

SALUMI & CHEESE

PROSCIUTTO	8
MORTADELLA	8
COPPA	8
FOIE GRAS <i>brioche, jam</i>	14
CHEESE PLATE <i>st. stephen's triple creme, honrbacher, bluejay</i>	17
MEAT PLATE <i>choice of three charcuterie</i>	18
MEAT & CHEESE PLATE <i>three charcuterie and three cheese</i>	30

STARTERS

CAULIFLOWER <i>shishito pepper, garlic, lemon, smoke pimentón</i>	8
BURRATA <i>fava beans, sugar snap peas, green strawberries, peashoots</i>	13
BEETS <i>mache, bottarga, creme fraiche, pistachio</i>	13
BABY ROMAINE CAESAR <i>fried boquerones, garlic breadcrumbs</i>	14
MUSSELS <i>garlic, chiles, white wine</i>	14

FLATBREADS & PASTA

BIANCA FLATBREAD <i>smoked ricotta salata, white anchovies, mozzarella</i>	10/18
FELINO FLATBREAD <i>garlic, mozzarella, tomato, honey</i>	10/18
PORK BELLY FLATBREAD <i>blue cheese, garlic, red onions, fontina, egg</i>	10/18
CONCHIGLIE BOLOGNESE <i>beef, pork, parmesan</i>	10/18
BUCATINI <i>cacio e pepe, ramps</i>	18
SPAGHETTINI NERO <i>smoked uni, clams, chiles</i>	21

ENTREES

DOUBLE DECKER BURGER <i>secret sauce, cheese, caramelized onion</i>	18
CAST IRON CHICKEN <i>carrots, morels, foie gras, black garlic</i>	25
ROCKFISH <i>pommes puree, tomato, clams, capers</i>	26
ROSEDA PETITE FILET <i>ramps, asparagus, spring onions, onion soubise</i>	26
LAMB CHOP <i>fava leaves, sweet potatoes, aged balsamic</i>	31
40 OZ PORTERHOUSE <i>panzanella, cucumber, tomatoes, basil</i>	110

CHEF'S TASTING MENU

CHARRED ASPARAGUS

*trout roe, egg yolk
super session #2 | lawson's | vermont*

GNOCCHI

*cherry tomato, ramps, crab
pocket of sunlight | jackie o's | ohio*

BRANZINO

*fennel, sugar snap peas, citrus
kiser | black tooth | wyoming*

DUCK

*gnoccho, spring onion, black garlic
reverie | perennial | missouri*

THREE CHEESE TASTING

*st. stephens triple creme, bluejay, ewephoria | supplemental 8 dollars
alvinne ich bin ein berliner framboos, melvin drunken master,
black tooth saddle bronc | supplemental 7 dollars*

CHOCOLATE BROWNIE

*white chocolate ganache, whipped mascarpone
broken bird | the answer | virginia*

*65 per person / 30 per person beer pairing
tasting menu for the entire table only*

CHEF · BILL WILLIAMSON / BEER DIRECTOR · GREG ENGERT / FOLLOW @BIRCHBARLEYDC / BIRCHANDBARLEY.COM