

SALUMI & CHEESE

PROSCIUTTO	8
SOPPRESSATA	8
MORTADELLA	8
FOIE GRAS <i>fig jam, brioche</i>	15
CHEESE PLATE <i>ewephoria, cabra la mancha, hornbacher</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</i>	13
BEETS <i>mâche, crème fraîche, bottarga, pistachio</i>	13
CAESAR <i>fried boquerones, garlic breadcrumbs, parmesan</i>	13
MUSSELS <i>garlic, chiles, white wine</i>	14
HALF-DOZEN OYSTERS <i>wellfleet, cucumber, jalapeño, citrus</i>	15
SWEETBREADS <i>dandelion greens, brown butter, poached egg</i>	15

FLATBREADS & PASTA

BIANCA FLATBREAD <i>smoked ricotta salata, mozzarella, pea shoots</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
GRAMIGNA <i>crab, shishito peppers, wild onions</i>	21
SPAGHETTINI NERO <i>smoked uni, clams, chiles</i>	21

ENTREES

BIRCH BURGER <i>secret sauce, cheese, caramelized onion</i>	15
CAST IRON CHICKEN <i>carrots, morels, foie gras, black garlic</i>	25
SCALLOPS <i>watercress, watermelon, red onion, hazelnuts</i>	25
ROCKFISH <i>pommes purée, tomato, mussels, capers</i>	26
ROSEDA PETITE FILET <i>ramps, asparagus, spring onions, onion soubise</i>	26

CHEF'S TASTING MENU

PROSCIUTTO

*melon, charred ramps, burrata
tiny elvis | union | maryland*

RISOTTO

*spruce tips, spring garlic, mugolio
farmhouse pale ale | oxbow | maine*

SOFT SHELL CRAB

*avocado, yuzu, cucumber
hopsynth | upland | india*

LAMB CHOP

*spring onion, black garlic, fava beans, english peas
arcanic | wicked weed | north carolina*

THREE CHEESE TASTING

*hornbacher, bluejay, grafton cheddar | supplemental 8 dollars
melvin scenario, maine beer zoe,
harviestoun bitter & twisted: quercus | supplemental 7 dollars*

CHOCOLATE BOMBE

*white chocolate ganache, dulce de leche
here kitty kitty | ocelot | 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