

**SNACKS, SALUMI & CHEESE**

- DEVEILED EGGS *smoked egg yolks, pimentón, chili oil*
- SHISHITO PEPPERS *red chili glaze*
- WILD MUSHROOM TOAST *butternut squash, fresno chili, labne*
- CHESAPEAKE BAKED OYSTERS *harissa butter, roasted garlic breadcrumbs, lemon*
- CHARCUTERIE BOARD *speck, n’duja, lamb bacon, genoa, jamon serrano*
- MARKET BOARD *speck, genoa, jamon serrano, bayley hazen blue, taleggio, cabot cheddar*

**STARTERS**

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

**PASTA & FLATBREAD**

- 6 BUCATINI *alligator pepper, parmesan*
- 7 SPAGHETTI NERO *crab, mussels, octopus, uni, harissa tomato sauce*
- 8 SAFFRON PAPPARDELLE *rabbit ragout, mint, pine nuts*
- 11 WINTER VEGETABLE FLATBREAD *leeks, potato, wild mushrooms, feta*
- LAMB SAUSAGE FLATBREAD *taleggio, fontina, mugolio, rosemary*
- 26 WHITE TRUFFLE FLATBREAD *garlic butter, stracciatella*

**ENTREES**

- ROASTED CAULIFLOWER *muhamarra, shallot vinaigrette, za’atar*
- ROYAL SEA BASS *sorghum risotto, smoked labne, heirloom root vegetables*
- BRAISED PORK BELLY *brown butter poached apple, roasted chestnut, smoked labne*
- 10 SCALLOPS *brown butter, roasted salsify, parsnip, preserved lemon*
- 12 ROHAN DUCK *pan roasted breast, basteeya, celery root, marcona almonds*
- 12 ROSEDA FARMS RIBEYE *celery root, baby carrots, rutabega, beet-green chermoula*
- BRAISED LAMB SHANK *moroccan couscous, castelvetrano olives, zhug*
- BIRCH BURGER *fontina, lettuce, pickled red onion, chorizo aioli, fries*
- supplemental egg +3, supplemental bacon +2

**TASTING MENU**

**FOIE GRAS TOAST**

*huckleberry, peanut, szechuan pepper, brioche*  
*escape momentum | bluejacket | washington, d.c.*

**DUCK EGG RAVIOLO**

*sweet potato, brown butter, hazelnut*  
*barrel-aged wheatwine with lemon | sierra nevada | california*

**MEAGRE**

*chick pea-tomato stew, green olives, mint*  
*goldfinch | bluejacket | washington, d.c.*

**BEEF CHEEK**

*pickled carrot, labne, winter radish*  
*celebration | sierra nevada | california*

**THREE CHEESE TASTING**

*hazen blue, taleggio, cabot cheddar*  
*supplemental 9 dollars*  
*sierra nevada narwhal, sierra nevada resilience butte country proud,*  
*sierra nevada beer camp across the world: dry-hopped barleywine 2017*  
*supplemental 7 dollars*

**POT DE CRÈME**

*bourbon caramel, yogurt whipped cream, feuilletine*  
*double mexican radio: bourbon 2018 | bluejacket | washington, d.c.*

*68 per person / 30 per person beer pairing*  
*tasting menu for the entire table only*

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