

SNACKS, SALUMI & CHEESE

- DEVEILED EGGS *smoked egg yolks, pimentón, chili oil*
- SHISHITO PEPPERS *soy sauce, bonito flakes*
- CRISPY HEN OF THE WOODS *lemon crème fraîche dip, korean chili flake*
- SALT POND OYSTERS AL FORNO *n'duja lemon butter, crispy breadcrumbs*
- SPECK WRAPPED FIGS & DUCK HEART *aged balsamic*
- CHARCUTERIE BOARD *speck, mortadella, spicy cotta, genoa, prosciutto*
- MARKET BOARD *speck, genoa, spicy cotta, maytag blue, taleggio, cabot cheddar*

STARTERS

- RED KURI SQUASH *stracciatella, sunflower shoots, seeds*
- BIBB "WEDGE" SALAD *goat cheese fritters, lardons, tomato, scallion & avocado green goddess*
- CAESAR *boquerones, grilled cheese croutons, parmesan*
- NOLA BBQ SHRIMP *scallions, love, bread*

PASTA & FLATBREAD

- 6 SPAGHETTI *late summer pomodoro, chili flake, parmesan* 14
- 7 SWEET CORN AGNOLLOTTI *leek, corn, peppers* 16
- 12 SPICY TAGLIATELLE *octopus, lemon, parmesan, chilies, herbs* 17
- 10 CAMPANELLE *veal, cavolo nero, rosemary, farmer's cheese* 18
- CALABRIAN SALAMI FLATBREAD *San Marzano tomatoes, mozzarella, basil* 10/18
- 7 LAMB SAUSAGE FLATBREAD *taleggio, fontina, mugolio, rosemary* 10/18
- 26
- 29
- ENTREES
- SWORDFISH *tomato, n'djua, charred squash, zucchini pesto, tomato nage* 23
- ALASKAN HALIBUT *mango, coconut curry, rice, crispy tortilla* 28
- 12 SCALLOPS *sweet potato romesco, cauliflower, romanesco, hazelnut vinaigrette* 26
- 11 PRIME STRIP LOIN *la ratte potatoes, lardons, cipolini onions, chanterelles, gremolata* 29
- 13 SHORT RIB PASTRAMI *savoy cabbage, wild mushrooms, potato purée, raclette* 28
- 15 BIRCH BURGER *fontina, pickles, lettuce, caramelized onion, special sauce, fries, supplemental egg +3* 17

TASTING MENU

- FOIE GRAS TOAST  
*concord grape, peanut, Szechuan pepper, broiche, wether / the bruery / california*
- SPAGHETTI NERO  
*snow crab, cherry tomatoes, chili flake, mint, extra dry / stillwater / new york*
- ROAST BEEF HEART  
*corn, baby squash, dandelion greens, Jimmy Nardello's pepper, taras boulba / de la senne / belgium*
- BEEF CHEEK  
*cannellini beans, greens, gremolata, mischief / the bruery / california*
- THREE CHEESE TASTING  
*maytag blue, taleggio, cabot cheddar, supplemental 9 dollars, bluejacket the palace at 4am, crooked stave colorado reserva, fonta flora grodziskie, supplemental 7 dollars*
- BAKED FIGS  
*sabayon, toasted oat crumble, lemon cream, abt 12 / st. bernardus / belgium*
- 68 per person / 30 per person beer pairing  
tasting menu for the entire table only

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