

BIRCH & BARLEY



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



BEER DIRECTOR GREG ENGERT

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