

BIRCH & BARLEY

weekend picnic

DEILED EGGS <i>smoked egg yolks, pimentón, chili oil</i>	6
CHESAPEAKE BAKED OYSTERS <i>harissa butter, garlic breadcrumbs</i>	12
SMOKED BONE MARROW <i>lamb bacon, harissa butter, black garlic</i>	12
CHEESE BOARD <i>taleggio, cabot cheddar, st. stephen, raclette, hazen blue</i>	24
CHARCUTERIE BOARD <i>tabbit liver mousse, speck, tasso, lamb bacon, fennel salumi</i>	26
MARKET BOARD <i>fennel salumi, tasso, lamb bacon, hazen blue, st. stephen, cabot cheddar</i>	29

brunch

GREEK YOGURT PARFAIT <i>, granola, macerated berries</i>	11
AVOCADO TOAST CILBIR <i>, yogurt sauce, 6-minute egg, harissa oil</i>	15
OMELETTE <i>caramelized onions, gruyere, roasted garlic breadcrumbs</i>	17
WILD MUSHROOM TOAST <i>oyster & maitake fricassée, soft scramble egg, garlic jus</i>	15
BREAKFAST SANDWICH <i>english muffin, baked egg, country ham, fontina, tarragon aioli</i>	17
SHAKSHOUKA <i>merguez, spiced tomato sauce, country toast</i>	15
BISCUITS & MERGUEZ GRAVY <i>parmesan, sunny-side up egg</i>	13
BAKED HASH <i>smoked brisket, fried eggs</i>	15
CRAB CAKE BENEDICT <i>speck, poached egg, harissa hollandaise</i>	19
BUCATINI CARBONARA <i>bacon, parmesan, egg</i>	17
FRIED CHICKEN & BELGIAN WAFFLE <i>maple syrup</i>	16
LOBSTER OMELETTE <i>harissa hollandaise, fines herbs</i>	22

lunch

DUCK CONFIT FRITTERS <i>dates, marcona almonds, apricot duck sauce</i>	12
BEETS <i>citrus, greek feta, ras el hanout crumble</i>	12
GEM LETTUCE CAESAR <i>boquerones, parmesan, grilled cheese croutons</i>	12
BRUSSELS SPROUTS <i>butternut squash, berber, pistacios, bacon honey vinaigrette</i>	13
VEGETABLE FLATBREAD <i>leeks, potato, wild mushrooms, feta, poached egg</i>	11 / 19
FLATBREAD ALLA DIAVOLA <i>san marzano, salami, chili, mozzarella, basil</i>	11 / 19
CROQUE MADAME <i>country ham, sunny-side up egg, mornay, gruyere, mustard</i>	16
STEAK & EGGS <i>strip loin, charred scallions, steak fries, fried eggs</i>	22
CHURCHKEY BURGER <i>fontina, lettuce, red onion, chorizo aioli, fries</i>	15

provisions

TWO EGGS ANY STYLE	5	BISCUIT & FIG JELLY	4
APPLEWOOD SMOKED BACON	5	BELGIAN WAFFLE	5
GRIDDLED HALF-SMOKE	8	ENGLISH MUFFIN	3
HOUSEMADE TATER TOTS	8.5	COUNTRY TOAST	3

boozy brunch

SWEET SERENITY
SVEDKA, CHALLAH-INFUSED LEMONCELLO CREAM,
ST. ELIZABETH ALLSPICE DRAM, LEMON / 11

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BLISSFUL THINKING
EL DORADO RUM, PIMMS #1,
STRAWBERRY OLEO, LIME / 10

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MORNING SUNRISE
ONE-EIGHT GIN, DON CICCIO CERASUM APERTIVO,
POMEGRANATE-HONEY SYUP, LEMON, CAVA / 11

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COFFEE & DONUTS
OATED-BUFFALO TRACE BOURBON, MAPLE,
COFFEE BITTERS / 12

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MIMOSA
CHOICE OF ORANGE OR GRAPEFRUIT / 8

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MUDDY BLARRY
ST. GEORGE GREEN CHILI VODKA, HARISSA BLOODY
MIX / 10

OUR BOOZY BRUNCH / 17
*choice of two brunch cocktails,
bottomless hot coffee and a
complimentary order of doughnuts
with purchase of an entree*

free spirited

GARDEN GROVE / 6
cranberry, lime, basil-rosemary syrup, tonic

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HEY ARNOLD / 7
iced tea, lemon, witbier spiced syrup, soda

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FLOWERS AT FIRST LIGHT / 7
*cold brew coffee, almond milk,
basil-rosemary syrup, cardamom*

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COLD BREW / 5
compass / embassy blend

sweets

CHOCOLATE BANANA FRITTERS / 8
bourbon caramel

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POT DE CRÈME / 11
yogurt whipped cream, cake crumble

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DOUGHNUTS / 8
spiced cider sauce, cinaamon/sugar

CHEF / JARRAD SILVER • GENERAL MANAGER / CHRIS KOTT • BEER DIRECTOR / GREG ENGERT • FOLLOW @BIRCHBARLEYDC

CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, POULTRY, MILK PRODUCTS, PORK, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS / PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS