

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
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 & 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>lamb sausage, egg, chickpea tomato stew, country toast</i>	15
BAKED HASH <i>smoked brisket, fried eggs</i>	17
SMOKED SALMON BENEDICT <i>labneh, poached egg, harissa hollandaise</i>	18
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
TOT POUTINE <i>foie gras, duck egg, cheddar curds, gravy</i>	18

lunch

CAESAR <i>boquerones, parmesan, challah croutons</i>	11
WHOLE ROASTED CAULIFLOWER <i>muhammara, walnuts, shallot vinaigrette</i>	15
BLACK MISSION FIG FLATBREAD <i>speck, taleggio, peppercorn honey</i>	11 / 19
FLATBREAD ALLA DIAVOLA <i>san marzano, pepperoni, 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
BIRCH BURGER <i>fontina, lettuce, red onion, chorizo aioli, fries</i>	16
ADD EGG 2 / BACON 2	

provisions

TWO EGGS ANY STYLE	5	BISCUIT & FIG JELLY	4
APPLEWOOD SMOKED BACON	5	BELGIAN WAFFLE	5
HOUSEMADE TATER TOTS	8	ENGLISH MUFFIN	3
YOGURT <i>granola, honeycomb</i>	6	COUNTRY TOAST	3

free spirited

GARDEN GROOVE / 6 <i>basil-rosemary-mint syrup, cranberry, lime, tonic (add cimmaron tequila 5)</i>
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WE DEFINITELY STARTED THE FIRE / 8 <i>smoked black walnut-peach-honey syrup, calamansi, pineapple, ginger beer (add el dorado rum 5)</i>
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FLOWERS AT FIRST LIGHT / 7 <i>cold brew coffee, almond milk, basil-rosemary-mint syrup, cardamom (add old overholt rye whiskey 5)</i>
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COLD BREW / 5 <i>vigilante / la falda</i>

boozy brunch

PRETTY IN PINK FORD'S GIN, GIFFARD TRIPLE SEC, CAMPARI, LEMON / 11
•••
POMPEII PUNCH VIDA MEZCAL, C&K CHOCOLAT, PINEAPPLE STRAWBERRY OLEO, LIME, HELLFIRE BITTERS / 10
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BREAKFAST @ TIFFANY'S OATED-BUFFALO TRACE BOURBON, MAPLE, COFFEE BITTERS / 12
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MIMOSA CHOICE OF ORANGE OR GRAPEFRUIT / 8
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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

for the table

SPARKLING WINE / 35 <i>choice of two juices; blood orange, grapefruit, white peach, pomegranate, calamansi</i>
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SPICED RED SANGRIA / 35 <i>copper & kings apple brandy, leopold bros. cranberry, citrus</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