

BIRCH & BARLEY

to start

SEASONAL CRUDITÉ

cultured butter, assorted spice blends

8

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MARINATED VEGETABLES

an assortment of small salads & dips, including:

piquillo peppers & walnuts, charred eggplant,

spiced carrots, melted peppers,

chickpeas, pickled vegetables

24

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| WILD MUSHROOM TOAST <i>spent grain country bread, labneh, butternut squash, fresno chili</i> | 9 |
| BAKED SEA STONE OYSTERS <i>harissa butter, roasted garlic breadcrumbs, lemon</i> | 12 |
| DEVILED EGGS <i>jumbo lump crab, smoked egg yolk, harissa oil</i> | 14 |
| SHAVED BRUSSELS SPROUTS <i>preserved lemon, winter radish, pomegranate, green goddess</i> | 11 |
| EARTH-N-EATS WINTER GREENS <i>heirloom squash, blood orange, hazelnut-sumac vinaigrette</i> | 12 |
| CHARRED SWEET POTATOES <i>vadouvan curry butter, pistachio dukkah, lemon yogurt</i> | 12 |
| LAMB TARTARE <i>freekah, preserved lemon, pomegranate</i> | 14 |
| HOUSEMADE MERGUEZ SAUSAGE FLATBREAD <i>fontina, rosemary, pine syrup</i> | 11 |
| WHOLE ROASTED CAULIFLOWER <i>muhammara, walnuts, shallot vinaigrette</i> | 15 |

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| AUTUMN OLIVE FARMS PORK BELLY CASSOULET <i>tasso, smoked onion sofrito, chicharrones</i> | 18 |
| FRICASSEE OF WILD MUSHROOMS <i>vadouvan couscous, baby bok choy, tahini, roasted garlic jus</i> | 21 |
| SPAGHETTI NERO <i>crab arrabbiata, octopus confit, belgian mussels</i> | 24 |
| JAIL ISLAND SALMON <i>sorghum risotto, heirloom squash, fennel frond pesto</i> | 25 |
| SAFFRON PAPPARDELLE <i>ayah farms goat ragout, baby kale, sultanas</i> | 24 |
| SMOKED CHICKEN <i>lamb bacon, peewee potatoes, oyster mushrooms, schmaltz</i> | 24 |
| ROSEDA FARMS RIBEYE <i>austrian crescent potatoes, green chermoula</i> | 34 |
| BIRCH SMASH BURGER <i>local blend, cheddar, iceberg, pickled red onion, chorizo aioli</i> <i>add egg 2 / bacon 2</i> | 15 |

large format

WHOLE FISH

harissa fresca, anchovy vinaigrette,

chermoula roasted root vegetables

52

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HALF ROHAN DUCK

pan roasted breast, burnt eggplant, melted leeks,

pomegranate, bahar spiced basteeya, marcona

almonds, medjool dates, caramelized onions

58

tonight's flights

WE KINDLY ASK THAT THE ENTIRE TABLE PARTICIPATE

vegetarian

HOUSEMADE BURRATA

heirloom squash, hazelnuts, winter citrus

NOBLE KING | JESTER KING | TEXAS

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BUCATINI

alligator pepper, parmesan

TWIN VILLAGE | OXBOW | MAINE

...

CHARRED VEGETABLE TAGINE

brown butter couscous, labne, harissa oil

STILLE NACHT | DE DOLLE | BELGIUM

...

DOUGNUT

tahini caramel, huckleberry jam, za'atar

TAKE 10 | PERENNIAL | MISSOURI

PER PERSON 45 / BEER PAIRINGS 20

little beast

wild boar

COUNTRY PATE

spicy mustard, pickles, spent grain toast

MÖNCHSHOF KELLERBIER | KULMBACHER | GERMANY

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MILK-BRAISED RAGOUT

saffron pappardelle, feta

SAISON D'EPEAUTRE | BLAUGIES | BELGIUM

...

WELLINGTON

boar bacon, puff pastry, smashed potatoes

DUNKLER WEIZENBOCK | PLANK | GERMANY

...

YOGURT MALABI

winter citrus, granola dukkah, torn mint

TEFNUT: BLUEBERRY MUFFIN | THE VEIL | VIRGINIA

PER PERSON 65 / BEER PAIRINGS 20

hops

SHAVED BRUSSELS SPROUTS

preserved lemon, winter radish, green goddess

THE SUBSTANCE | BISSELL BROTHERS | MAINE

...

SPAGHETTI NERO

crab arrabbiata, octopus confit, belgian mussels

LUNCH | MAINE BEER | MAINE

...

AUTUMN OLIVE FARMS PORK BELLY

tasso, smoked onion sofrito, chicharrones

DRAGGED DRAGGED | THE VEIL | VIRGINIA

...

FETA CHEESECAKE

kataifi, slow-roasted quince

AGENT OF ANARCHY | DREKKER | NORTH DAKOTA

PER PERSON 55 / BEER PAIRINGS 20

ARCADIA CENTER FOR SUSTAINABLE FOOD & AGRICULTURE

birch & barley is extraordinarily proud to partner with arcadia, a nonprofit organization dedicated to creating a more equitable and sustainable local food system in the washington, dc, area. based on the historic grounds of woodlawn estate in alexandria, virginia, thanks to a landmark partnership with the national trust for historic preservation, arcadia manages four distinct program areas that address a specific need in the community, while collectively engaging consumers, farmers, schools, and institutions.

CHEF / JARRAD SILVER • BEER DIRECTOR / GREG ENGERT • BIRCHANDBARLEY.COM • 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