

tonight's flights

WE KINDLY ASK THAT THE ENTIRE TABLE PARTICIPATE

vegetarian

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HOUSEMADE BURRATA

heirloom squash, hazelnuts, winter citrus

AGRESTO | JESTER KING | TEXAS

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BUCATINI

alligator pepper, parmesan

TWIN VILLAGE | OXBOW | MAINE

...

CHARRED VEGETABLE TAGINE

brown butter couscous, labne, harissa oil

FRANC BELGE |

DE RANKE | BELGIUM

...

DOUGHNUT

huckleberry jam, tahini caramel, za'atar

TAKE 10 | PERENNIAL | MISSOURI

PER PERSON 45 / BEER PAIRINGS 20

little beast

wild boar

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COUNTRY PATE

spicy mustard, pickles, spent grain toast

MONSCHOF KELLERBIER | KULMBACHER | GERMANY

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MILK-BRAISED RAGOUT

saffron pappardelle, feta

SAISON D'PEAUTRE | BLAUGIES | BELGIUM

...

WELLINGTON

boar bacon, puff pastry, smashed potatoes

WINTER-BOCK | EINBECKER | GERMANY

...

YOGURT MALABI

winter citrus, granola dukkah, torn mint

PEANUT BUTTERS & STRAWBERRY JELLY NOT JAM |

BURLEY OAK | MARYLAND

PER PERSON 65 / BEER PAIRINGS 20

hops

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SHAVED BRUSSELS SPROUTS

preserved lemon, winter radish, green goddess

TWO HEARTED | BELL'S | MICHIGAN

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SPAGHETTI NERO

crab arrabbiata, octopus confit, belgian mussels

FULL FATHOM FIVE | BLUEJACKET | WASHINGTON D.C.

...

AUTUMN OLIVE FARMS PORK BELLY

tasso, smoked onion sofrito, chicharrones

DANCE BATTLE |

COMMONWEALTH | VIRGINIA

...

FETA CHEESECAKE

kataifi, slow-roasted quince

FRAPPE: PEACH | CHARLES TOWNE | SOUTH CAROLINA

PER PERSON 55 / BEER PAIRINGS 20

CHEF / JARRAD SILVER • 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