

## SALUMI & CHEESE

COPPA	8
LAMB HAM	12
PROSCIUTTO	8
WHIPPED BURRATA <i>rustic bread, mugolio</i>	11
CHEESE PLATE <i>cocoa cardona, ewephoria, st. stephen's</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

MUSSELS MARINARE <i>chiles, white wine, herbs</i>	12
SMOKED TROUT <i>everything bagel, trout roe, mixed greens salad</i>	12
OYSTERS <i>1/2 dozen wellfleets, old bay cocktail sauce</i>	16
LOBSTER ROLL <i>sauce gribiche, pickled fresno chilis, potato roll</i>	26

## 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 &amp; 2 eggs any style</i>	20

## FLATBREADS & PASTA

FUNGHI FLATBREAD <i>portobello, caramelized onion, casatica di bufala</i>	12/22
PORK BELLY FLATBREAD <i>blue cheese, fontina, garlic, red onion, egg</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

## EXTRAS

HOUSE-MADE BAGEL	5
THREE EGGS ANY STYLE	5
BELGIAN WAFFLE	5
TATER TOTS	8
RICOTTA FRITTERS <i>honey crisp apples, crab apple</i>	13

## BRUNCH DRINKS

### PUNCH BELOW THE BELTWAY

*gin, pomegranate, triple sec, bubbles* 10

### CONCRETE JUNGLE BIRD

*white rum, contratto bitters, pineapple, lime* 10

### MIMOSA

*choice of orange or grapefruit* 8

### MUDDY BLARRY

*roasted tomato puree, horseradish, old bay, 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

