
tonight's flights

WE KINDLY ASK THAT THE ENTIRE TABLE PARTICIPATE

hops

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HEIRLOOM TOMATO GAZPACHO

jumbo lump crab, cucumber, pearl onions, mint

OH JACKIE WILSON | ASLIN | VIRGINIA

...

WILD MUSHROOM FRICASSEE

vadouvan couscous, baby bok choy, tahini, garlic

NECTAR & KNIFE | TRIPLE CROSSING | VIRGINIA

...

JAIL ISLAND SALMON

sweet corn, baby squash, coco rubico beans

PAINTBOX | CHARLES TOWNE | SOUTH CAROLINA

...

YOGURT PANNA COTTA

peaches, serrano chile, mint

DUCK SAUCE |

STILLWATER | NEW YORK

PER PERSON 55 / BEER PAIRINGS 20

vegetarian

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HOUSEMADE BURRATA

charred broccoli, hazelnuts, preserved lemon

LA VERMONTAISE | BLAUGIES | BELGIUM

...

BUCATINI

alligator pepper, parmesan

EVEN MORE 8LB 6OZ NEWBORN INFANT JESUS |

EVIL TWIN | NEW YORK

...

CHARRED MARKET VEGETABLES

beluga lentils, pumpkin seeds

HEARTSET | ALLAGASH | MAINE

...

POT DE CRÈME

kataifi, pistachios, honey-labneh ice cream

BOMB! | PRAIRIE | MISSOURI

PER PERSON 45 / BEER PAIRINGS 20

local & seasonal

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SEA STONE OYSTERS

pink peppercorns, pickled ramp mignonette

PEEPER | MAINE BEER CO. | MAINE

...

HEIRLOOM TOMATO TOAST

labneh, px vinegar, oregano

MILD CHILD | PEN DRUID | VIRGINIA

...

AUTUMN OLIVE FARMS PORK BELLY

black garlic, grilled peach

OERBIER | DE DOLLE | BELGIUM

...

MARCONA ALMOND CAKE

cherry hibiscus sorbet

GEISTERZUG: RHUBARB |

FREIGEIST | GERMANY

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, BOURNITRY MILK PRODUCTS, PORK, SEAFOOD OR SHELL FISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.