

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, bayley hazen blue</i>	24
CHARCUTERIE BOARD <i>rabbit 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

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, egg, spiced tomato sauce, country toast</i>	15
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, pistachios, bacon honey vinaigrette</i>	13
VEGETABLE FLATBREAD <i>leeks, potato, wild mushrooms, burrata, 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
MAINE LOBSTER ROLL <i>garlic aioli, chips</i>	24
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

(add an egg +3, add bacon +2)

provisions

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

boozy brunch

SWEET SERENITY
SVEDKA, CHALLAH-INFUSED LEMONCELLO CREAM, ST. ELIZABETH ALLSPICE DRAM, LEMON / 11
•••
BLISSFUL THINKING
EL DORADO RUM, PIMMS #1, STRAWBERRY OLEO, LIME / 10
•••
MORNING SUNRISE
ONE-EIGHT GIN, DON CICCIO CERASUM APERTIVO, POMEGRANATE-HONEY SYUP, LEMON, CAVA / 11
•••
BREAKFAST @ TIFFANY'S
OATED-BUFFALO TRACE BOURBON, MAPLE, COFFEE BITTERS / 12
•••
MIMOSA
CHOICE OF ORANGE OR GRAPEFRUIT / 8
•••
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
<i>cranberry, lime, basil-rosemary syrup, tonic</i>
•••
HEY ARNOLD / 7
<i>iced tea, lemon, witbier spiced syrup, soda</i>
•••
FLOWERS AT FIRST LIGHT / 7
<i>cold brew coffee, almond milk, basil-rosemary syrup, cardamom</i>
•••
COLD BREW / 5
<i>vigilante / la falda</i>

sweets

GREEK YOGURT PARFAIT / 11
<i>granola, macerated berries</i>
•••
POT DE CRÈME / 11
<i>yogurt whipped cream, cake crumble</i>
•••
DOUGHNUTS / 8
<i>spiced cider sauce, cinnamon/sugar</i>

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