

SNACKS, SALUMI & CHEESE

DEILED EGGS *smoked pimenton, chili oil*

PORK CROQUETTES *pig's head, citrus, garlic aioli*

HAY-SMOKED BURRATA *ramp pistou, date vinaigrette*

CHARCUTERIE BOARD *soppressata, mortadella, speck, felino, sirloin ham*

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



STARTERS

BIBB "WEDGE" SALAD *goat cheese fritters, lardons, tomato, ramp & avocado green goddess*

CAESAR *fried boquerones, garlic breadcrumbs, parmesan*

SPRING ASPARAGUS *giardiniera, poached egg, parmesan*

SOFT SHELL CRAB *charred ramps, wild sorrel, fennel puree, tomato brown butter*

WELLFLEET OYSTERS *1/2 dozen, ramp mignonette*

TUNA CONSERVA *olive oil poached, red onion, fennel, herbs, toast*

NOLA BBQ SHRIMP *scallion, love, bread*

PASTA & FLATBREAD

6 BUCATINI ALLA PUTANESCA *san marzano, capers, anchovies, olives, basil* 19

9 TRENNE *morels, porcini broth, ramps, parmesan* 21

15 SPICY TONNARELLI *crispy rabbit, lemon, parmesan, chilies, herbs* 21

28 SPAGHETTINI NERO *peekytoe crab, wild sorrel, tomato saffron citrus broth* 21

SPRING LAMB PAPPARDELLE *peas, mint, crispy gremolata* 22

32 POLPETTE FLATBREAD *tomato, mozzarella, basil* 19

SMOKED MUSHROOM FLATBREAD *pecorino, rosemary butter, egg yolk, nettle pesto* 18



ENTREES

9 CAST IRON CHICKEN *braised red cabbage, sultanas, cauliflower puree* 25

13 ALASKAN HALIBUT *ramps, mango, coconut curry, rice, crispy tortilla* 30

10 BRAISED LAMB SHANK *pita, harissa, fermented cucumbers, salsa verde, burnt pineapple tzatziki, pickled green strawberries, hand cut fries* 34

17 SHORT RIB *potato puree, roasted carrot, salsify, horseradish* 28

STRIP LOIN *salsify, lardon, imperial oyster mushrooms* 29

16 BIRCH BURGER *lettuce, pickle, secret sauce, cheese, caramelized onion, fries, supplemental farm egg +3, supplemental seared foie gras +7* 17

SHARED SUPPER

15 CRISPY SUCKLING PIG LEG *seasonal sides* 90

TASTING MENU



QUAIL BREAST

ramps, morels & spring pea succotash, lomaland | modern times | california



STUFFED GNOCCHI

lamb ragout, ramps, spring peas, fontina, abt 12 | st. bernardus | belgium



SMOKED MARROW & OCTOPUS

mango, chermoula, chervil, mexican radio | bluejacket | washington d.c



RABBIT PORCHETTA

polenta, rapini, arista jus, peach tripel | hardywood | virginia



THREE CHEESE TASTING

hook's blue, taleggio, st. stephen, supplemental 9 dollars, 15 feet, nut brown ale, masumoto season, supplemental 7 dollars



CARAMELIZED BRIOCHE

sabayon, lemon, orange, dark chocolate, the great magnetic field | singlecut | new york



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

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

