



## 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.

24 MONTH PROSCIUTTO  
*American Boar / Red Apron (DC)*

DODGE CITY SALAME  
*Pork / Smoking Goose (IN)*

BRESAOLA  
*Wagyu Beef / Tempesta (IL)*

RIGANI LOUKANIKO SALAMI  
*Pork / Olympia Provisions (OR)*

NDUJA  
*Pork / Chicago (IL)*

*Pickled Vegetables, Grain Mustard,  
Cornichons & Crostini*

#### FARM CHEESE / 25.

IMPERIAL BUCK CHEDDAR  
*Cow / Deer Creek (WI)*

SAINT ANGEL TRIPLE CREAM  
*Cow / Vermont Creamery  
Fromagerie Guilloteau (FRA)*

PURPLE HAZE  
*Goat / Cypress Grove (CA)*

LINDALE  
*Cow / Goat Lady Dairy (NC)*

SMOKEY BLUE  
*Cow / Rogue Creamery (OR)*

*Seasonal Compote,  
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 <i>Bean Salad, Romesco, Red Onion, Celery Leaf</i>	16.
FOIE GRAS TORCHON <i>Pickled Green Strawberries, Onion Compote, Toasted Brioche</i>	19.
JUMBO LUMP CRAB CAKE <i>Arugula, Roasted Peppers, Lemon Caper Butter</i>	18.
BRUSSELS SPROUTS <i>Tahini, Pomegranate, Lemon</i>	12.
CHICKEN LIVER MOUSSE <i>Prune Honey Jam, Crackers</i>	10.
MUSSELS <i>Ramp Butter, Garlic Bread</i>	18.
CHARRED ASPARAGUS <i>Spring Onion, Calabrian Chili Lemon Creme Fraiche</i>	15.

### SALAD & SOUP

SPRING PEA SOUP <i>Mint, Lemon, Prosciutto, Chive Cream</i>	10.
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.
DIVER SCALLOPS <i>Spring Peas, Fava Beans, Speck, Celeriac, Tarragon Butter</i>	36.
BUCATINI <i>Carbonara, Bacon, Parmesan, Egg</i>	26.
HALIBUT* <i>Artichokes, Asparagus, Leeks, Porcini Cream</i>	32.
DUCK BREAST <i>Belgian Endive, Fennel, Winter Citrus, Duck Jus</i>	30.
STEAK FRITES* <i>Salsa Verde, Watercress Salad, Steak Fries</i>	32.
BONE-IN PORK CHOP* <i>Sweet Potato, Bacon, Brussels, Apple Compote, Mustard Sauce</i>	38.
SHEPHERD'S PIE <i>Braised Lamb Shank, Peas, Carrots, Pearl Onions, Corn, Mashed Potatoes</i>	24.

