

# BIRCH & BARLEY

## weekend picnic

DEVEILED EGGS <i>smoked egg yolks, pimentón, chili oil</i>	5
CHESAPEAKE BAKED OYSTERS <i>harissa butter, garlic breadcrumbs</i>	12
STURIA CAVIAR <i>tot bellini, labne, quail egg</i>	25
BONE MARROW <i>lamb bacon, harissa butter, black garlic</i>	12
CHEESE BOARD <i>taleggio, cabot cheddar, st. stephen, humboldt fog, bayley hazen blue</i>	25
CHARCUTERIE BOARD <i>speck, tasso, fennel salumi, pork belly rilette, spicy cotto</i>	27
MARKET BOARD <i>fennel salumi, tasso, speck, taleggio, cabot cheddar, bayley hazen blue</i>	29

## brunch

OMELETTE <i>caramelized onions, gruyere, roasted garlic breadcrumbs</i>	16
BISCUITS & MERGUEZ GRAVY <i>parmesan, sunny-side up egg</i>	14
WILD MUSHROOM TOAST <i>oyster &amp; maitake fricassée, soft scramble egg, garlic jus</i>	16
BREAKFAST SANDWICH <i>english muffin, fried egg, country ham, fontina, tarragon aioli</i>	14
SHAKSHOUKA <i>merguez lamb sausage, egg, chickpea tomato stew, country toast</i>	15
BAKED HASH <i>smoked brisket, fried eggs</i>	17
MARYLAND 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
AVOCADO TOAST CILBIR <i>yogurt sauce, 6-minute egg, harissa oil</i>	14
ADD MARYLAND BLUE CRAB	6

## lunch

GEM LETTUCE CAESAR <i>boquerones, parmesan, garlic breadcrumbs</i>	12
WHOLE ROASTED CAULIFLOWER <i>muhammara, walnuts, shallot vinaigrette</i>	15
VEGETABLE FLATBREAD <i>cherry tomato, mushrooms, goat cheese, 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, salsa verde, steak fries, fried eggs</i>	22
CHURCHKEY BURGER <i>fontina, lettuce, red onion, chorizo aioli, fries</i>	16
ADD EGG 2 / BACON 2	

## provisions

TWO EGGS ANY STYLE	5	BISCUIT & STRAWBERRY JELLY	4
APPLEWOOD SMOKED BACON	5	BELGIAN WAFFLE	5
GRIDDLED HALF-SMOKE	7	ENGLISH MUFFIN	3
HOUSEMADE TATER TOTS	8.5	COUNTRY TOAST	3

## boozy brunch

<b>PRETTY IN PINK</b>
FORD'S GIN, GIFFARD TRIPLE SEC, CAMPARI, LEMON / 11
•••
<b>BLISSFUL THINKING</b>
EL DORADO RUM, PIMMS #1, STRAWBERRY OLEO, LIME / 10
•••
<b>MORNING SUNRISE</b>
ONE-EIGHT GIN, DON CICCIO CERASUM APERTIVO, POMEGRANATE-HONEY SYUP, LEMON, CAVA / 11
•••
<b>BREAKFAST @ TIFFANY'S</b>
OATED-BUFFALO TRACE BOURBON, MAPLE, COFFEE BITTERS / 12
•••
<b>MIMOSA</b>
CHOICE OF ORANGE OR GRAPEFRUIT / 8
•••
<b>MUDDY BLARRY</b>
ST. GEORGE GREEN CHILI VODKA, HARISSA BLOODY MIX / 10
•••
<b>OUR BOOZY BRUNCH / 17</b>
<i>choice of two brunch cocktails, bottomless hot coffee and a complimentary order of doughnuts with purchase of an entree</i>

## free spirited

<b>GARDEN GROOVE / 6</b>
<i>basil-rosemary-mint syrup, cranberry, lime, tonic (add cimmaron tequila 5)</i>
•••
<b>NOT RICKEY, BUT MORTY / 7</b>
<i>lemon verbena-juniper-caraway syrup, cherry, lime, soda (add ford's gin 5)</i>
•••
<b>FLOWERS AT FIRST LIGHT / 7</b>
<i>cold brew coffee, almond milk, basil-rosemary-mint syrup, cardamom (add old overholt rye whiskey 5)</i>
•••
<b>COLD BREW / 5</b>
<i>vigilante / la falda</i>

## sweets

<b>GREEK YOGURT PARFAIT / 11</b>
<i>granola, macerated berries</i>
•••
<b>POT DE CRÈME / 11</b>
<i>yogurt whipped cream, cake crumble</i>
•••
<b>DOUGHNUTS / 8</b>
<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