

SNACKS, SALUMI & CHEESE

- DEILED EGGS *smoked pimenton, chili oil*
- TEMPURA SQUASH BLOSSOMS *crab, mascarpone, duck sauce*
- TUNA CONSERVA *olive oil poached, red onion, fennel, herbs, toast*
- WELLFLEET OYSTERS AL FORNO *n'duja lemon butter, crispy breadcrumbs*
- CHARCUTERIE BOARD *soppressata, mortadella, speck, felino, sirloin ham*
- MARKET BOARD *soppressata, mortadella, speck maytag blue, taleggio, gotthelf*

STARTERS

- BIBB "WEDGE" SALAD *goat cheese fritters, lardons, tomato, ramp & avocado green goddess*
- CAESAR *boquerones, grilled cheese croutons, parmesan*
- SPRING ASPARAGUS *giardiniera, poached egg, parmesan*
- CHARRED CORN & EGGPLANT *gochujang lardons, compressed tomato, chicory*
- NOLA BBQ SHRIMP *scallions, love, bread*
- STEAK TARTARE *capers, egg yolk, shallots, parmesan crisp*

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PASTA & FLATBREAD

- 6 BUCATINI ALLA PUTANESCA *san marzano, capers, anchovies, olives, basil* 17
- 12 TRENNE *morels, porcini broth, ramps, parmesan* 18
- 12 SPICY TAGLIATELLE *octopus, lemon, parmesan, chilies, herbs* 21
- 10 SPAGHETTINI NERO *maryland lump crab, wild sorrel, tomato saffron citrus broth* 21
- PAPPARDELLE ALLA LEPRE *rabbit ragu, pancetta, parmesan* 20
- 28 POLPETTE FLATBREAD *San Marzano tomatoes, fontina, mozzarella, basil* 19
- 32 SMOKED MUSHROOM FLATBREAD *pecorino, rosemary butter, egg yolk, nettle pesto, supplemental porcini rain +4* 18

ENTREES

- 9 POTATO CRUSTED CHICKEN *spring onion sofrito, fava beans, mint, crispy jamon, chicken jus* 25
- 13 ALASKAN HALIBUT *ramps, mango, coconut curry, rice, crispy tortilla* 30
- 10 SHORT RIB *tomato mole, creamed corn, celtuce, chanterelles, crispy eggplant* 29
- 10 BARRAMUNDI *roast endive, peaches, tomatoes, garlic scapes, herbs* 22
- STRIP LOIN *asparagus, porcini, charred tomatoes, aligot potatoes, brandy cream sauce* 29
- 15 BIRCH BURGER *lettuce, pickle, secret sauce, cheese, caramelized onion, fries, supplemental farm egg +3* 17
- 10 BRAISED LAMB SHANK *pita, harissa, fermented cucumbers, salsa verde, burnt pineapple tzatziki, pickled green strawberries, hand cut fries* 34

TASTING MENU

SCALLOP CRUDO

*toasted sesame, pickled strawberries
super crush / grimm / new york*

LOBSTER & SEABASS RAVIOLI

*tomato saffron citrus broth
saison d'epeautre / blaugies / belgium*

SMOKED BRISKET FRIED RICE

*cuttlefish, ramps, peas
peeper / maine beer co / maine*

LAMB CHOP

*fried potato skin, aligot, porcini & ramp fricasse, green almonds
dark horse reserva / de struise / belgium*

THREE CHEESE TASTING

*maytag blue, taleggio, st. stephen
supplemental 9 dollars
ocelot livewire, einbecker mai-ur-bock,
dc brau rosé du gosé
supplemental 7 dollars*

CARAMELIZED BRIOCHE

*sabayon, rhubarb, dark chocolate
picacho pecan pie / arizona wilderness / arizona*

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