

SNACKS, SALUMI & CHEESE

DEVILED EGGS *tobiko wasabi, smoked pimenton, chili oil*

CAULIFLOWER *shishito pepper, garlic, lemon, smoke pimentón*

STRACCIATELLA *mint, medjool dates, pistachio vinaigrette*

CHARCUTERIE BOARD *soppressata, mortadella, sirloin ham, bourbon fig rilette, salchichon*

MARKET BOARD *soppressata, mortadella, sirloin ham, cocoa cardona, cashel blue, flory's truckle*



STARTERS

BUTTERHEAD SALAD *winter radish, meyer lemon, crispy grains*

BEETS *mâche, dill crema, bottarga, pistachio*

CAESAR *fried boquerones, garlic breadcrumbs, parmesan*

WELLFLEET OYSTERS *1/2 dozen, old bay cocktail sauce*

POACHED TROUT *chive buttermilk, apple, ginger*

PEI MUSSELS *garlic, white wine, herbs*

PASTA & FLATBREADS

SMOKED BUCATINI *cacio e pepe* 9 18

TRENE *pancetta, red onion, tomato, pecorino* 8 20

SPAGHETTINI NERO *clams, leeks, chili, lemon, maine uni* 8 22

STRACCIATELLA FLATBREAD *jalepeno, meyer lemon, arugula, parmesan* 14 10/18

PANCETTA FLATBREAD *brussels sprouts, ricotta, fontina, red onion, rosemary* 28 10/18



ENTREES

DORADE *brussels sprouts, mustard, apples, butternut squash, pancetta* 28

CAST IRON CHICKEN *braised red cabbage, golden raisins, cauliflower puree* 25

BIRCH BURGER *secret sauce, cheese, caramelized onion* 17
supplemental egg +3
supplemental foie gras +7

SUCKLING PIG *local grits, charred chicory, grainy mustard sauce* 15 30

SHORT RIB *pommes puree, roasted carrot, sunchoke, horseradish* 13 26



FOR THE TABLE

CÔTE DE BOEUF *35 oz., charred broccoli rabe, marble potatoes, persillé de rambouillet* 12 98

CRISPY SUCKLING PIG LEG *seasonal vegetable, gremolata* 15 95

CHEF'S TASTING MENU

ESCOLAR

pineapple, avocado, jalapeño, maine uni
working title | perennial | missouri

GNOCCHI

brown butter, sage, speck, aged balsamic
straffe drieling | logsdon | oregon

OCTOPUS

freekeh, brussels sprouts, lardo
powers of observation | ocelot | virginia

DUCK CONFIT

foie gras, bomba rice, trumpet royale, harissa
the obscure | green bench | florida

THREE CHEESE TASTING

la tur, petit basque, roaring forties blue
supplemental 9 dollars
hill farmstead / grassroots convivial suaréz,
alewerks bitter valentine, aecht schlenkerla rauchbier märzen
supplemental 7 dollars

CARAMELIZED BRIOCHE

sherry sabayon, citrus, dark chocolate
elizabethan ale | harvey's | england

■■■
 68 per person / 30 per person beer pairing
 tasting menu for the entire table only

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