

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 foccacia kalamata olive, sage, green & red grapes	10
oak grilled 38 north oysters pickled shallot, calabrian chili, goat's milk butter	14
cremini mushroom arancini fontina cheese, rosemary, black garlic aioli	12
autumn brassicas salad pomegranate, almond, bay blue cheese, creamy cider vinaigrette	14
roasted local beets sesame crusted feta, walnut, dill, baby watercress	15

second course

select one below

oak grilled octopus sweet potatoes, frisée, sherry vinegar, black garlic aioli	31
blue crab & shrimp giovettsi tomato, corn, dill, feta, creamy orzo "risotto"	32
new frontier bison flank steak charred broccolini, scallions, horseradish, red wine	28
local squash variations grilled maitake, yogurt, pomegranate, "mostarda"	26

family table also includes:

- cacio e pepe - cracked black pepper, parmesan
- chicory & fennel salad - daikon radish, hearty herbs, anchovy, mt. malachi cheese
- spelt flatbread - greek oregano, chili flakes, parmesan

third course

select one below

spiced cider cake local apples, cream cheese, walnut, cinnamon ice cream	14
bittersweet chocolate budino shortbread crumbles, olive oil, sea salt, candied hazelnuts	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

zoinos winery, zitsa brut, debina <i>epirus, greece, nv</i>	12/48
domaine karanika, cuvée special brut rosé <i>xinomavro, 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 2020</i>	10/40
tselepos, blanc de gris <i>moschofilero, peloponnese, greece, 2021</i>	15/60
avalis, barrel fermented <i>assyrtiko, nemea, greece, 2021</i>	15/60

skin contact - rosé

georgas family, black label <i>savatiano, attica, greece 2020</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
domaine zafeirakis, rosé <i>limniona, tyrnavos, greece, 2020</i>	16/65

red wine

i custodi, pistus, etna rosso <i>nerello mascalese / nerello capuccio, mt. etna, sicily, italy 2020</i>	17/68
colli di lapio, campi taurasini <i>aglianico, irpinia, campania, italy, 2021</i>	16/64
taralas family winery, "mavro" <i>xinomauro, naoussa, macedonia, greece, 2013</i>	18/72
kontozisis organic vinyards, a-grafo <i>limniona, karditsa, greece, 2017</i>	18/72
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 roides des montagnes <i>cabernet sauvignon / mavrodaphne / touriga nacional, corinthia, peloponnese, greece, 2021</i>	19/76

cocktails

the bitter end <i>bar hill tom cat gin, baltamaro szechuan, lime pineapple, amaretto, whiskey aged bitters, foam</i>	16	prof plum, in the dining room... <i>bare knuckle bourbon, hoshi plum wine, lemon vecchia amaro del capo, clove simple, foam</i>	16
ciao napoleon! <i>tequila, casoni 1814, lime, strega, cachaca</i>	16	menta-llly i'm somewhere else <i>espresso, branca menta, reposado, cafe cordial chocolate bitters</i>	17
persephone's kiss <i>calvados, amaro nocino, rye, ig grenadine</i>	16	aphrodite <i>mezcal, cappelletti, roots diktamo, lime</i>	16
mulo nei fiori <i>vodka, elderflower, mezzodi, lime, ginger beer</i>	16	nikolaki <i>vodka, greek yogurt, honey, lemon, rosemary</i>	16
autumn in athens sazerac <i>bonded apple brandy, rye, rakamelo, simple angostura and aromatic bitters</i>	16		

beer & cider

zeos black mak <i>schwarzbier / greece / 5.0% / 11.2 oz. bottle</i>	9	bluejacket lost weekend <i>hazy ipa with citra hops washington, dc / 7.0% / 16 oz. can</i>	9
seven islands kerveros <i>hazy double ipa with citra & idaho 7 greece / 8.0% / 16 oz. can</i>	12	oxbow luppolo <i>italian pilsner / maine / 5.0% / 16 oz. can</i>	9
saison dupont <i>saison / belgium / 6.5% / 11.2 oz bottle</i>	10	aval blanc <i>french cider / france / 5.0% / 12 oz. can</i>	8
prairie rainbow sherbet <i>fruited sour ale with raspberry, pineapple, & orange oklahoma, 5.2% / 12 oz can</i>	8	septem sunday's <i>blonde ale with honey greece / 6.5% / 11.2 oz bottle</i>	10