

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>hothouse tomatoes, pine nuts, chevre, wild nettle pesto</i>	10
SPRING PEA ARANCINI <i>spearmint, smoked mozzarella, charred lemon aioli</i>	12
WARM MEDJOOOL DATES <i>bay blue cheese, cashews, georgia olive oil, sea salt</i>	10
OAK GRILLED ASPARAGUS <i>sun-dried tomato, mint, cumin-spiked tahini, farro "tambouli"</i>	15
ROASTED PATH VALLEY BEETS <i>walnut, dill, baby watercress</i>	15

SECOND COURSE

select one below

ELYSIAN FARM'S LAMB KEFTEDES <i>braised shell beans, kale, sumac onions, pickled mustard seed</i>	25
NEW FRONTIER BISON FLANK STEAK <i>charred broccolini, scallion, horseradish, red wine</i>	28
OAK GRILLED OCTOPUS <i>sweet potato, chickory, black garlic, sherry vinaigrette</i>	27
CARAMELIZED RICOTTA GNOCCHI <i>trumpet mushrooms, garlic breadcrumbs, mascarpone cream</i>	25

family table also includes:

CACIO E PEPE - *st. malachi & runnymede cheeses, black pepper*
I.G. MAROULSALATA - *romaine, cabbage, cucumber, feta, charred lemon vinaigrette*
SPELT FLATBREAD - *parmesan, chili flakes*

THIRD COURSE

select one below

PISTACHIO FINANCIER <i>tropical fruit, white chocolate, whipped greek yogurt</i>	14
BITTERSWEET CHOCOLATE BUDINO <i>shortbread crumbles, olive oil, sea salt, candied 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, CUVÉE SPECIAL BRUT ROSÉ <i>xinomauro, amyndeo, 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</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</i>	16/64
TROUPIS WINERY, HOOF & LUR <i>moschofilero. orange wine. mantinia, peloponnese, greece, 2018</i>	14/56
SAN SALVATORE, VETÈRE, 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 cappuccio, mount etna, sicily, italy, 2020</i>	19/76
GRIFALCO, AGLIANICO DEL VULTURE <i>aglianico, basilicata, italy 2019</i>	15/60
TARALAS FAMILY WINERY, "MAVRO" <i>xinomauro, 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, nv</i>	19/76

COCKTAILS

TESORO <i>vodka, rakomelo, amaro nonino, espresso, aquafaba walnut liquor</i>	16	CIAO BELLA <i>olive oil washed rum, chocolate, cherry, cream, whole egg</i>	16
IRON GATE SANGAREE <i>red wine, cognac, cardamaro, club soda</i>	16	ALPINE CHALET <i>bourbon, mastiha, cassis</i>	16
ALLA MODA <i>house made chinotto soda, bonal quinine aperitif, low abu</i>	16	PANDORA <i>barrel aged grappa, yellow chartreuse, apple brandy, bitters, cherry smoke</i>	18
IRON MAIDEN #2 <i>carrot juice, tequila, mastiha, lime, cane sugar</i>	16	HASAPIKO <i>tom cat gin, lemon, herb reduction, red verjus, yogurt clarified</i>	16

BEER & CIDER

KLOSTER ANDECH <i>doppelbock dunkel, germany. 7.1% / 16.9 oz bottle</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	REISSDORF KOLSCH <i>kolsch, germany / 4.8% / 16.9 oz. can</i>	9
BRUERY TERREUX GOSES ARE RED <i>oak barrel aged gose with syrah wine grapes, california. 5.6% / 16 oz can</i>	10	GRAFT FIELD DAY <i>cider with rhubarb, blood oranges, hibiscus, & rooiboos tea, new york. 6.9% / 12oz can</i>	8
SAISON DUPONT <i>saison, belgium, 6.5% / 11.2 oz bottle</i>	10	BLUEJACKET MEDIUM COOL <i>hazy ipa with wimea and mosaic hops washington, dc / 7.0% / 16 oz. can</i>	9