, beet pickled eggs*  
SPELT FLATBREAD - *pecorino, chili flakes*

## THIRD COURSE

*select one below*

ODE TO THE OPERA <i>bittersweet chocolate, hazelnut, gianduja ice cream</i>	13
OLIVE OIL TORTA <i>marinated berries, marcona almonds, spearmint, whipped mascarpone</i>	12

*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>sparkling white, falanghina, campania, italy, 2018</i>	14/56
DOMAINE KARANIKA, SPARKLING BRUT ROSE <i>xinomauro/limniona, amyndeon, greece, nv</i>	22/88

## WHITE WINE

GAVALAS, ASSYRTIKO 'NYKTERI' <i>santorini, greece, 2020</i>	19/76
PALMENTO COSTANZO, MOFETE <i>etna bianco doc, carricante / catarratto, mt. etna sicily, italy, 2019</i>	17/68
POGGIO ANIMA URIEL <i>grillo, sicily, italy, 2017</i>	11/44
NERANTZI MALAGOUZIA <i>malagouzia, serres, macedonia, greece, 2020</i>	13/52
WINE ART ESTATE IDISMA DRIOS <i>assyrtiko, drama, greece, 2016</i>	13/52

## SKIN CONTACT - ROSÉ & ORANGE WINE

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
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

## RED WINE

ALESSANDRO VIOLA <i>nero d'avola, sicily, italy, 2020</i>	17/68
I CUSTODI PISTUS ETNA ROSSO <i>nerello mascalase/nerello cappuccio, mt. etna, sicily, italy, 2019</i>	19/76
PIETRAVENTOSA, ALLEGORIA PRIMITIVO <i>primitivo, puglia, italy, 2016</i>	16/64
TARALAS FAMILY WINERY, "MAVRO" <i>naoussa, macedonia, greece, 2013</i>	18/72
BIRAKTARIS, OLD MONOLITHOS <i>agiorgitiko. nemea, peloponnese, greece, 2014</i>	14/56
PAPAGYRIOU, LE ROI DES MONTAGNES <i>cabernet sauvignon/mavrodaphne/touriga nacional corinthia, greece, 2017</i>	20/78

## COCKTAILS

OTTO'S ADONIS <i>otto's athens vermouth, fino sherry, orange bitters</i>	14	NICOLAKI <i>vodka, greek yogurt, honey, lemon, rosemary</i>	15
KABIBI <i>calvados, overproof jamaican rum, banane du brésil, aromatic bitters, walnut bitters</i>	15	MOLTO FIGO <i>barr hill gin, rakomelo, paris tea, honey, lemon, black walnut bitters</i>	15
ALPINE CHALET <i>bourbon, mastiha, cassis, bitters</i>	15	NONNA'S GARDEN <i>gin mare, beet infused ford's gin, italicus, lemon sparkling wine, celery bitters, carrot eau de vie</i>	15

## BEER & CIDER

BLUEJACKET MILES FROM NOWHERE <i>ipa with amarillo, centennial, &amp; citra hops washington dc, 7.0% / 16oz</i>	9	BELL'S KALAMAZOO STOUT <i>american stout with brewer's licorice, kalamazoo, michigan. 6.0% / 12 oz bottle</i>	8
ROTHAUS, TANNENZAPFLE <i>german pilsner, germany. 5.1% / 11.2 oz bottle</i>	8	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 <i>cider with rhubarb, blood orangees, hibiscus &amp; rooiboos tea, new york. 6.9% / 12 oz can</i>	8
BRUERY TERREUX GOSES ARE RED <i>oak barrel aged gose with syrah wine grapes, california. 5.6% / 16 oz can</i>	10		

## AFTER DINNER DRINKS

MORAITIS, PAROS SWEET MALVASIA <i>malvasia, paros, greece, 2016</i>	15
GAVALAS VINSANTO <i>assyrtiko / aidani / athiri, santorini, greece, 2017</i>	20
VAN ZELLERS & CO, 40-YEAR OLD TAWNY PORTO <i>douro, portugal, nv</i>	37
AMARO FLIGHT <i>amaro dell'etna, borsci san marzano amaro, caffo vecchio amaro del capo</i>	25