

SALUMI & CHEESE

PORCHETTA	8
SOPPRESSATA	8
SPECK	8
CHEESE PLATE <i>ewephoria, st stephen's triple cream, 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
BEETS <i>mâche, crème fraîche, bottarga, pistachio</i>	13
CAESAR <i>fried boquerones, garlic breadcrumbs, parmesan</i>	13
BURRATA <i>sugar snap peas, green strawberries, mint</i>	14
MUSSELS <i>garlic, chiles, white wine</i>	14
WELLFLEET OYSTERS <i>old bay cocktail sauce</i>	16

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</i>	16
SPAGHETTINI NERO <i>smoked uni, clams, leeks, chili</i>	21
GRAMIGNA <i>crab, shishito peppers, wild onions</i>	21

ENTREES

NY STRIP <i>asparagus, scallions, onion soubise</i>	32
BIRCH BURGER <i>secret sauce, cheese, caramelized onion, supplemental egg +3</i>	17
CAST IRON CHICKEN <i>carrots, chanterelles, foie gras, black garlic</i>	26
SCALLOPS <i>watermelon, watercress, hazelnuts</i>	28
MONKFISH <i>pommes purée, tomato, mussels, capers</i>	27
WAGYU RIBEYE <i>horseradish crema, egg, asparagus</i>	95

CHEF'S TASTING MENU

SPECK

melon, charred ramps, burrata
simplex | de ranke | belgium

SPAGHETTINI

squid, clams, mussels, scallops
space cowboy | oxbow | maine

SOFTSHELL CRAB

avocado, cucumber, yuzu
cube cuvee #3 | grimm | new york

LAMB CHOP

corn pancake, charred corn, fresno chili
union jack porter | j. wakefield | florida

THREE CHEESE TASTING

blue jay, la tur, shire
supplemental 8 dollars
stone enjoy by 7.4.17 unfiltered, commonwealth sophrosyne,
crux pct porter | supplemental 7 dollars

CHOCOLATE BOMBE

white chocolate ganache, dulce de leche
abyss 2015 | deschutes | oregon

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