

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>lemon, kalamata olive, red onion, crumbled feta</i>	10
CREMINI MUSHROOM ARANCINI <i>fontina cheese, arugula pesto, pine nuts</i>	12
WARM MEDJOO DATES <i>bay blue cheese, marcona almonds, georgia olive oil, sea salt</i>	8
PATH VALLEY FARM BEETS <i>sesame crusted feta, walnut, dill, baby watercress</i>	15
WINTER CITRUS SALAD <i>castelvetrano olives, torn mint, pickled pearl onions</i>	13

SECOND COURSE

select one below

ELYSIAN FARM'S LAMB KEFTEDES <i>braised shell beans, kale, sumac onions, feta, pickled mustard seed</i>	23
OAK GRILLED OCTOPUS <i>sweet potato, chicory, black garlic, sherry vinaigrette</i>	25
ATLANTIC SWORDFISH 2-WAYS <i>pomegranate, almond, mint, kohlrabi remoulade</i>	24
CARAMELIZED RICOTTA GNOCCHI <i>trumpet mushrooms, garlic, breadcrumbs, mascarpone</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>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</i>	10/40
TSELEPOS, BLANC DE GRIS <i>moschofilero, peloponnese, greece, 2021</i>	15/60
WINE ART ESTATE IDISMA DRIOS <i>assyrtiko, drama, greece, 2016</i>	14/56

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, VETERE, PAESTUM ROSATO <i>paestum rosato, campania, italy, 2021</i>	17/68

RED WINE

PALMENTO COSTANZO, MOFETE, ETNA DOC ROSSO <i>nerello mascalese, nerello cappuccio, mt. etna, sicily</i>	18/72
TARALAS FAMILY WINERY, "MAVRO" <i>xinomavro, naoussa, macedonia, greece</i>	18/72
KONTOZISIS ORGANIC VINYARDS, A-GRAFO <i>limniona, karditsa, greece, 2017</i>	18/72
GRIFALCO, AGLIANICO DEL VULTURE <i>aglianico, basilicata, italy 2019</i>	15/60
FATALONE, GIOIA DEL COLLE <i>primitivo, puglia, italy 2020</i>	15/60
HALKIA <i>agiorgitiko, nema, peloponnese, greece 2019 (organic)</i>	17/64
PAPAGYRIOU, LE ROI DES MONTAGNES, <i>cabernet sauvignon / mavrodaphne / touriga nacional, corinthia, peloponnese, greece</i>	19/76

COCKTAILS

HASAPIKO <i>tom cat gin, lemon, herb reduction, red verjus, yogurt clarified</i>	16	IRON GATE NIGHTS <i>hot mulled red wine, cognac, spices</i>	16
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 MAIDEN <i>golden beet tequila, italicus, lime, squash</i>	16	ALPINE CHALET <i>bourbon, mastiha, cassis</i>	16
PANDORA <i>barrel aged grappa, yellow chartreuse, apple brandy, bitters, cherry smoke</i>	18	ALLA MODA <i>house made chinotto soda, bonal quinine aperitif, low abu</i>	16

BEER & CIDER

BRUERY TERREUX GOSES ARE RED <i>oak barrel aged gose with syrah wine grapes, california. 5.6% / 16 oz can</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	SAISON DUPONT <i>saison, belgium, 6.5% / 11.2 oz bottle</i>	10
GRAFT FIELD DAY <i>cider with rhubarb, blood oranges, hibiscus, & rooiboos tea, new york. 6.9% / 12oz can</i>	8	REISSDORF KOLSCH <i>kolsch germany / 4.8% / 16.9 oz. can</i>	9
		BLUEJACKET BUILD OR DESTROY <i>hazy ipa with bru-1 & citra hops washington, dc / 7.0% / 16 oz. can</i>	9