

SALUMI, CHEESE & SNACKS

CAULIFLOWER <i>shishito pepper, garlic, lemon, smoke pimentón</i>	8
TATER TOTS	8
TROUT ROE TOTS <i>lemon crème fraîche</i>	14
TESTA TOTS <i>pig's head, meyer lemon, garlic aioli</i>	14
STRACCIATELLA <i>mint, black mission fig, pistachio vinaigrette</i>	14
CHEESE PLATE <i>ewephoria, cocoa cardona, st. stephen's</i>	17
MEAT PLATE <i>coppa, soppressata, prosciutto</i>	18
MEAT & CHEESE PLATE <i>three charcuterie and three cheese</i>	30

STARTERS

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>1/2 dozen, old bay cocktail sauce</i>	16

FLATBREADS & PASTA

FUNGHI FLATBREAD <i>portobello, caramelized onion, casatica di bufala</i>	12/22
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

ENTREES

BIRCH BURGER <i>secret sauce, cheese, caramelized onion, supplemental egg +3</i>	17
SHORT RIB <i>pomme purée, roasted carrots, sunchokes, horseradish</i>	26
CAST IRON CHICKEN <i>kale, pistachio, cherries</i>	26
DORADE <i>squash, tomato, smoked eggplant, curry oil</i>	26
SWORDFISH <i>watercress, red onion, hazelnuts, watermelon</i>	29

CHEF'S TASTING MENU

B.L.T.ARTARE <i>yuzu, avocado, brioche</i> <i>commandarin ganstaller germany</i>
SHORT RIB GNOCCHI <i>fontina, rosemary, crème fraîche, fine herbs</i> <i>schlenkerla marzen heller-trum germany</i>
SCALLOP <i>charred corn, black garlic, shishito pepper</i> <i>guldenberg de ranke belgium</i>
LAMB <i>chickpea puree, tomato, ewephoria, mint, red onion</i> <i>nostradamus caracole belgium</i>
THREE CHEESE TASTING <i>la tur, blue jay, cabra la mancha</i> <i>supplemental 8 dollars</i> <i>logsdon zuurpruim, westbrook two claw</i> <i>de dolle dulle teve</i> <i>supplemental 7 dollars</i>
CORN BREAD PUDDING <i>brownie crumble, caramel gelato</i> <i>saule the bruery california</i>
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