

SALUMI & CHEESE

COPPA	8
SOPPRESATTA	8
PROSCIUTTO	8
WHIPPED BURRATA <i>rustic bread, mugolio</i>	11
TESTA TOTS <i>pig's head, garlic aioli</i>	12
FOIE GRAS <i>fig jam, brioche</i>	15
CHEESE PLATE <i>st. stephen's triple cream, ewe phoria, hornbacher</i>	17
MEAT PLATE <i>choice of three charcuterie</i>	18
MEAT & CHEESE PLATE <i>three charcuterie and three cheese</i>	30

FROM THE GARDEN

CAULIFLOWER <i>shishito pepper, garlic, lemon, smoke pimentón</i>	8
APPLE & FENNEL <i>lemon vinaigrette, honey, toasted walnuts</i>	12
BEET SALAD <i>bottarga, mâche, crème fraîche</i>	14
CAESAR <i>fried boquerones, parmesan, garlic breadcrumbs</i>	14

FROM THE WATER

SMOKED TROUT <i>everything bagel, trout roe, mixed green salad</i>	12
MUSSELS MARINARE <i>chiles, white wine, herbs</i>	12
HALF DOZEN OYSTERS <i>cucumber jalapeño mignonette, lemon</i>	15
LOBSTER ROLL <i>brioche, pickled chiles, gribiche</i>	18

BRUNCH

BACON, EGG & CHEESE BAGEL <i>smoked bacon, cheddar cheese</i>	14
AVOCADO EGG IN A HOLE <i>brioche, avocado, mixed green salad</i>	14
BAKED EGGS <i>tomato, basil, two eggs, rustic bread</i>	15
FRITTATA <i>onions, soppressata, fontina</i>	15
BIRCH BURGER <i>cheese, secret sauce, marrow-caramelized onion</i>	15
CHICKEN & WAFFLES <i>fried chicken, belgian waffle, maple syrup</i>	16
STEAK AND EGGS <i>petite filet, charred ramps, tots & 2 eggs any style</i>	20

FLATBREADS & PASTA

PORK BELLY FLATBREAD <i>blue cheese, fontina, garlic, red onion, egg</i>	10/18
BIANCA FLATBREAD <i>smoked ricotta salata, pea shoots, mozzarella</i>	10/18
FELINO FLATBREAD <i>garlic, mozzarella, tomato, basil</i>	10/18
BUCATINI <i>cacio e pepe, ramps</i>	14
CARBONARA <i>pancetta, scallions, parmesan</i>	16

SIDES

HOUSE-MADE BAGEL	5
THREE EGGS ANY STYLE	5
BELGIAN WAFFLE	5
TATER TOTS	8
CINNAMON BUN	7
COCONUT POUND CAKE	5

BRUNCH DRINKS

PUNCH BELOW THE BELTWAY

gin, pomegranate, triple sec, bubbles 10

CATCH ME OUTSIDE

white rum, pineapple juice, ginger beer 10

MIMOSA

choice of orange or grapefruit 8

MUDDY BLARRY

roasted tomato puree, horseradish, celery seed, lemon, tabasco, pepper 10

OUR BOOZY BRUNCH

*choice of two brunch cocktails
bottomless tea or coffee
with brunch entree* 12

CHEF • BILL WILLIAMSON
BEER DIRECTOR • GREG ENGERT
FOLLOW @BIRCHBARLEYDC

