

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
mushroom conserva <i>ricotta, garlic confit, calabrian chili</i>	15
baby beet patzarosalata <i>sesame crusted feta, walnut, dill, baby watercress</i>	16
oak roasted asparagus <i>white bean salad, farm egg, parmesan crisp, basil salsa verde</i>	18

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
braised lamb paperdelle <i>braised lamb shoulder, hand cut paperdelle, kale, sicilian pistachio, nasturtium</i>	32
new frontier bison flank steak <i>ramp pesto, confit marble potato, oak roasted green bean, pickled ramp salad</i>	34

family table also includes:

mafalde with almond pesto - marcona almonds, pecorino

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

strawberries and cream <i>toasted olive oil cake, lemon basil syrup, rhubarb compote</i>	15
chocolate torta caprese <i>coffee granita, toasted marshmallow, marcona almonds, chocolate bark</i>	16
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

santa maria la palma, aragosta spumante brut alghero, sardinia, italy, nv	14/56
kir-yianni, akakies sparkling rosé ulahiko / debina / bekari, epirus, greece, 2019	16/64

white wine

karamelegos, feredini assyrtiko, santorini, greece, 2020	17/68
palmento costanzo, mofete etna bianco doc, carricante / catarratto, mt. etna, sicily, italy, 2019	17/68
cenatiempo, bianco superiore biancolella, forestera, campania, italy, 2021	17/68
aivalis, barrel fermented assyrtiko, nemea, greece, 2021	14/56
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
fatalone, gioia del colle doc primitivo, irpinia, campania, italy, 2021	17/68
kontozisis organic vinyards, a-grafo limniona, karditsa, greece, 2017	18/72
taralas family winery, "mavro" xinomavro, naoussa, macedonia, greece, 2013	18/72
grifalco, aglianico del vulture aglianico, basilicata, italy, 2019	16/64
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	high plains drifter k.o. distilling bourbon, dc&f amaro finochetto 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
"violet, you're turning violet!" gin, roots rakomelo with mountain honey, blueberry puree, lemon, tonic	18	aphrodite mezcal, cappelletti, roots diktamo, lime	17
ciao napoleon! tequila, casoni 1814, lime, strega, cachaca	16	nikolaki vodka, greek yogurt, honey, lemon, rosemary	17
		mass a-peel espresso, do q crsital rum, banana liqueur, dc&f amaro cerasum, chocolate bitters	18

beer & cider

orval belgian pale ale / belgium / 6.9% / 11.2 oz. bottle	13	birrificio baladin nazionale italian blonde ale / italy / 6.5% / 11.2 oz bottle	12
septem saturday's porter greece / 5.5% / 11.2 oz bottle	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	blue jacket lost weekend hazy ipa with citra hops washington, dc / 7.0% / 16 oz.	10
untitled art non-alcoholic italian pilsner with hallertau mittelfrüh & strata hops wisconsin / 0.5% / 12 oz. can	12	oxbow luppolo italian pilsner / maine / 5.0% / 16 oz.	9