

BIRCH & BARLEY

GRILLED BROCCOLINI <i>greek feta, hazelnut vinaigrette, torn mint</i>	8
WILD MUSHROOM TOAST <i>housemade labneh, butternut squash, fresno chili</i>	8
BAKED CHESAPEAKE OYSTERS <i>harissa butter, roasted garlic breadcrumbs, lemon</i>	12
SUGAR SNAP PEAS <i>arbequina olive oil, toasted garlic, mint</i>	10
SHAVED BRUSSELS SPROUTS <i>kumquats, pea leaves, green goddess</i>	11
ROASTED BEET SALAD <i>late winter citrus, sheep's milk cheese, ras el hanout crumble</i>	12
CHARRED SWEET POTATO <i>vadouvan curry butter, pistachio, lemon yogurt</i>	12
BEEF HEART TARTARE <i>smoked egg yolk aioli, pickled cauliflower, garbanzo</i>	15
VEGETABLE FLATBREAD <i>ramp pesto, goat cheese, cherry tomatoes, english peas, mint</i>	11
HOUSEMADE MERGUEZ SAUSAGE FLATBREAD <i>taleggio, fontina, rosemary</i>	11
WHOLE ROASTED CAULIFLOWER <i>muhammara, walnuts, shallot vinaigrette</i>	15
SOFTSHELL CRAB <i>piquillo pepper escabeche, grilled ramps, crab fat aioli</i>	19
...	
FRICASSEE OF WILD MUSHROOMS <i>baby bok choy, tahini, roasted garlic jus</i>	21
PAN-SEARED SCALLOPS <i>squid ink aioli, green garlic, pea leaves</i>	24
ROASTED ROYAL SEA BASS <i>spring bean ragout, fava gremolata</i>	25
AUTUMN OLIVE FARMS PORK BELLY <i>black garlic bbq, fermented ramp slaw, spiced almonds</i>	24
SPAGHETTI NERO <i>crab arrabbiata, octopus confit, belgian mussels</i>	22
RABBIT RAGOUT <i>saffron pappardelle, mint, toasted pine nuts</i>	19
ROHAN DUCK BREAST <i>confit duck fritter, green hummus, marcona almonds</i>	27
ROSEDA FARMS RIBEYE <i>baby carrots, spring onion, green chermoula</i>	34
SMOKED HALF CHICKEN <i>lamb bacon, peewee potatoes, oyster mushrooms, schmaltz</i>	24
BIRCH BURGER <i>seven hills farm ground beef, fontina, lettuce, pickled red onion, chorizo aioli</i>	15
ADD AN EGG +3 / BACON +2	
...	
BRAISED LAMB SHANK <i>moroccan couscous, marinated carrots</i>	46
KRIEK DE RANKE 2017 DE RANKE BELGIUM 25.4 OZ. 30	
AMERICAN RED SNAPPER <i>tomato fresca, anchovy vinaigrette, bitter greens</i>	58
PRODIGAL 2018 PERENNIAL MISSOURI 25.4 OZ. 40	
AUTUMN OLIVE FARMS PORK SIRLOIN <i>confit spring onions, pea shoot tabbouleh</i>	3 / OZ
FRUIT STAND: CABERNET FRANC GRAPES CASEY BREWING & BLENDING COLORADO 25.4 OZ. 45	

little luxuries

DEVEILED EGGS
<i>jumbo lump crab, smoked egg yolk, uni</i>
14
...
FOIE GRAS TOAST
<i>pastrami spice, pumpernickel, mustard seeds</i>
15
...
STURIA CAVIAR, CLASSIC
<i>tot blini, labneh, quail eggs</i>
78

b&b larder

CHARCUTERIE BOARD
<i>rabbit liver mousse, speck, tasso, lamb bacon, fennel salumi</i>
26
...
CHEESE BOARD
<i>taleggio, cabot cheddar, st. stephen, humbolt fog chevre, bayley hazen blue</i>
24
...
MARKET BOARD
<i>rabbit liver mousse, tasso, lamb bacon, bayley hazen blue, st. stephen, cabot cheddar</i>
29

tonight's flights

WE KINDLY ASK THAT THE ENTIRE TABLE PARTICIPATE

the hops

FOIE GRAS TOAST
<i>pastrami spice, pumpernickel, mustard seeds</i>
TOO EASY THE VEIL VIRGINIA
...
FRICASSEE OF WILD MUSHROOMS
<i>bok choy, tahini, roasted garlic jus</i>
A.B.C. THE VEIL VIRGINIA
...
ROHAN DUCK BREAST
<i>confit duck fritter, green hummus, almonds</i>
DDH FARNSWORTH STREET TRILLIUM MASSACHUSETTS
...
POT DE CRÈME
<i>bourbon caramel, whipped cream</i>
HINESKA TRILLIUM MASSACHUSETTS
PER PERSON 55 / BEER PAIRINGS 20

vegetarian

SHAVED BRUSSELS SPROUTS
<i>pea leaves, kumquats, green goddess</i>
ANIMAL BALLOON HUDSON VALLEY NEW YORK
...
BUCATINI PASTA
<i>alligator pepper, parmesan</i>
COFFEE TABLE KENT FALLS CONNECTICUT
...
CHARRED MARKET VEGETABLES
<i>beluga lentils, pumpkin seeds</i>
PATTERN SKIES BLUEJACKET WASHINGTON, DC
...
DOUGHNUTS
<i>huckleberry jam, tahini caramel, za'atar</i>
ECLIPSE 2018: MOCHA FIFTYFIFTY CALIFORNIA
PER PERSON 45 / BEER PAIRINGS 20

local & seasonal

CHESAPEAKE OLDE SALTS
<i>pink peppercorns, green garlic mignonette</i>
TIPOPILS ITALIANO ITALY
...
BURRATA
<i>shaved vegetables, red russian kale, urfa</i>
THE SUBSTANCE BISSELL BROTHERS MAINE
...
AUTUMN OLIVE FARMS PORK BELLY
<i>black garlic, fermented ramp slaw, almonds</i>
FASTENBIER AECHT SCHLENKERLA GERMANY
...
BLACK WALNUT CAKE
<i>apple butter, blue cheese</i>
ECLIPSE 2018: MOCHA NUT FIFTYFIFTY CALIFORNIA
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