

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, speck, felino, sirloin ham*

MARKET BOARD *soppressata, mortadella, speck, hook's blue, taleggio, ewephoria*



STARTERS

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

BEETS *mâche, dill crema, bottarga, pistachio*

CAESAR *fried boquerones, garlic breadcrumbs, parmesan*

CRAB & FRIED GREEN TOMATO SALAD *spinach, mache, tomato & sherry browned butter*

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

BERKSHIRE PORK JOWL *brussels sprouts salad w/ pickled radish*

PEI MUSSELS *garlic, white wine, herbs*

PASTA & FLATBREADS

SMOKED BUCATINI *cacio e pepe* 18

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

9 FUSILI *milk braised suckling pig, garlic confit, spinach, farmers cheese* 21

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

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

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

30 ■■■

ENTREES

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

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

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

15 DUCK *crispy spinach, date, honey, yogurt, hazelnut, leeks* 32

13 SUCKLING PIG *local grits, charred escarole, grainy mustard sauce* 31

17 SHORT RIB *potato puree, roasted carrot, sunchoke, horseradish* 26

STRIP LOIN *salsify, lardon, hen of the wood* 29

16 ■■■

FOR THE TABLE

14 CRISPY SUCKLING PIG LEG *seasonal vegetable, gremolata* 89

15 FRIED MONKFISH TAIL *brussel sprouts, radish, garlic, soy* 45

TASTING MENU



HAMACHI

avocado, serrano chili, pineapple, maine uni
florence | hill farmstead | vermont



GNOCCHI

brown butter, sage, speck, aged balsamic
black water | diamondback | maryland



OCTOPUS

freekeh, brussels sprout, lardo
most humble ever | central state | indiana



DUCK

crispy spinach, date, honey, yogurt, hazelnut, leeks
oerbier | de dolle | belgium



THREE CHEESE TASTING

hook's blue, taleggio, st. stephens
supplemental 9 dollars
rar 3870: barrel aged,
oxbow space cowboy, upland peach
supplemental 7 dollars



CARAMELIZED BRIOCHE

sabayon, blood orange, passionfruit, dark chocolate
vanilla bean stout | avery | colorado



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

BEER DIRECTOR • GREG ENGERT / FOLLOW • @BIRCHBARLEYDC / BIRCHANDBARLEY.COM