

# 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 \$85 per person

wine pairings \$75 per person

### first course

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

our daily foccacia <i>spring onion confit, charred scallion vinaigrette, cracked black pepper</i>	15
oak grilled chesapeake bay oysters <i>pickled shallot, calabrian chili, goat's milk butter</i>	18
imported buratta <i>fennel spoon sweets, parker house crostini</i>	15
baby beet patzarosalata <i>sesame crusted feta, walnut, dill, baby watercress</i>	16
winter citrus salad <i>whipped tahini, urfa spice, castelvetrano olives, toasted hazelnuts</i>	16

### second course

select one below

mediterranean octopus <i>sweet potatoes, frisée, sherry vinegar, black garlic aioli</i>	32
oak grilled atlantic snapper <i>path valley carrots, urfa chili, yogurt, cilantro, harissa vinaigrette</i>	34
ricotta mezzelune <i>morel mushroom cream, spring peas, lemon oil</i>	29
new frontier bison flank steak <i>charred broccolini, horseradish, red wine</i>	34

family table also includes:

mafalde with almond pesto - marcona almonds, parmesan

earth & eats baby green salad - whipped farm chevre, spring vegetables, focaccia shards, burnt honey vinaigrette

spelt flatbread - greek oregano, chili flakes, parmesan

### third course

select one below

spiced cider cake <i>local apples, cream cheese, walnut, cinnamon ice cream</i>	14
chocolate torta caprese <i>coffee granita, toasted marshmallow, marcona almonds, chocolate bark</i>	13
chef's selection of seasonal cheeses <i>raisin nut bread, candied hazelnuts, kumquat spoon sweets</i>	18

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

## wine by the glass

### sparkling wine

matamis, charilys spumante brut, assyrtiko malagouzia, macedonia, greece, nv	14/56
zoinos winery, aurelia, sparkling rosé extra dry ulahiko / debina / bekari, epirus, greece, 2019	15/60

### white wine

gavalas, posta assyrtiko, athiri, monemvasia, greece, 2023	17/68
palmento costanzo, mofete etna bianco doc, carricante / catarratto, mt. etna, sicily, italy, 2019	17/68
tetramythos roditis natur, peloponnese, greece 2020	10/40
aivalis, barrel fermented assyrtiko, nemea, greece, 2021	15/60
tselepos, blanc de gris moschofilero, peloponnese, greece, 2021	15/60

### skin contact - rosé

sfera, bianco macerato verdeca, puglia, italy, nv	15/60
troupis winery, hoof & lur moschofilero. orange wine. mantinia, peloponnese, greece, 2018	14/56
domaine zafeirakis, rosé limniona, tyrnavos, greece, 2020	17/65

### red wine

tenuta delle terra nere, etna rosso nerello mascalese / nerello capuccio, mt. etna, sicily, italy 2021	19/76
grifalco, aglianico del vulture aglianico, basilicata, italy, 2019	16/64
fatalone, gioia del colle doc primitivo, irpinia, campania, italy, 2021	17/68
taralas family winery, "mavro" xinomavro, naoussa, macedonia, greece, 2013	18/72
kontozisis organic vinyards, a-grafo limniona, karditsa, greece, 2017	18/72
scala. ciro rosso classico doc gaglioppo, calabria, italy, 2019	14/56
papagyriou, le roi des montagnes cabernet sauvignon / mavrodaphne / touriga nacional corinthia, greece, 2018	19/76

## cocktails

il calanthe stray dog gin, capasso aperitivo, yuzu, lemon, simple, foam	18	spaghetti western willet 4 yr rye, don ciccio amaro delle sirene, lemon, pomegranate syrup, foam	19
pickles, mr. pickles gin, italicus, mandarin blossom syrup, lemon	17	matchado about nothing gine mare, matcha, dolin genepy, lemon honey syrup, foam	18
"cerberus, SIT!" serrano infused mezcza, forthave genepi, fresh blood orange, lime, simple, salt	16	aphrodite mezcal, cappelletti, roots diktamo, lime	17
persephone's kiss calvados, amaro nocino, rye, ig grenadine	17	nikolaki vodka, greek yogurt, honey, lemon, rosemary	17
ciao napoleon! tequila, casoni 1814, lime, strega, cachaca	16	menta-lly i'm somewhere else espresso, branca menta, reposado, cafe cordial chocolate bitters	18

## beer & cider

oxbow luppolo italian pilsner / maine / 5.0% / 16 oz.	9	zeos black mak schwarzbier / greece / 5.0% / 11.2 oz. bottle	9
septem sunday's blonde ale with honey greece / 6.5% / 11.2 oz bottle	10	birrificio baladin nazionale italian blonde ale / italy / 6.5% / 11.2 oz bottle	12
blue jacket lost weekend hazy ipa with citra hops washington, dc / 7.0% / 16 oz.	10	aval rose french cider / france / 5.0% / 12 oz. can	8
seven islands krepville crowmaster hazy double ipa with citra, hbc586, and riwaka hops greece / 8.0% / 16 oz. can	12	orval trappist ale belgian ale / belgium / 6.2% / 12 oz. bottle	12