

## SALUMI, CHEESE & SNACKS

CAULIFLOWER <i>shishito pepper, garlic, lemon, smoke pimentón</i>	8
SMOKED TROUT <i>crostini, everything spice, supplemental trout roe +4</i>	7
TATER TOTS	8
TROUT ROE TOTS <i>lemon crème fraîche</i>	14
TESTA TOTS <i>pig's head, citrus, garlic aioli</i>	14
STRACCIATELLA <i>snap peas, cilantro, basil, burnt lemon</i>	15
CHEESE PLATE <i>la tur, vat 17 cheddar, hornbacher</i>	17
MEAT PLATE <i>gin &amp; juice salami, coppa, prosciutto</i>	18
MEAT & CHEESE PLATE <i>three charcuterie and three cheese</i>	30

## STARTERS

FLUKE <i>cauliflower, ramps, cherries, wheat berries</i>	15
BEETS <i>mâche, dill crema, bottarga, pistachio</i>	14
CAESAR <i>fried boquerones, garlic breadcrumbs, parmesan</i>	13
MUSSELS <i>garlic, chiles, white wine</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
CAST IRON CHICKEN <i>kale, pistachio, cherries</i>	26
DORADE <i>squash, tomato, smoked eggplant, curry oil</i>	26
SHORT RIB <i>pomme puree, roasted carrots, sunchokes, horseradish</i>	27
SCALLOPS <i>watermelon, watercress, hazelnuts, red onion</i>	30

## CHEF'S TASTING MENU

### BLT TARTARE

*avocado, yuzu aioli, brioche  
pacific ocean blue | libertine | california*

### GNOCCHI POMODORO

*cherry tomatoes, parmesan, basil  
maibock | reichenbrander | germany*

### SALMON

*everything bagel, pickled onion, lemon cream cheese  
manhattanhenge | lic | new york*

### LAMB

*chickpea puree, tomato, ewephoria, mint, red onion  
embrasse | de dochter van de korenaar | belgium*

### THREE CHEESE TASTING

*casatica di bufala, willow hedge cheese, cabra la mancha  
supplemental 8 dollars*

*crooked stave l'brett d'cherry 2016, edge brass knuckle,  
koutska 10 | supplemental 7 dollars*

### STRAWBERRY WAFFLE

*cookie crumble, vanilla ice cream  
must kuld: columbia | pohjala | estonia*

*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