

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 \$95 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>cherry tomato confiture, pecorino sardo</i>	15
oak grilled chesapeake bay oysters <i>pickled shallot, calabrian chili, goat's milk butter</i>	18
yellowfin tuna tartare <i>garlic aioli, pickled summer squash, baby radish, chocolate mint</i>	19
baby beet patzarosalata <i>sesame crusted feta, walnut, dill, baby watercress</i>	17
heirloom tomato salad <i>stracciatella, olive caramel, crispy caper, ladolemono</i>	18

second course

select one below

mediterranean octopus <i>red pepper coulis, blistered shishito peppers, spicy sopressata crumble</i>	33
wood grilled swordfish <i>heirloom tomato salsa cruda, eggplant caponata, grilled san marzano</i>	36
ricotta mezzelune <i>baby zucchini, filet bean salad, squash blossom</i>	30
new frontier bison flank steak <i>braised pole beans, feta, confit potatoes, salsa verde</i>	35

family table also includes:

rigatoni alla norma - *roasted eggplant, cherry tomato, smoked mozzarella*

i.g caesar salad - *local romaine, b & b onions, white anchovy, cherry tomato, foccacia shard, pickled eggs, caesar dressing*

spelt flatbread - *greek oregano, chili flakes, parmesan*

third course

select one below

i.g. summer "cheesecake" <i>moon valley stonefruit, hazelnut, graham cracker streusel</i>	16
chocolate torta caprese <i>coffee granita, toasted marshmallow, marcona almonds, chocolate bark</i>	17
chef's selection of seasonal cheeses <i>raisin nut bread, candied almonds, 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 <i>alghero, sardinia, italy, nv</i>	14/56
kir-yianni, akakies sparkling rosé <i>ulahiko / debina / bekari, epirus, greece, 2019</i>	16/64

white wine

karamelegos, feredini <i>assyrτικο, santorini, greece, 2020</i>	17/68
palmento costanzo, mofete <i>etna bianco doc, carricante / catarratto, mt. etna, sicily, italy, 2019</i>	17/68
cenatiempo, bianco superiore <i>biancolella, forestera, campania, italy, 2021</i>	17/68
aivalis, barrel fermented <i>assyrτικο, nemea, greece, 2021</i>	14/56
tselepos, blanc de gris <i>moschofilero, peloponnese, greece, 2021</i>	15/60

skin contact - rosé

sfera, bianco macerato <i>verdeca, puglia, italy, nv</i>	15/60
terre nere, etna rosato <i>nerello mascalese / nerello cappuccio, mt. etna, sicily, 2022</i>	17/68
troupis winery, hoof & lur <i>moschofilero. orange wine. mantinia, peloponnese, greece, 2018</i>	14/56
domaine zafeirakis, rosé <i>limniona, tyrnavos, greece, 2020</i>	17/65

red wine

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

cocktails

il calanthe <i>stray dog gin, capasso aperitivo, yuzu, lemon, simple, foam</i>	18	high plains drifter <i>k.o. distilling bourbon, dc&f amaro finochetto lemon, pomegranate syrup, foam</i>	19
a farewell to arms <i>pisco, peach liqueur, lime, maraschino grape fruit, thyme</i>	18	matchado about nothing <i>gin mare, matcha, dolin genepy, lemon honey syrup, foam</i>	18
pickles, mr. pickles <i>gin, italicus, mandarin blossom syrup, lemon</i>	17	ZoSo <i>cognac, mezzodi, triple sec, lemon, agave, foam</i>	17
"violet, you're turning violet!" <i>gin, rakomelo, honey, blueberry puree lemon, tonic</i>	18	nikolaki <i>vodka, greek yogurt, honey, lemon, rosemary</i>	17
ciao napoleon! <i>tequila, casoni 1814, lime, strega, cachaca</i>	16	mass a-peel <i>espresso, don q crsital rum, banana liqueur, dc&f amaro cerasum, chocolate bitters</i>	18

beer & cider

orval <i>belgian pale ale / belgium / 6.9% / 11.2 oz. bottle</i>	13	birrificio baladin nazionale <i>italian blonde ale / italy / 6.5% / 11.2 oz bottle</i>	12
septem sunday's <i>blonde ale with honey greece / 5.5% / 11.2 oz bottle</i>	10	aval rose <i>french cider / france / 5.0% / 12 oz. can</i>	8
septem saturday's <i>porter greece / 5.5% / 11.2 oz bottle</i>	10	blue jacket ultraviolet shine <i>hazy ipa with citra hops washington, dc / 7.0% / 16 oz.</i>	10
untitled art non-alcoholic <i>italian pilsner with hallertau mittelfrüh & strata hops wisconsin / 0.5% / 12 oz. can</i>	12	suarez family qualify pils <i>german pilsner / new york / 5.0% / 16 oz.</i>	9
		seven island dawn of the hopheads <i>hazy double ipa / greece / 8.0% / 16 oz. can</i>	12