



# IRON GATE

## • WEEKDAY LUNCH •

..... I .....

SHELLBEAN HUMMUS *urfa chili, crudite, fennel seed crackers* 13

ROASTED CORN & TOMATO ARANCINI *imported feta cheese, roasted garlic aioli* 12

CHILLED RED PEPPER SOUP *greek yogurt, pickled corn, maryland crab, pane fritto* 18

IMPORTED BURRATA CHEESE *fennel spoon sweets, olive oil, parker house crostini* 15

FRITTO MISTO *assorted lightly fried seafood, lemon, green olive, duo of sauces* 20

PATH VALLEY WATERMELON SALAD *urfa spice, sumac tahini, apple cider shallots, sesame crusted feta* 17

..... II .....

I.G. CAESAR SALAD *hearty greens, bread & butter onions, white anchovy, egg, focaccia crouton* 16

*(add oak roasted shrimp or lemon roasted chicken for an additional 10)*

HEIRLOOM TOMATO SALAD *stracciatella, olive caramel, crispy caper, ladolemono* 18

OAK ROASTED PORK “GYRO” *hot house tomato, feta, yogurt, sumac red onion, crispy potato* 21

MORTADELLA & MOZZARELLA PANINO *smoked mozzarella, heirloom tomato, sicilian pistachio, walnut pesto* 18

OAK ROASTED SHRIMP “SAGANAKI” *tomato, olive, caper, feta cheese, sourdough* 20

..... III .....

I.G. SUMMER CHEESECAKE *moon valley stone fruit, brandy, vanilla biscotti* 16

CHOCOLATE AND CARAMEL *feuilletine crunch, vanilla cookie, sweet cream ice cream* 19

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CHEF DE CUISINE JAMES COLLURA / GENERAL MANAGER DOUGLAS BERRYHILL

GLUTEN FREE ALTERNATIVES ARE AVAILABLE FOR AN ADDITIONAL 2., PLEASE ASK YOUR SERVER FOR DETAILS

TWENTY PERCENT GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



• WINE BY THE GLASS •

SPARKLING

- SANTA MARIA LA PALMA, ARAGOSTA SPUMANTE** 14 / 56  
*alghero, sardinia, italy, nv*
- KIR-YIANNI, AKAKIES, SPARKLING ROSÉ SEC** 15 / 60  
*xinomavro, amyndeon, macedonia, greece 2021*

WHITE

- KARAMOLEGOS, FEREDINI** 17 / 68  
*assyrtiko, santorini, greece 2020*
- PALMENTO COSTANZO, MOFETE, ETNA BIANCO DOC** 17 / 68  
*carricante / catarratto, mt. etna, italy 2019*
- CENATIEMPO, BIANCO SUPERIORE** 17 / 68  
*biancolella / forestera, ischia, campania, italy 2021*
- AIVALIS, BARREL FERMENTED** 15 / 60  
*assyrtiko, nemea, greece 2021*
- TSELEPOS, BLANC DE GRIS** 15 / 60  
*moschofilero, peloponnese, greece 2021*

SKIN CONTACT / ROSÉ

- SFERA, BIANCO MACERATO** 15 / 60  
*verdeca, puglia, italy nv*
- TERRE NERE, ETNA ROSATO** 17 / 68  
*moschofilero, mantinia, peloponnese, greece 2018*
- TROUPIS WINERY, HOOF & LUR** 14 / 56  
*moschofilero, mantinia, peloponnese, greece 2018*
- DOMAINE ZAFEIRAKIS, ROSÉ** 17 / 65  
*limniona, tyrnavos, greece 2020*

RED

- I CUSTODI, PISTUS ETNA ROSSO** 19 / 76  
*nerello mascalese/nerello capuccio, mt. etna, sicily, 2021*
- FATALONE, GIOIA DEL COLLE DOC** 17 / 68  
*primitivo, irpinia, campania, italy 2021*
- KONTOZISIS ORGANIC VINYARDS, A-GRAFO** 18 / 72  
*limniona, karditsa, greece 2017*
- BAIRAKTARIS, OLD MONOLITHOS** 19 / 76  
*agiorgitiko, peloponnese, greece*
- ARGATIA, XINOMAVRO** 18 / 72  
*naoussa, greece, 2018*
- GRIFALCO, AGLIANICO DEL VULTURE** 16 / 64  
*aglianico, basilicata, italy 2019*
- SCALA. CIRO ROSSO CLASSICO DOC** 14 / 56  
*gaglioppo, calabria, italy 2019*
- PAPAGYRIOU, LE ROI DES MONTAGNES** 19 / 76  
*cabernet sauvignon/mavrodaphne/touriga nacional corinthia, greece, 2018*

COCKTAILS

- IL CALANTHE**  
*stray dog gin, capasso aperitivo, yuzu, lemon, simple, foam 18*
- PICKLES, MR. PICKLES**  
*gin, italicus, lemon mandarin blossom syrup 17*
- COMFORTABLY PLUM**  
*gin, cardamaro, plum puree, lemon, tonic 18*
- CIAO NAPOLEON!**  
*tequila, casoni 1814, lime, strega, cachaca 16*
- A FAREWELL TO ARMS**  
*pisco, peach liqueur, lime, maraschino, grape fruit, thyme 18*
- HIGH PLAINS DRIFTER**  
*k.o. distilling bourbon, dc&f amaro finochetto, lemon, pomegranate syrup, foam 19*
- MATCHADO ABOUT NOTHING**  
*gin mare, matcha, dolin genepy, lemon, honey syrup, foam 18*
- MASS A-PEEL**  
*espresso, don q crsital rum, banana liqueur, dc&f amaro cerasum, chocolate bitters 18*
- NIKOLAKI**  
*vodka, greek yogurt, honey, lemon, rosemary 17*

WE REGULARLY HOST ENGAGING AND INFORMATIVE WINE DINNERS  
 GUIDED BY WINEMAKERS AND SOMMELIERS  
 JOIN OUR MAILING LIST AND FOLLOW US @IRONGATEDC FOR  
 EVENT ANNOUNCEMENTS, SPECIALS AND MORE

BEER & CIDER

- SEPTEMBER SATURDAY'S 10**  
*porter greece | 5.5% | 11.2 oz bottle*
- SEPTEMBER SUNDAY'S 10**  
*blonde ale with honey greece | 6.5% | 11.2 oz bottle*
- SEVEN ISLAND DAWN OF THE HOPHEADS 12**  
*hazy double ipa greece | 8.0% | 16 oz. can*
- SUAREZ FAMILY QUALIFY PILS 9**  
*german pilsner new york | 5.0% | 16 oz.*
- BLUE JACKET ULTRAVIOLET SHINE 10**  
*hazy ipa with citra hops DC | 7.0% | 16 oz*
- BIRRIFICIO BALADIN NAZIONALE 12**  
*italian blonde ale italy | 6.5% | 11.2 oz bottle*
- AVAL ROSE 8**  
*cider france | 5.0% | 12 oz can*
- ORVAL TRAPPIST ALE 12**  
*belgian ale | belgium 6.2% | 12 oz. bottle*