



B I R C H & B A R L E Y

WELCOME BACK TO BIRCH & BARLEY! IT'S BEEN A LONG TIME SINCE WE LAST WELCOMED YOU INTO OUR DINING ROOM OR POURED YOU A BEER AT OUR BAR AND WE COULD NOT BE HAPPIER TO BE BACK. FOLLOW US ON SOCIAL MEDIA @BIRCHBARLEYDC FOR THE SKINNY ON WHAT WE HAVE PLANNED!

BOARDS

CHARCUTERIE / 25.

SPECK
American Boar / Red Apron (DC)

CULATELLO
Pork Devodier / Parma (IT)

BRESAOLA
Wagyu Beef / Tempesta (IL)

SALUMI CAPRI
Pork / Olympia Provisions (OR)

NDUJA
Pork / Chicago (IL)

*Pickled Vegetables, Grain Mustard,
Cornichons & Crostini*

FARM CHEESE / 25.

VAT 17 WHITE CHEDDAR
Cow / Deer Creek (WI)

SNOW CAMP
Cow & Goat / Goat Lady Dairy (NC)

PURPLE HAZE
Goat / Cypress Grove (CA)

LINDALE
Cow / Goat Lady Dairy (NC)

SMOKEY BLUE
Cow / Rogue Creamery (OR)

*Fig Jam,
Raisin Walnut Bread*

OUR PURVEYORS

We are pleased to partner with multiple phenomenal local farms, purveyors, and businesses to create the most high quality (and tastiest) meals possible.

Our partners include Roseda Farms (MD), Green Hills Farm (MD), Path Valley Farms (PA), Red Apron Butchery (DC) and Earth & Eats Farm (PA).

*SOME ITEMS ON THIS MENU MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

STARTERS

- OCTOPUS *Bean Salad, Romesco, Red Onion, Celery Leaf* 16.
- FOIE GRAS TORCHON *Pickled Green Strawberries, Onion Compote, Toasted Brioche* 19.
- JUMBO LUMP CRAB CAKE *Arugula, Roasted Peppers, Lemon Caper Butter* 18.
- FRIED CHESAPEAKE OYSTERS *Bacon, Spinach, Polenta, Brown Butter* 14.
- MUSHROOM FONDUE *Taleggio Fontina, Melted Leeks, Red Wine Reduction* 18.
- BRUSSELS SPROUTS *Tahini, Pomegranate, Lemon* 12.

SOUP & SALAD

- BUTTERNUT SQUASH SOUP *Creme Fraiche, Prosciutto, Cider* 10.
- ROASTED BABY BEETS *Whipped Stracciatella, Pistachio, Cara Cara Orange, Watercress* 14.
- CAESAR *Romaine, Parmigiano-Reggiano, Anchovy, Chopped Egg, Garlic Croutons* 14.
- CHICORY GREENS *Arugula, Walnut, Asian Pear, Smoked Blue Cheese, Champagne Vinaigrette* 14.

ENTREES

- B&B BURGER* *Smoked Onion Aioli, Maple Cheddar, Bacon, Steak Sauce, Fries* 20.
- LOBSTER RISOTTO *Bisque Cream, Sherry, Roasted Fennel, Parmigiano Reggiano* 34.
- BUCATINI *Carbonara, Bacon, Parmesan, Egg* 26.
- SALMON* *Romesco, Lemon Beurre Blanc, Butter Poached Potatoes, Fennel & Red Onion Salad* 29.
- DUCK BREAST *Belgian Endive, Fennel, Winter Citrus, Duck Jus* 30.
- STEAK FRITES* *Salsa Verde, Watercress Salad, Steak Fries* 32.
- BONE-IN PORK CHOP* *Sweet Potato, Bacon, Brussels, Apple Compote, Mustard Sauce* 38.

