

SALUMI, CHEESE & SNACKS

CAULIFLOWER <i>shishito pepper, garlic, lemon, smoke pimentón</i>	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, la tur, st. stephen's triple cream</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
OCTOPUS <i>cherry tomato, chickpeas, red onion, mint</i>	15
MUSSELS <i>garlic, chiles, white wine</i>	15
OLDE BLACK SALT OYSTERS <i>1/2 dozen, old bay cocktail sauce</i>	16

FLATBREADS & PASTA

PORK BELLY FLATBREAD <i>blue cheese, garlic, red onions, fontina, egg</i>	10/18
FELINO SAUSAGE FLATBREAD <i>garlic, mozzarella, tomato, honey</i>	10/18
FUNGHI FLATBREAD <i>portobello, caramelized onion, casatica di bufala</i>	12/22
TRENE <i>broccoli rabe pesto, orange zest, parmesan</i>	10/18
BUCATINI <i>cacio e pepe</i>	17
SPAGHETTINI NERO <i>clams, leeks, chili, smoked uni</i>	21

ENTREES

BIRCH BURGER <i>secret sauce, cheese, caramelized onion, supplemental egg +3</i>	17
DORADE <i>squash, tomato, smoked eggplant, curry oil</i>	26
SHORT RIB <i>pomme purée, roasted carrots, sunchokes, horseradish</i>	28
ROHAN DUCK BREAST <i>rapini, parmesan, salsa rosa</i>	32

CHEF'S TASTING MENU

STRACCIATELLA

*salsa rosa, charred broccoli rabe, trout roe
saisontino | oxbow | maine*

GRAMIGNA VONGOLE

*clams, garlic, lemon, herbs
say son of funk | lost rhino | virginia*

SCALLOP

*charred corn, black garlic, shishito peppers
red barn ale | lost abbey | california*

DRY AGED NEW YORK STRIP

*caramelized onion, coffee onion rings, pistachio
abt 12 | st bernardus | belgium*

THREE CHEESE TASTING

*la tur, blue jay, cabra la mancha
supplemental 8 dollars
smuttlabs marzen, anderson valley barrel-aged gin & tonic gose,
american solera amber canyon magik
supplemental 7 dollars*

APPLE RICOTTA WAFFLE

*caramel gelato, honeycrisp apples
grey monday | the bruery | california
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