

WEEKEND PICNIC

DEVEILED EGGS <i>smoked egg yolks, pimenton, chili oil</i>	6
SALT POND OYSTERS AL FORNO <i>n' duja lemon butter, crispy breadcrumbs</i>	10
CHEESE BOARD <i>cabot cheddar, maytag, st stephen triple cream taleggio, la tur</i>	24
CHARCUTERIE BOARD <i>spicy cotta, speck, prosciutto, mortadella, genoa</i>	26
MARKET BOARD <i>spicy cotta, mortadella, speck, hazen blue, taleggio, cabot cheddar</i>	29

STARTERS & SWEETS

GREEK YOGURT <i>granola, seasonal fruit, honey</i>	9
CRISPY FRENCH TOAST <i>crème anglaise</i>	10
NUTELLA CINNAMON ROLL <i>bourbon cream cheese glaze</i>	10
GALA APPLE FRITTERS <i>cinnamon sugar</i>	9
BABY ROMAINE CAESAR <i>boquerones, grilled cheese croutons, parmesan</i>	13
BIBB "WEDGE" SALAD <i>goat cheese fritters, lardons, tomato, scallion & avocado green goddess dressing</i>	9
BISCUITS & HALF-SMOKE GRAVY <i>scallions, parmesan</i>	9

PASTA & FLATBREAD

BUCATINI <i>cacio e pepe</i>	17
GNOCCHI <i>veal, pancetta, poached egg, tuscan kale, mornay</i>	17
CARBONARA FLATBREAD <i>bacon, parmesan, egg, scallion, mornay</i>	11/19
CALABRIAN SALAMI FLATBREAD <i>San Marzano tomatoes, mozzarella, basil</i>	10/18

ENTREES

BREAKFAST SANDWICH <i>english muffin, baked egg, country ham, fontina, tarragon aioli</i>	14
CROQUE MADAME <i>country ham, sunny-side up egg, mornay, gruyere, mustard</i>	18
MIGAS <i>curried tomato, baked eggs, sultanas, basil, crouton</i>	16
PASTRAMI <i>baked hash, sunny side eggs</i>	17
CHICKEN & WAFFLES <i>fried chicken, belgian waffle, maple syrup</i>	18
WILD MUSHROOM TOAST <i>oyster & maitake fricassée, soft scramble egg, garlic jus</i>	15
NOLA BBQ SHRIMP <i>scallions, grits</i>	17
BIRCH BURGER <i>fontina, pickles, lettuce, caramelized onion, special sauce, fries supplemental egg +3</i>	17
STEAK & EGGS <i>petite filet, charred scallions, tots, 2 eggs any style</i>	22

EXTRAS

APPLEWOOD SMOKED BACON	5	BELGIAN WAFFLE	5
TWO EGGS ANY STYLE	5	TATER TOTS	8.5
ENGLISH MUFFIN	3	GRIDDLED HALF-SMOKE	10

BRUNCH DRINKS

PINEAPPLE EXPRESS	10
<i>madeira, white rum, pineapple oleo, lemon</i>	
RUM, FOREST, RUM!	10
<i>plantation o.f.t.d rum, coco lopez, cold brew black walnut bitters</i>	
MIMOSA	8
<i>choice of orange or grapefruit</i>	
MUDDY BLARRY	10
<i>vodka, roasted tomato puree, horseradish, old bay, lemon, tabasco, pepper</i>	
COLD BREW COFFEE	5
<i>vigilante la falda</i>	

OUR BOOZY BRUNCH

choice of two brunch cocktails, bottomless hot coffee, with purchase of brunch entree +15

BEER DIRECTOR • GREG ENGERT
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