

BIRCH & BARLEY



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, ewe-phoria

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



BEER DIRECTOR GREG ENGERT
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