

SNACKS, SALUMI & CHEESE

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

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

BURRATA *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*

WELL FLEET OYSTERS *1/2 dozen, cocktail sauce*

RAZOR CLAMS *mango, green sauce*

NOLA BBQ SHRIMP *scallion, love, bread*

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

PASTA & PIZZA

SMOKED BUCATINI *cacio e pepe* 18

SPICY TONNARELLI *crispy rabbit, chili, preserved lemon, herbs, parmesan* 22

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

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

CANNELLONI *lobster, peekytoe crab, morels, spring peas* 18

STRACCIATELLA PIZZA *jalepeno, meyer lemon, arugula, parmesan* 18

N'DUJA PIZZA *san marzano, rapini, taleggio* 18

SMOKED MUSHROOM PIZZA *pecorino, rosemary butter, egg yolk* 18

ENTREES

HALIBUT CHEEKS *ramps, mango, coconut curry, corn chips* 30

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

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

STRIP LOIN *salsify, lardon, imperial oysters* 29

FOR THE TABLE

CRISPY SUCKLING PIG LEG *seasonal sides* 90

TASTING MENU

NOLA BBQ SHRIMP

scallion, love, bread
shaking through | bluejacket | dc

GNOCCHI

brown butter, sage, speck, aged balsamic
perseverator | gänstaller | germany

SMOKED MARROW & OCTOPUS

razor clam, mango, chermoula, chervil
madurai | aslin | virginia

RABBIT SADDLE

carrot, ginger, crispy spinach, date yogurt
brune | des rocs | belgium

THREE CHEESE TASTING

hook's blue, taleggio, st. stephen
supplemental 9 dollars
rar 3870: barrel aged, koutská 10°
the veil never forever³
supplemental 7 dollars

CARAMELIZED BRIOCHE

sabayon, blood orange, passionfruit, dark chocolate
nave nave hamana | finback | new york

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