CULTURED BUTTER seasonal crudité, assorted spice blends  
WILD MUSHROOM TOAST spent grain country bread, labneh, butternut squash, fresno chili  
SHAVED BRUSSELS SPROUTS preserved lemon, winter radish, pomegranate, green goddess  
EARTH-N-EATS WINTER GREENS heirloom squash, blood orange, hazelnut-sumac vinaigrette  
CHARRED SWEET POTATOES vadouvan curry butter, pistachio dukkah, lemon yogurt  
LAMB TARTARE bolgar, preserved lemon, pomegranate  
HOUSEMADE MERGUEZ SAUSAGE FLATBREAD fontina, rosemary, pine syrup  
WHOLE ROASTED CAULIFLOWER muhammara, walnuts, shalot vinaigrette  

AUTUMN OLIVE FARMS PORK BELLY CASSOULET tasso, smoked onion sofrito, chicharrones  
FRICASSE OF WILD MUSHROOMS vadouvan couscous, baby bok choi, tahini, roasted garlic jus  
SPAGHETTI NERO crab arrabbiata, octopus confit, belgian mussels  
JAIL ISLAND SALMON sorghum risotto, heirloom squash, fennel frond pesto  
SAFFRON PAPPARDELLE ayah farms goat ragout, baby kale, saltanas  
SMOKED CHICKEN lamb bacon, peewee potatoes, oyster mushrooms, schmaltz  
ROSEDA FARMS RIBEYE austrian crescent potatoes, green chermoula  
BIRCH SMASH BURGER local blend, cheddar, iceberg, pickled red onion, chorizo aioli  

WHOLE FISH harissa fresca, anchovy vinaigrette, chermoula roasted root vegetables  
PRODIGAL 2018 | PERENNIAL | MISSOURI | 25.4 OZ.  
HALF ROHAN DUCK pan roasted breast, burnt eggplant, melted leeks, pomegranate, babar spiced bataya, marcona almonds, medjool dates, caramelized onions  
OUDE TART 2015 | BRUERY TERREUX | CALIFORNIA | 25.4 OZ.  

vegetarian  
HOUSEMADE BURRATA heirloom squash, hazelnuts, winter citrus  
SAISONHANDS | TIRED HANDS | PENNSYLVANIA  
BUCATINI alligator pepper, parmesan  
GANYMÈDE | PEN DRUID | VIRGINIA  
CHARRED VEGETABLE Tagine brown butter couscous, labne, harissa oil  
TRIPEL | SINT BERNARDUS | BELGIUM  
DOUGHNUT huckleberry jam, tahini caramel, za’atar  
TAKE 10 | PERENNIAL | MISSOURI  
PER PERSON 45 / BEER PAIRINGS 20  

little beast  
WILD BOAR  
COUNTRY PATE spicy mustard, pickles, spent grain toast  
YASMIN I SCHNEEUELE I GERMANY  
MILK-BRAISED RAGOUT saffron pappardelle, feta  
SPACE COWBOY | OX BOW | MAINE  
WELLINGTON boar bacon, puff pastry, smashed potatoes  
MOINETTE AMBREE | DUPONT | BELGIUM  
YOGURT MALABI winter citrus, granola dukkah, torn mint  
DOUBLE STRAWBERRY RHUBARB PIE J.R.E.A.M. | BURLEY OAK | MARYLAND  
PER PERSON 65 / BEER PAIRINGS 20  

new anthem  
SHAVED BRUSSELS SPROUTS preserved lemon, winter radish, green goddess  
COMING IN FAST | NEW ANTHEM | NORTH CAROLINA  
SPAGHETTI NERO crab arrabbiata, octopus confit, belgian mussels  
NOTHING BUT BLUE SKY I NEW ANTHEM I NORTH CAROLINA  
AUTUMN OLIVE FARMS PORK BELLY tasso, smoked onion sofrito, chicharrones  
I KNOW, I KNOW | NEW ANTHEM | NORTH CAROLINA  
KNAFEH feta cheesecake, slow-roasted quince  
I EXPLOIT YOU | NEW ANTHEM | NORTH CAROLINA  
PER PERSON 55 / BEER PAIRINGS 20  

CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, PORK, POULTRY, MILK PRODUCTS, SHELLFISH OR SEAFOOD MA Y INCREASE YOUR CHANCES OF FOODBORNE ILLNESS / PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS