

SALUMI & CHEESE

PROSCUITTO	8
SOPPRESSATA	8
COPPA	8
TESTA TOTS <i>braised pigs' head, citrus, garlic aioli</i>	14
CHEESE PLATE <i>ewephoria, vat 17 cheddar, 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>heirloom tomato, melon, prosciutto, balsamic</i>	15
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</i>	10/18
CONCHIGLIE BOLOGNESE <i>beef, pork, parmesan</i>	10/18
BUCATINI <i>cacio e pepe</i>	16
SPAGHETTINI NERO <i>clams, leeks, chili, smoked uni</i>	21
GRAMIGNA <i>crab, shishito peppers, lemon</i>	21

ENTREES

BIRCH BURGER <i>secret sauce, cheese, caramelized onion, supplemental egg +3</i>	17
MONKFISH <i>pommes purée, tomato, mussels, caper</i>	27
SCALLOPS <i>watermelon, watercress, hazelnuts, red onion</i>	28
CAST IRON CHICKEN <i>romesco, corn, tomato, chanterelle</i>	27
NY STRIP <i>horseradish crema, baby zucchini, panzanella salad</i>	32

CHEF'S TASTING MENU

STEAK TARTARE

*romesco, lardo, egg
dawn patrol | port | california*

RISOTTO NERO

*soppressata, clams, mussels, scallops
bam noire | jolly pumpkin | michigan*

LANGOUSTINE

*cannellini beans, salsa verde, black garlic
vinya hop: marselan | marina | spain*

LAMB CHOP

*chickpea puree, tomato, ewephoria, mint, red onion
castanya | montseny | spain*

THREE CHEESE TASTING

*blue jay, cocoa cardona, cabra la mancha
supplemental 8 dollars
commonwealth big papi, jolly pumpkin oro de calabaza,
edge sangria sour | supplemental 7 dollars*

CORN BREAD PUDDING

*honey gelato, maple syrup, strawberry crumble
fragante | guineu | spain*

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