

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
DEVILED EGGS <i>tobiko wasabi, smoked pimenton, chili oil</i>	8
STRACCIATELLA <i>mint, black mission fig, pistachio vinaigrette</i>	14
CHEESE PLATE <i>ewephoria, hornbacher, st. stephen's triple cream</i>	17
MEAT PLATE <i>coppa, mortadella, prosciutto</i>	18
MEAT & CHEESE PLATE <i>three charcuterie and three cheese</i>	30



STARTERS

BEETS <i>mâche, dill crema, bottarga, pistachio</i>	15
CAESAR <i>fried boquerones, garlic breadcrumbs, parmesan</i>	13
MUSSELS <i>garlic, white wine, herbs</i>	15
OCTOPUS <i>cranberry beans, salsa verde, roasted red peppers</i>	14
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
BUCATINI <i>cacio e pepe</i>	17
TRENE <i>pancetta, red onion, tomato</i>	20
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>brussels sprouts, mustard, apples, butternut squash, pancetta</i>	26
CAST IRON CHICKEN <i>braised red cabbage, golden raisins, pear puree</i>	26
SHORT RIB <i>pommes puree, roasted carrot, sunchoke, horseradish</i>	28

CHEF'S TASTING MENU



HAMACHI COLLAR

*ponzu, avocado, lime*  
*little foo | american solera | oklahoma*



CARBONARA

*red onion, pancetta, parmesan*  
*ralphnator | diamondback | maryland*



LANGOUSTINE

*fennel caponata, black garlic*  
*candy cap | anderson valley | california*



DUCK BREAST

*rapini, parmesan, salsa rosa*  
*abt 12 | st. bernardus | belgium*



THREE CHEESE TASTING

*la tur, blue jay, l'etivaz*  
*supplemental 8 dollars*  
*charles towne la vida, diamondback green machine,*  
*american solera amber canyon magik*  
*supplemental 7 dollars*



APPLE RICOTTA WAFFLE

*honeycrisp apple, caramel, vanilla ice cream*  
*puddin' wine | dogfish head | delaware*



*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