

BIRCH & BARLEY

GRILLED BROCCOLINI <i>greek feta, hazelnut vinaigrette, torn mint</i>	8
WILD MUSHROOM TOAST <i>housemade labneh, fava beans, fresno chili</i>	8
BAKED SEA STONE 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
SQUASH BLOSSOMS <i>goat cheese, harissa roasted tomatoes, baby zucchini</i>	13
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, 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
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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
CRISPY GNOCCHI <i>morels, english peas, sunny side up duck egg</i>	22
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	
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AMERICAN RED SNAPPER <i>tomato fresca, bitter greens, chermola butter</i>	48
PRODIGAL 2018 PERENNIAL MISSOURI 25.4 OZ. 40	
AUTUMN OLIVE FARMS HERITAGE PORK <i>confit spring onions, pea shoot tabbouleh</i>	3 / OZ
FRUIT STAND: CABERNET FRANC GRAPES CASEY BREWING & BLENDING COLORADO 25.4 OZ. 45	
BRAISED LAMB SHANK <i>moroccan couscous, marinated carrots</i>	44
KRIEK DE RANKE 2017 DE RANKE BELGIUM 25.4 OZ. 30	

little luxuries

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

b&b larder

CHARCUTERIE BOARD	
<i>rabbit liver mousse, lamb bacon, tasso, foie-black truffle sausage, pork belly rilette</i>	
26	
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CHEESE BOARD	
<i>taleggio, cabot cheddar, st. stephen, humbolt fog chevre, bayley hazen blue</i>	
24	
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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>	
TRITE ASLIN VIRGINIA	
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FRICASSEE OF WILD MUSHROOMS	
<i>bok choy, tahini, roasted garlic jus</i>	
THE SUBSTANCE BISSELL BROTHERS MAINE	
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ROHAN DUCK BREAST	
<i>confit duck fritter, green hummus, almonds</i>	
LOG OUT STILLWATER NEW YORK	
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POT DE CRÈME,	
<i>bourbon caramel, whipped cream</i>	
ANIMAL BALLOON HUDSON VALLEY NEW YORK	
PER PERSON 55 / BEER PAIRINGS 20	

vegetarian

BABY GREENS AND STRAWBERRIES	
<i>kohlrabi, lemon verbena, verjus vinaigrette</i>	
SURF & TURF PLAN BEE NEW YORK	
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BUCATINI PASTA	
<i>alligator pepper, parmesan</i>	
SCHWARTZBIER KOSTRIZER GERMANY	
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CHARRED MARKET VEGETABLES	
<i>beluga lentils, pumpkin seeds</i>	
PATTERN SKIES BLUEJACKET WASHINGTON DC	
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DOUGHNUTS	
<i>huckleberry jam, tahini caramel, za'atar</i>	
KBS 2019 FOUNDERS MICHIGAN	
PER PERSON 45 / BEER PAIRINGS 20	

local & seasonal

SEA STONE OYSTERS	
<i>pink peppercorns, green garlic mignonette</i>	
SUNNYSIDE DWELLER OCELOT VIRGINIA	
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BURRATA	
<i>shaved vegetables, petite greens, urfa</i>	
SPUYTEN DUYVIL 15 THIRIEZ FRANCE	
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AUTUMN OLIVE FARMS PORK BELLY	
<i>black garlic, fermented ramp slaw, almonds</i>	
RAUCHBIER: OAK SMOKE SCHLENKERLA GERMANY	
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BLACK WALNUT CAKE	
<i>apple butter, blue cheese</i>	
WANNIGAN ALLAGASH MAINE	
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