
tonight's flights

WE KINDLY ASK THAT THE ENTIRE TABLE PARTICIPATE

the hops

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FOIE GRAS TOAST

pastrami spice, pumpernickle, mustard seeds

TOO EASY | THE VEIL | VIRGINIA

...

FRICASSEE OF WILD MUSHROOMS

bok choy, tahini, roasted garlic jus

A.B.C. | THE VEIL | VIRGINIA

...

ROHAN DUCK BREAST

confit duck fritter, green hummus, almonds

DDH FARNSWORTH STREET | TRILLIUM | MASSACHUSETTS

...

POT DE CRÈME

bourbon caramel, whipped cream

HINESKA | TRILLIUM | MASSACHUSETTS

PER PERSON 55 / BEER PAIRINGS 20

vegetarian

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SHAVED BRUSSELS SPROUTS

pea leaves, kumquats, green goddess

ANIMAL BALLOON | HUDSON VALLEY | NEW YORK

...

BUCATINI PASTA

alligator pepper, parmesan

COFFEE TABLE | KENT FALLS | CONNECTICUT

...

CHARRED MARKET VEGETABLES

beluga lentils, pumpkin seeds

PATTERN SKIES | BLUEJACKET | WASHINGTON, DC

...

DOUGHNUTS

huckleberry jam, tahini caramel, za'atar

ECLIPSE 2018: MOCHA | FIFTYFIFTY | CALIFORNIA

PER PERSON 45 / BEER PAIRINGS 20

local & seasonal

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CHESAPEAKE OLDE SALTS

pink peppercorns, green garlic mignonette

TIPOPILS | ITALIANO | ITALY

...

BURRATA

shaved vegetables, red russian kale, urfa

THE SUBSTANCE | BISSELL BROTHERS | MAINE

...

AUTUMN OLIVE FARMS PORK BELLY

black garlic, fermented ramp slaw, almonds

FASTENBIER | AECHT SCHLENKERLA | GERMANY

...

BLACK WALNUT CAKE

apple butter, blue cheese

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