

SNACKS, SALUMI & CHEESE

DEVILED EGGS <i>tobiko wasabi, smoked pimenton, chili oil</i>	8
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>cocoa cardona, hornbacher, st. stephen's triple cream</i>	17
MEAT PLATE <i>soppressata, 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
BABY CARROTS <i>lemon crema, toasted sesame, cilantro</i>	13
CAESAR <i>fried boquerones, garlic breadcrumbs, parmesan</i>	13
PEI MUSSELS <i>garlic, white wine, herbs</i>	15

PASTA & FLATBREADS

BUCATINI <i>cacio e pepe</i>	17
TRENE <i>pancetta, red onion, tomato, pecorino</i>	20
SPAGHETTINI NERO <i>clams, leeks, chili, smoked uni</i>	21
FELINO SAUSAGE FLATBREAD <i>garlic, mozzarella, tomato, honey</i>	10/18
FUNGHI FLATBREAD <i>portobello, caramelized onion, casatica di bufala</i>	12/22
PORK BELLY FLATBREAD <i>blue cheese, garlic, red onions, fontina, egg</i>	10/18

ENTREES

DORADE <i>brussels sprouts, mustard, apples, butternut squash, pancetta</i>	26
CAST IRON CHICKEN <i>braised red cabbage, golden raisins, cauliflower puree</i>	26
SHORT RIB <i>pommes puree, roasted carrot, sunchoke, horseradish</i>	28
BIRCH BURGER <i>secret sauce, cheese, caramelized onion, supplemental egg +3</i>	17

CHEF'S TASTING MENU

B.L.T.artare <i>beef, brioche, yuzu, avocado</i> <i>omar diamondback maryland</i>
■
GRAMIGNA <i>crab, shishito pepper, lemon</i> <i>von pampelmuse perennial missouri</i>
■
OCTOPUS <i>cranberry beans, salsa verde, roasted red pepper</i> <i>saxo caracole belgium</i>
■
ROHAN DUCK BREAST <i>rapini, parmesan, salsa rosa</i> <i>rigor mortis abt. dieu du ciel canada</i>
■
THREE CHEESE TASTING* <i>la tur, blue jay, l'etivaz</i> <i>hof ten dormaal kriek, interboro hop tang,</i> <i>bluejacket hill house</i>
■
APPLE RICOTTA WAFFLE <i>honeycrisp apple, caramel, vanilla ice cream</i> <i>canaster 2016 de glazen toren belgium</i>
■■■
<i>75 per person / 30 per person beer pairing</i> <i>*supplemental cheese pairing 9/7 per order</i> <i>tasting menu for the entire table only</i>

CHEF · BILL WILLIAMSON / BEER DIRECTOR · GREG ENGERT / FOLLOW @BIRCHBARLEYDC / BIRCHANDBARLEY.COM