



# B I R C H & B A R L E Y

WELCOME BACK TO BIRCH & BARLEY! IT'S BEEN A LONG TIME SINCE WE LAST WELCOMED YOU INTO OUR DINING ROOM OR POURED YOU A BEER AT OUR BAR AND WE COULD NOT BE HAPPIER TO BE BACK. FOLLOW US ON SOCIAL MEDIA @BIRCHBARLEYDC FOR THE SKINNY ON WHAT WE HAVE PLANNED!

## BOARDS

### CHARCUTERIE / 25.

PROSCIUTTO DI PARMA  
*Pork / Black Label (IT)*

DODGE CITY SALAME  
*Pork / Smoking Goose (IN)*

BRESAOLA  
*Wagyu Beef / Tempesta (IL)*

PATE DE FAISAN  
*Pheasant / Fabrique Delices (OR)*

'NDUJA  
*Pork / Chicago (IL)*

*House Pickled Vegetables,  
Grain Mustard,  
Cornichons & Crostini*

### FARM CHEESE / 25.

2 YEAR AGED CHEDDAR  
*Cow / Grafton Village Cheese Co (VT)*

SAINT ANGEL TRIPLE CREAM  
*Cow / Vermont Creamery  
Fromagerie Guilloteau (FRA)*

PURPLE HAZE  
*Goat / Cyress Grove (CA)*

LINDALE  
*Cow / Goat Lady Dairy (NC)*

SMOKEY BLUE  
*Cow / Rogue Creamery (OR)*

*Seasonal Compote,  
Crostini*

## STARTERS

JUMBO LUMP CRAB CAKE \* *Watercress, Roasted Peppers, Lemon Caper Butter*

BUTTERMILK FRIED OYSTERS \* *Deviled Egg Aioli, Chilies*

MUSHROOM FLATBREAD \* *Mozzarella, Garlic Cream, Thyme, Truffle Oil*

ROASTED BEETS \* *Walnuts, Orange, Fennel, Goat Cheese, Arugula*

CAESAR \* *Easter Egg Radish, Parmesan, Anchovy, Garlic Croutons*

## ENTREES

SMASH BURGER \* *Double Patties, American Cheese, Iceberg, Pepperoncini Mayo, Fries*

ENGLISH PEA RISOTTO \* *Pecorino, Dandelion Greens, Basil*

FRIED WILD BLUE CATFISH \* *Grilled Summer Squash, Gribiche, Green Tomato Chow Chow*

STEAK FRITES \* *Teres Major, Dandelion Greens, Green Peppercorn - Mushroom Gravy*

RIGATONI \* *Lump Crab Butter, Zucchini, Ricotta*

\*SOME ITEMS ON THIS MENU MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PARTIES OF SIX (6) OR MORE ARE SUBJECT TO A 20% GRATUITY.

