

SALUMI & CHEESE

COPPA	8
PROSCIUTTO	8
GIN & JUICE SALAMI	8
WHIPPED BURRATA <i>rustic bread, mugolio</i>	11
CHEESE PLATE <i>la tur, 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

FROM THE GARDEN

CAULIFLOWER <i>shishito pepper, garlic, lemon, smoke pimentón</i>	8
APPLE & FENNEL <i>lemon vinaigrette, honey, hazelnuts</i>	12
CAESAR <i>fried boquerones, parmesan, garlic breadcrumbs</i>	14
BEET SALAD <i>bottarga, mâche, crème fraîche</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
OYSTERS <i>1/2 dozen wellfleets, old bay cocktail sauce</i>	16
LOBSTER ROLL <i>potato roll, fresno chiles, sauce gribiche</i>	25

BRUNCH

BACON, EGG & CHEESE BAGEL <i>smoked bacon, cheddar cheese, garlic aioli</i>	14
AVOCADO EGG IN A HOLE <i>brioche, avocado, mixed green salad</i>	14
BAKED EGGS <i>tomato, parmesan, two eggs, rustic bread</i>	15
BIRCH BURGER <i>cheese, secret sauce, marrow-caramelized onion, supplemental egg +3</i>	15
CHICKEN & WAFFLES <i>fried chicken, belgian waffle, maple syrup</i>	16
STEAK AND EGGS <i>petite filet, charred scallions, 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</i>	16
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
RICOTTA FRITTERS <i>mixed berries, honey gelato</i>	13

BRUNCH DRINKS

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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

