
tonight's flights

WE KINDLY ASK THAT THE ENTIRE TABLE PARTICIPATE

the hops

|||||

FOIE GRAS TOAST

pastrami spice, pumpernickle, mustard seeds

BEAGLE LANDER | CHARLES TOWNE | SOUTH CAROLINA

...

FRICASSEE OF WILD MUSHROOMS

spinach, tahini, roasted garlic jus

STRANGE & ETERNAL | THE VEIL | VIRGINIA

...

ROHAN DUCK BREAST

confit fritter, green hummus, marcona almonds

BEER DRINKING IS NOT A CRIME | ASLIN | VIRGINIA

...

POT DE CRÈME, *bourbon caramel, whipped cream*

BREAKFAST SMOOTHIE |

CHARLES TOWNE | SOUTH CAROLINA

PER PERSON 55 / BEER PAIRINGS 20

vegetarian

|||||

SHAVED BRUSSELS SPROUTS

pea leaves, kumquats, green goddess

TIBIR | MONTEGIOCO | ITALY

...

BUCATINI PASTA

alligator pepper, parmesan

LAST BUFFALO IN THE PARK | FUNKY BUDDHA | FLORIDA

...

CHARRED MARKET VEGETABLES

beluga lentils, pumpkin seeds

DOPPELSTICKE ALT | DIEU DE CIEL! | CANADA

...

DOUGHNUTS

huckleberry jam

CAFFE AMERICANO | CIGAR CITY | FLORIDA

PER PERSON 45 / BEER PAIRINGS 20

local & seasonal

|||||

CHESAPEAKE OLDE SALTS

pink peppercorns, green garlic mignonette

12° | KOUTSKÁ | CZECH REPUBLIC

...

BURRATA

shaved vegetables, red russian kale, urfa

RASPBERRY SOUR IPA | UNTITLED ART | WISCONSIN

...

AUTUMN OLIVE FARMS PORK BELLY

brown butter apples, brandied chestnuts

GULDENBERG | DE RANKE | BELGIUM

...

BLACK WALNUT CAKE

apple butter, bayley hazen blue

ABRAXXAS APPLE | FREIGEIST | GERMANY

PER PERSON 50 / BEER PAIRINGS 20

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