



IRON GATE

• THE FAMILY TABLE •

Four course menu 95 per person Wine pairings 75 per person

Our Family Table menu includes everything from tonight's meze and your choice of one dish from each of the remaining courses to be enjoyed by the table. À la carte available as noted.

TONIGHT'S MEZE

OUR DAILY FOCACCIA *roasted garlic, thyme, truffle honey* 15

CHILLED CHESAPEAKE OYSTERS *pomegranate champagne foam, horseradish crema* 18

LOCAL CHICORY SALAD *blue cheese, toasted walnuts, apples, charred lemon, pane fritto* 18

BABY BEET PATZAROSALATA *sesame crusted feta, yogurt, walnuts, vin cotto* 18

ATLANTIC FLUKE CRUDO *ruby red grapefruit, green chili, compressed kohlrabi* 22

II

(choose one)

SWEET POTATO GINGER CAPPELETTI *brown butter cream sauce, candied ginger* 32

CAROLINA SHRIMP "SCAMPI" *roasted garlic, meyer lemon, pistachio, saffron cappellini* 32

III

(choose one)

WOOD GRILLED AMISH CHICKEN BREAST *black garlic puree, roasted carrots, rutabega pave, gremolata* 32

RODITUS BRAISED MONKFISH *juniper, fennel, cipollini, green olive, winter squash* 34

SPICE ROASTED CAULIFLOWER *whipped tahini, crispy brussels sprouts, candied seeds* 30

ROSEDA FARMS BEEF SHORT RIB *smoked polenta, red wine reduction, crispy shallot, pickled carrots* 42

IV

(choose one)

"FERRERO ROCHER" BOMBE *caramel mousse, bittersweet chocolate, sea salt, toasted hazelnut* 18

BUTTERMILK PANNA COTTA *winter citrus, torn mint, syros fennelseed, crispy tuile* 18

CHEF'S CHEESE SELECTION *raisin nut bread, candied hazelnuts, seasonal preserves* 18

CHEF PARTNER ANTHONY CHITTUM / CHEF DE CUISINE JAMES ROBINSON

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** 15 / 60
vermentino, sardinia, italy, nv
- KIR-YIANNI, AKAKIES, SPARKLING ROSÉ SEC** 15 / 60
xinomavro, amyndeon, macedonia, greece, 2023

WHITE

- KARAMOLEGOS, FEREDINI** 16 / 68
assyrtiko, santorini, greece, 2023
- COTTANERA, ETNA D.O.C** 17 / 72
carricante, mt. etna, italy, 2023
- TENUTA DI CASTELLARO, BIANCO PORTICELLO** 17 / 72
carricante / moscato bianco, lipari island, sicily, 2021
- DOMAINE KATSAROS** 21 / 88
chardonnay, mt. olympus, thessaloniki, greece, 2022
- AIVALIS, BARREL AGED** 15 / 60
assyrtiko, nemea, greece, 2022

SKIN CONTACT / ROSÉ

- TSELEPOS, BLANC DE GRIS, ORANGE** 15 / 60
moschofilero, peloponnese, greece, 2023
- SAN SALVATORE, VETERE ROSATO** 17 / 72
aglianico, campania, italy, 2023
- MAGOUTES ROSÉ** 17 / 72
xinomavro, siatista, greece, 2023
- SCLAVOS, ZAKYNTHINO ORANGE** 18 / 78
zakynthino, cephalonia, greece, 2020

RED

- SCALA, CIRÒ ROSSO CLASSICO D.O.C** 16 / 67
gaglioppo, calabria, italy, 2022
- TERRE COSTANTINO D'AETNA** 20 / 85
nerello mascalese / nerello cappuccio, mt. etna, sicily, 2022
- OENOS MITTAS** 17 / 72
xinomavro, naoussa, greece, 2022
- AZIENDA AGRICOLA, SAN SALVATORE, CERASO** 18 / 76
aglianico, campania igt, italy, 2021
- KONTOZISIS ORGANIC VINYARDS, A-GRAFO** 16 / 67
limniona, karditsa, greece, 2018
- PIETRAVENTOSA, VOLERE VOLARA** 18 / 76
primitivo, puglia igt, italy, 2021
- BAIRAKTARIS, OLD MONOLITHOS** 18 / 76
agiorgitiko, peloponnese, greece, 2016
- PAPARGYRIOU, LE ROI DES MONTAGNES** 20 / 80
cabernet sauvignon, peloponnese, greece, 2022

COCKTAILS

- GREY SKIES**
gin, creme de violette, amaretto, lemon, ouzo 21
- PERSEPHONE'S KISS**
rye, calvados, local nocino, grenadine 19
- HIGH PLAINS DRIFTER**
bourbon, fennel liquor, pomegranate syrup, lemon, foam 20
- NO ONE LIKE YOU**
mtn tea limoncello, aperol, gum syrup, lemon, vodka, foam 21
- A FAREWELL TO ARMS**
pisco, maraschino, thyme, peach, grapefruit, lime 21
- SMOKE GETS IN YOUR RYE**
mezcal, sweet vermouth, amaro averna, rye, salt 20
- BLACK-MAGIC WOMAN**
vanilla infused vodka, borsci, espresso, clove demerara, allspice 21
- GINGER HI-BLISS-KISS**
hibiscus infused rum, ginger infused vodka, local nonino, honey, lemon 22
- ELIXIR OF EROS**
blood orange blossom, gin, italicus, lime 18
- BY ANY OTHER NAME**
amaro montenegro, reposado, blood orange, angostura. foam 18

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

BEER & CIDER

- SEPTEM SATURDAY'S 10**
porter, greece | 5.5% | 11.2 oz bottle
- SEPTEM SUNDAY'S 10**
blonde ale with honey, greece | 6.5% | 11.2 oz bottle
- OXBOW LUPPOLO 9**
italian pilsner / maine, 5.0% / 16 oz.
- BEST DAY KOLSCH 8**
non-alcoholic kolsch, california | 0.5% / 12 oz. can
- BLUE JACKET LOST WEEKEND 10**
d.d.h ipa with citra hops, d.c. | 7.0% | 16 oz
- ORVAL TRAPPIST ALE 12**
belgian ale, belgium | 6.2% | 12 oz. bottle
- AVAL ROSE 8**
cider, france | 5.0% | 12 oz can
- BIRRIFICIO BALADIN NAZIONALE 12**
italian blonde ale, italy | 6.5% | 11.2 oz bottle