

SNACKS, SALUMI & CHEESE

DEVILED EGGS *smoked pimenton, chili oil*

PORK CROQUETTES *pig's head, meyer lemon, 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*

WELLFLEET OYSTERS *1/2 dozen, ramp mignonette*

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

NOLA BBQ SHRIMP *scallion, love, bread*

POLPETTE *pork, veal, roasted garlic baguette*

PASTA & FLATBREAD

9.5 SMOKED BUCATINI *cacio e pepe* 18

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

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

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

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

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

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

ENTREES

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

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

13 BRAISED LAMB SHANK *pita, harissa, fermented cucumbers, salsa verde, burnt pineapple tzatziki, hand cut fries* 32

14 SHORT RIB *potato puree, roasted carrot, sunchoke, horseradish* 28

16 STRIP LOIN *salsify, lardon, imperial oysters* 29

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

FOR THE TABLE

12 CRISPY SUCKLING PIG LEG *seasonal sides* 90

TASTING MENU

QUAIL BREAST

*ramps, morels & spring pea succotash, bretta weisse | firestone walker | california*

STUFFED GNOCCHI

*lamb ragout, ramps, spring peas, fontina, blazing world | modern times | california*

SMOKED MARROW & OCTOPUS

*mango, chermoula, chervil, saison dupont | brasserie dupont | belgium*

RABBIT ROULADE

*polenta, rapini, arista jus, dark signal | great lakes | ohio*

THREE CHEESE TASTING

*hook's blue, taleggio, st. stephen, supplemental 9 dollars, Šucaba 2018, koutská 10°, the fruits of our labor: boysenberry, supplemental 7 dollars*

CARAMELIZED BRIOCHE

*sabayon, blood orange, passionfruit, dark chocolate, devil's teeth: orange zest, hazelnut & cocoa nibs | modern times | california*

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

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