

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>summer squash, lemon thyme, garlic, smoked mozzarella</i>	10
TRUMPET MUSHROOM ARANCINI <i>fontina cheese, rosemary, black garlic aioli</i>	12
WARM MEDJOOOL DATES <i>baby blue cheese, cashews, georgia olive oil, sea salt</i>	10
BABY HEIRLOOM TOMATOES <i>peach, cucumber, peppers, pennsylvania chevre</i>	16
ROASTED LOCAL BEETS <i>sesame crusted feta, walnut, dill, baby watercress</i>	15

SECOND COURSE

select one below

BLUE CRAB AND SHRIMP GIOVETSI <i>tomato, baby corn, dill, feta, creamy orzo "risotto"</i>	32
ATLANTIC SWORDFISH STEAK <i>blistered tomato, fennel, saffron aioli, sauce salmoriglio</i>	31
NEW FRONTIER BISON FLANK <i>charred broccolini, scallions, horseradish, red wine jus</i>	28
HEARTH ROASTED EGGPLANT <i>tornerbs, yogurt, chili, sesame, farro "tambouli"</i>	28

family table also includes:

- CAPELLINI AL PESTO - local basil, toasted pine nuts, parmesan
- HEARTY GREENS CAESAR - b&b onions, tomato, anchovy, croutons
- SPELT FLATBREAD - greek oregano, chili flakes

THIRD COURSE

select one below

SUMMER BERRY PARFAIT <i>olive oil torta, whipped yogurt, pistachio, kataifi crisp</i>	14
BITTERSWEET CHOCOLATE BUDINO <i>shortbread crumbles, olive oil, sea salt, candied hazelnuts</i>	14

*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

DOMAINE KARANIKA, CUVÉE SPECIAL BRUT ROSÉ 22/88
xinomauro, amyndeo, macedonia, greece

WHITE WINE

KARAMOLEGOS, FEREDINI 17/68
assyrtiko, santorini, greece, 2020

PALMENTO COSTANZO, MOFETE 17/68
etna bianco doc, carricante / catarratto, mt. etna, sicily, italy, 2019

TETRAMYTHOS, RIZES 10/40
roditis, peloponnese, greece 2020

TSELEPOS, BLANC DE GRIS 15/60
moschofilero, peloponnese, greece, 2021

AIVALIS, BARREL FERMENTED 15/60
assyrtiko, nemea, greece, 2021

SKIN CONTACT - ROSÉ

GEORGAS FAMILY, BLACK LABEL 16/64
savatio, attica, greece 2020

TROUPIS WINERY, HOOF & LUR 14/56
moschofilero. orange wine. mantinia, peloponnese, greece, 2018

SAN SALVATORE, VETERE, PAESTUM ROSATO 17/68
paestum rosato, campania, italy, 2021

DOMAINE ZAFEIRAKIS, ROSÉ 16/65
limniona, tyrnavos, greece, 2020

RED WINE

I CUSTODI, PISTUS, ETNA ROSSO 17/68
nerello mascalese / nerello capuccio, mt. etna, sicily, italy 2020

COLLI DI LAPIO, CAMPI TAURASINI 16/64
aglianico, irpinia, campania, italy, 2021

TARALAS FAMILY WINERY, "MAVRO" 18/72
xinomauro, naoussa, macedonia, greece

KONTOZISIS ORGANIC VINYARDS, A-GRAFO 18/72
limniona, karditsa, greece, 2017

PIETRAVENTOSA, ALLEGORIA 17/68
primitivo, puglia, italy 2017

BAIRAKTARIS, OLD MONOLITHOS, AGIORGITIKO 14/56
nema, peloponnese, greece, 2016

SCALA, CIRO ROSSO CLASSICO 14/64
gaglioppo, calabria, italy, 2021

PAPAGYRIOU, LE ROI DES MONTAGNES 19/76
cabernet sauvignon / mavrodaphne / touriga nacional, corinthia, peloponnese, greece, 2021

COCKTAILS

ESPRESSO INNAMORATO 18 NARDINI NELLA GRANDE MELA 18
vodka, lucano cordial caffe amaro, rakomelo, simple
bourbon, amaro nardini, simple, walnut and angostura bitters, orange blossom rinse

APHRODITE 16 NECTAR OF DEMETER 16
mezcal, cappelletti, roots diktamo, lime
stray dog gin, fresh watermelon, lime, simple, tonic

NIKOLAKI 16 PROMETHEUS FUNK[Y] FIG 16
vodka, greek yogurt, honey, lemon, rosemary
the funk, smith & cross, lime juice, fig syrup

CENA RAGAZZA ITALIANA 18 CIAO NAPOLEON! 16
st. malachi infused gin, savory vermouth celery bitters
tequila, casoni 1814, lime, strega, cachaca

BEER & CIDER

KLOSTER ANDECH 10 REISSDORF KOLSCH 9
dopplebock dunkel, germany. 7.1% / 16.9 oz bottle
kolsch, germany / 4.8% / 16.9 oz. can

3 FLOYDS ZOMBIE DUST 8 BLUEJACKET LOST WEEKEND 9
pale ale, indiana. 6.2% / 12 oz can
hazy ipa with citra hops

SAISON DUPONT 10
saison, belgium, 6.5% / 11.2 oz bottle

washington, dc / 7.0% / 16 oz. can