

SNACKS, SALUMI & CHEESE

- DEVEILED EGGS *smoked egg yolks, pimentón, chili oil*
- SHISHITO PEPPERS *red chili glaze*
- WILD MUSHROOM TOAST *butternut squash, fresno chili, labne*
- OYSTERS AL FORNO *harissa butter, roasted garlic breadcrumbs*
- SPECK WRAPPED DUCK HEART *fig, aged balsamic, crostini*
- CHARCUTERIE BOARD *speck, mortadella, spicy cotta, genoa, prosciutto*
- MARKET BOARD *speck, genoa, spicy cotta, bayley hazen blue, taleggio, cabot cheddar*

STARTERS

- DELICATA SQUASH *red onion, candied pumpkin seeds, vadouvan*
- ROASTED CAULIFLOWER *muhamarra, shallot vinaigrette, za'atar*
- HEIRLOOM KALE SALAD *apple, candied walnut, date vinaigrette*
- BEETS *citrus, greek feta, ras el hanout crumble*
- CRISPY BRUSSELS SPROUTS *butternut squash, berber, pistachios, bacon-honey vinaigrette*
- TUNA TARTARE *harissa, mint, za'atar lavash*

PASTA & FLATBREAD

- 6 BUCATINI *cacio e pepe* 17
- 7 SPAGHETTI NERO *crab, mussels, uni, harissa tomato sauce* 19
- 8 CAMPANELLE *chicken liver, rosemary, parmesan, sherry vinegar* 15
- 10 CALABRIAN SALAMI FLATBREAD *san marzano tomatoes, mozzarella, basil* 10/18
- 7 LAMB SAUSAGE FLATBREAD *taleggio, fontina, mugolio, rosemary* 10/18

ENTREES

- ROYAL SEA BASS *sorghum risotto, smoked labne, heirloom root vegetables* 25
- 10 SCALLOPS *brown butter roasted salsify, parsnip, preserved lemon* 26
- 12 ROHAN DUCK *pan roasted breast, crispy thigh, celery root, horseradish, brown butter jus* 27
- 12 PRIME STRIP LOIN *celery root, baby carrots, rutabega, beet-green chermoula* 29
- 12 BRAISED LAMB SHANK *moroccan couscous, castelvetrano olives, lamb jus* 28
- BIRCH BURGER *fontina, pickles, lettuce, caramelized onion, special sauce, fries supplemental egg +3, supplemental bacon +2* 16

TASTING MENU

- FOIE GRAS TOAST  
*huckleberry, peanut, szechuan pepper, brioche  
blue berry white / superstition / arizona*
  - DUCK EGG RAVIOLO  
*sweet potato, brown butter, hazelnut  
saisonhands / tired hands / pennsylvania*
  - COUNTRY FRIED QUAIL BREAST  
*buttermilk biscuit, sausage gravy, greens, chili  
ipa citra / cloudwater / england*
  - BEEF CHEEK  
*pickled carrot, labne, winter radish  
jrön grünhopfen-sticke / uerige / germany*
  - THREE CHEESE TASTING  
*hazen blue, taleggio, cabot cheddar  
supplemental 9 dollars  
3 stars desolation,  
uerige sticke, heller-trum schlenkerla helles  
supplemental 7 dollars*
  - BAKED FIGS  
*sabayon, toasted oat crumble, lemon cream  
fantastic voyage / perennial / missouri*
- 68 per person / 30 per person beer pairing  
tasting menu for the entire table only

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