



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 ETNA
Pork / Olympia Provisions (OR)

DODGE CITY
Pork / Smoking Goose (IN)

*Pickled Vegetables, Grain Mustard,
Cornichons & Crostini*

FARM CHEESE / 25.

CALVANDER
Cow / Chapel Hill (NC)

CUTIAS
Cow / Easton (MD)

MERRY GOAT ROUND
Goat / Firefly Farms (MD)

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

ARTISANAL BREADS <i>Sweet Cream Butter, Maldon Sea Salt</i>	7.
CHICKEN LIVER MOUSSE <i>Alvear Solera Sherry Aspic, Brandy, Crackers</i>	10.
OCTOPUS <i>Bean Salad, Romesco, Red Onion, Celery Leaf</i>	16.
CRISPY BRUSSELS SPROUTS <i>Tahini, Pomegranate, Lemon, Sumac</i>	14.
ROASTED LONG ISLAND OYSTERS <i>Tasso Ham Butter, Bread Crumbs, Parmigiano-Reggiano</i>	16.
BONE MARROW <i>Caviar, Sweet & Sour Onion Jam, Sourdough Crostini</i>	18.
LAMB CARPACCIO* <i>Bulgur, Tomato, Parsley, Lemon Aioli</i>	14.
TUNA TARTARE* <i>Tonnato Sauce, Tomatoes, Fried Capers, Sea Salt Crackers</i>	18.
MUSHROOM FONDUE <i>Taleggio Fontina, Melted Leeks, Red Wine Reduction</i>	18.

SOUP & SALAD

KABOCHA SQUASH SOUP <i>Spiced Pecan, Rum Cream</i>	9.
ROASTED BABY BEETS <i>Whipped Stracciatella, Pistachio, Cara Cara Orange, Watercress</i>	14.
CAESAR <i>Romaine, Parmigiano-Reggiano, Anchovy, Chopped Egg, Garlic Croutons</i>	14.
CHICORY GREENS <i>Arugula, Walnut, Asian Pear, Smoked Blue Cheese, Champagne Vinaigrette</i>	14.

ENTREES

B&B BURGER* <i>Smoked Onion Aioli, Maple Cheddar, Bacon, Steak Sauce, Fries</i>	20.
LOBSTER RISOTTO <i>Honeynut Squash, Leeks, Parmigiano Reggiano</i>	34.
ORGANIC ROAST CHICKEN BREAST & CONFIT LEG <i>Rapini, Parmesan Potatoes</i>	26.
ROASTED COD <i>Tot Soi, Sesame, Shitake, Ginger Rice, Orange-Miso Butter</i>	29.
SALMON* <i>Bacon Crust, Warm Lentil Salad, Shitake Mushroom, Shallot Cream</i>	29.
72 HOUR SHORT RIB <i>Potato Puree, King Trumpet Mushrooms, Roasted Root Vegetables</i>	38.
STEAK FRITES* <i>Salsa Verde, Malt Vinegar Aioli, Steak Fries</i>	32.
TOMAHAWK PORK CHOP* <i>Sweet Potato, Bacon, Brussels, Apple Compote, Mustard Sauce</i>	38.

