

SNACKS, SALUMI & CHEESE

- DEILED EGGS *lump crab, smoked egg yolks, pimentón*
- RABBIT LIVER MOUSSE *huckleberry black garlic gastrique, saluf*
- CHESAPEAKE BAKED OYSTERS *harissa butter, roasted garlic breadcrumbs, lemon*
- SHISHITO PEPPERS *red chili glaze*
- WILD MUSHROOM TOAST *butternut squash, fresno chili, labne*
- CHARCUTERIE BOARD *berkshire terrine, genoa salumi, lamb bacon, tasso, speck*
- MARKET BOARD *berkshire terrine, fennel salumi, tasso bayley hazen blue, taleggio, cabot cheddar*

STARTERS

- SUGAR SNAP PEAS *toasted garlic, mint, arbequina olive oil*
- BEETS *citrus, greek feta, ras el hanout crumble*
- WINTER KALE SALAD *apple, candied walnuts, smoked pimenton*
- HEIRLOOM SWEET POTATO *lemon yogurt, vadouvan, pistachio*

PASTA & FLATBREAD

- 6 BUCATINI *alligator pepper, parmesan*
- 9 SPAGHETTI NERO *octopus, belgian mussels, harissa crab arabiata*
- 11 SAFFRON PAPPARDELLE *rabbit ragout, mint, pine nuts*
- WINTER VEGETABLE FLATBREAD *leeks, potato, wild mushrooms, feta* 10/18
- LAMB SAUSAGE FLATBREAD *taleggio, fontina, mugolio, rosemary* 10/18

ENTREES

- 8 WHOLE ROASTED CAULIFLOWER *muhamarra, shallot vinaigrette, za'atar* 15
- 26 ROYAL SEA BASS *sorghum risotto, carrot labne, heirloom root vegetables* 24
- 29 HALF CHICKEN *lamb bacon, mushrooms, peewee potatoes, schmaltz* 25
- ROHAN DUCK *pan roasted breast, basteeya fritter, mojo verde, marcona almonds* 27
- BRAISED LAMB SHANK *moroccan couscous, castelvetrano olives, zhug* 34
- ROSEDA FARMS RIBEYE *celery root, baby carrots, rutabega, beet-green chermoula* 29
- 11 BIRCH BURGER *fontina, lettuce, pickled red onion, chorizo aioli, fries* 16
supplemental egg +3, supplemental bacon +2

FOR THE TABLE

- 11 WHOLE ROASTED PHEASANT *foie stuffing, black truffles, sugar snap peas* 68
- 12 GRILLED SNAPPER *harissa fresca, anchovy vinaigrette, bitter greens* 56

TASTING MENU

PASTRAMI-SPICED FOIE GRAS
pickled mustard seeds, huckleberries, pumpernickel toast
rough draughts: dark saison | union | maryland

BOCAGE MUSHROOMS

arrowhead spinach, sunchokes, tahini
titan | pen druid | virginia

SCALLOPS

roasted salsify, parsnip, brown butter, preserved lemon
twin village / oxbow / maine

AUTUMN OLIVE FARMS PORK BELLY

heritage berkabaw, brown butter poached apples, brandied chestnuts
ghost in the kettle | fantôme | belgium

THREE CHEESE TASTING

hazen blue, taleggio, cabot cheddar
supplemental 9 dollars
sierra nevada stout, founders dirty bastard,
the veil never never again again
supplemental 7 dollars

POT DE CRÈME

bourbon caramel, yogurt whipped cream, shaved chocolate
chocolate cherry icing on the cake | grimm | new york

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

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