we kindly ask that the entire table participate tonight's flights

vegetarian

HOUSEMADE BURRATA
heirloom squash, hazelnuts, winter citrus
SAISONHANDS | TIRED HANDS | PENNSYLVANIA

BUCATINI
alligator pepper, parmesan
GANYMEDE | PEN DRUID | VIRGINIA

CHARRED VEGETABLE TAGINE
brown butter couscous, labne, harissa oil
TRIPEL | SINT BERNARDOUS | 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 | SCHNEEUELE | GERMANY

MILK-BRAISED RAGOUT
saffron pappardelle, feta
SPACE COWBOY | OX BOW | MAINE

WELLINGTON
boar bacon, puff pastry, smashed potatoes
MOINETTE AMBRÉE | DUPONT | BELGIUM

YOGURT MALABI
winter citrus, granola dukkah, torn mint
DOUBLE STRAWBERRY RHUBARD PIE | J.R.E.A.M | BURLLEY 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 | NEW ANTHEM | NORTH CAROLINA

AUTUMN OLIVE FARMS PORK BELLY
taxso, 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, LAMB, PORK, MILK PRODUCTS, FISH, SHELLFISH MAY INCREASE YOUR CHANCES OF FODDERING ILLNESS / PLEASE NOTIFY YOUR SERVER OF ANY ALERGIES OR DIETARY RESTRICTIONS.

CHEF | JARRAD SILVER • BEER DIRECTOR | GREG ENGERT • FOLLOW @BIRCHBARLEYDC