

SNACKS, SALUMI & CHEESE

- DEVEILED EGGS *smoked egg yolks, pimentón, chili oil*
- SHISHITO PEPPERS *red chili glaze*
- OSSETRA CAVIAR *tot bellini, labne*
- WILD MUSHROOM TOAST *butternut squash, fresno chili, labne*
- RABBIT LIVER MOUSSE *huckleberry black garlic gastrique, saluf*
- CHESAPEAKE BAKED OYSTERS *harissa butter, roasted garlic breadcrumbs, lemon*
- CHARCUTERIE BOARD *speck, fennel salumi, lamb bacon, genoa, jamon serrano*
- MARKET BOARD *speck, genoa, jamon serrano, bayley hazen blue, taleggio, cabot cheddar*

STARTERS

- MUSHROOM FRICASSEE *spinach, roasted garlic jus, tahini*
- CHILLED DELICATA SQUASH *red onion, pumpkin seeds, vadouvan*
- HEIRLOOM KALE SALAD *apple, candied walnuts, date vinaigrette*
- BEETS *citrus, greek feta, ras el hanout crumble*

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PASTA & FLATBREAD

- 6 BUCATINI *alligator pepper, parmesan*
- 10 SPAGHETTI NERO *crab, mussels, octopus, uni, harissa tomato sauce*
- 14/24 SAFFRON PAPPARDELLE *rabbit ragout, mint, pine nuts*
- 8 WINTER VEGETABLE FLATBREAD *leeks, potato, wild mushrooms, feta*
- 9 LAMB SAUSAGE FLATBREAD *taleggio, fontina, mugolio, rosemary*

ENTREES

- 11 ■■■
- 26 WHOLE ROASTED CAULIFLOWER *muhamarra, shallot vinaigrette, za'atar*
- 29 BRANZINO *sorghum risotto, smoked labne, heirloom root vegetables*
- SCALLOPS *brown butter, roasted salsify, parsnip, preserved lemon*
- HALF CHICKEN *lamb bacon, mushrooms, peewee potatoes, schmaltz*
- ROHAN DUCK *pan roasted breast, basteeya, celery root, marcona almonds*
- ROSEDA FARMS RIBEYE *celery root, baby carrots, rutabaga, beet-green chermoula*
- BRAISED LAMB SHANK *moroccan couscous, castelvetro olives, zhug*
- 12 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
white magick of the sun | voodoo | pennsylvania

BOCAGE MUSHROOMS

arrowhead spinach, roasted garlic jus, tahini
ipl | voodoo | pennsylvania

MEAGRE

chick pea-tomato stew, green olives, mint
hoodoo | voodoo | pennsylvania

BEEF CHEEK

pickled carrot, labne, winter radish
wynona's big brown ale | voodoo | pennsylvania

THREE CHEESE TASTING

hazen blue, taleggio, cabot cheddar
supplemental 9 dollars
voodoo big black voodoo daddy, voodoo love child,
voodoo big secret pizza party
supplemental 7 dollars

POT DE CRÈME

bourbon caramel, yogurt whipped cream, shaved chocolate
big black voodoo daddy: bourbon & coffee | voodoo | pennsylvania

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