

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, sirloin ham, felino, prosciutto*

MARKET BOARD *speck, mortadella, prosciutto maytag blue, taleggio, ewephoria*

STARTERS

HEIRLOOM TOMATOES *stracciatella, garlic crouton, coriander vinaigrette*

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

CAESAR *boquerones, grilled cheese croutons, parmesan*

NOLA BBQ SHRIMP *scallions, love, bread*

FOIE GRAS TERRINE *concord grape, peanut, pepper, brioche*

PASTA & FLATBREAD

6 SPAGHETTI *late summer pomodoro, chili flake, parmesan*

7 SWEET CORN AGNOLLOTTI *leek, corn, peppers*

12 SPICY TAGLIATELLE *octopus, lemon, parmesan, chilies, herbs*

10 PAPPARDELLE *veal, cavolo nero, rosemary, farmer's cheese*

CALABRIAN SALAMI FLATBREAD *San Marzano tomatoes, mozzarella, basil*

28 LAMB SAUSAGE FLATBREAD *taleggio, fontina, rosemary*

ENTREES

SWORDFISH *tomato, n'djua, charred squash, zucchini pesto, tomato nage*

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

9 ROAST CHICKEN BREAST *garlic & vegetable cassoulet*

13 DUCK *pan roasted breast, crispy thigh, celery root, horseradish, brown butter jus*

15 STRIP LOIN *la ratte potatoes, lardons, cipolini onions, chanterelles, mole*

18 BIRCH BURGER *fontina, pickles, lettuce, caramelized onion, special sauce, fries supplemental egg +3*

TASTING MENU

HAMACHI

*plum sauce, serrano, pickled shallot old pro | union | maryland*

SPAGHETTI NERO

*snow crab, cherry tomatoes, chili flake, mint oktober fest-märzen | ayinger | germany*

ROAST BEEF HEART

*corn, baby squash, Jimmy Nardello's pepper guldenberg | de ranke | belgium*

LAMB

*eggplant confit, merguez, preserved citrus, anchovy, caramelized yogurt arabier | de dolle | belgium*

THREE CHEESE TASTING

*maytag blue, taleggio, ewephoria supplemental 9 dollars great lakes barrel-aged imperial smoked porter, the veil ale kinda guy, great lakes barrel-aged barley wine 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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