

SNACKS, SALUMI & CHEESE

- DEVILED EGGS *smoked pimentón, chili oil*
- TEMPURA SQUASH BLOSSOMS *crab, mascarpone, duck sauce*
- TUNA CONSERVA *olive oil poached, red onion, fennel, herbs, toast*
- JAMES RIVER OYSTERS AL FORNO *n'duja lemon butter, crispy breadcrumbs*
- CHARCUTERIE BOARD *speck, mortadella, calabrese, felino, prosciutto*
- MARKET BOARD *soppressata, mortadella, prosciutto maytag blue, taleggio, hornbacher*

STARTERS

- HEIRLOOM TOMATOES *crème fraîche, garum vinaigrette, basil*
- SEARED SCALLOPS *charred corn, hatch chiles, corn foam*
- BIBB "WEDGE" SALAD *goat cheese fritters, lardons, tomato, ramp & avocado green goddess*
- CAESAR *boquerones, grilled cheese croutons, parmesan*
- NOLA BBQ SHRIMP *scallions, love, bread*
- STEAK TARTARE *capers, egg yolk, shallots, parmesan crisp*

PASTA & FLATBREAD

- 6 SPAGHETTI alla POMODORO *heirloom tomatoes, melted garlic, basil* 13
- CORN & SNOWCRAB CRAB RAVIOLI *jamón, crab butter, ricotta, pea sprouts* 19
- SPICY TAGLIATELLE *octopus, lemon, parmesan, chilies, herbs* 17
- PAPPARDELLE alla LEPRE *rabbit ragu, pancetta, parmesan* 18
- FLATBREAD alla DIAVOLA *Calabrian salami, San Marzano tomatoes, house-made mozzarella, basil* 10/18
- LAMB SAUSAGE FLATBREAD *taleggio, fontina, rosemary* 10/18
- 32 SMOKED MUSHROOM FLATBREAD *pecorino, rosemary butter, egg yolk, nettle pesto* 10/18

ENTREES

- 9 SWORDFISH *cherry tomato, n'duja, charred squash, zucchini pesto, saffron nage* 25
- 17 ALASKAN HALIBUT *mango, coconut curry, rice, crispy tortilla* 28
- 9 ROAST CHICKEN BREAST *garlic, fava bean & squash blossom estouffade, rustic bread* 25
- 13 STRIP LOIN *chanterelles, charred tomatoes, chimichurri, smoked potatoes, mole* 29
- 15 BRAISED LAMB SHANK *pita, harissa, fermented cucumbers, salsa verde, burnt pineapple tzatziki, pickled green strawberries, hand cut fries* 34
- 12 BIRCH BURGER *charred hatch chile & avocado salsa, fontina, pickles, mayo, fries supplemental bacon +2* 17

TASTING MENU

SWORDFISH CRUDO
toasted sesame, pickled strawberries, fresno chili
convergent worlds vol 2 | right proper | washington, d.c.

SPAGHETTI NERO
snow crab, squash blossom, lemon, parmesan
xx bitter | de ranke | belgium

SMOKED BRISKET FRIED RICE
cuttlefish, ramps, peas
citra triangles | triple crossing | virginia

LAMB STRIP
fried potato skin, aligot, porcini & ramp fricasse, green almonds
gamin | blaugies | belgium

THREE CHEESE TASTING
maytag blue, taleggio, st. stephen
supplemental 9 dollars
dc brau your pet cow, right proper astral weeks,
bruery terreux orchard wit
supplemental 7 dollars

RASPBERRY NAPOLEON
vanilla sabayon, whipped cream, raspberry granita
the palace at 4 am | bluejacket | washington, d.c.

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

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