



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.

PROSCIUTTO DI PARMA
Pork / Black Label (IT)

DODGE CITY SALAME
Pork / Smoking Goose (IN)

BRESAOLA
Wagyu Beef / Tempesta (IL)

RIGANI LOUKANIKO SALAME
Pork / Olympia Provisions (OR)

'NDUJA
Pork / Chicago (IL)

*Pickled Vegetables, Grain Mustard,
Cornichons & Crostini*

FARM CHEESE / 25.

2 YEAR AGED CHEDDAR
Cow / Grafton Village Cheese Co (VT)

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,
Crostini*

STARTERS

FIG & PROSCIUTTO * <i>American Boar, Mission Figs, Watercress, Parmigiano Reggiano</i>	15
OCTOPUS * <i>Olive Tapenade Yogurt, Smoked Paprika, Fince Herbs, Fingerling Potato</i>	18
HOUSE CURED SALMON PASTRAMI * <i>Mustard Crème Fraiche, Pickles, Pickled Red Onion</i>	14
JUMBO LUMP CRAB CAKE * <i>Watercress, Roasted Peppers, Lemon Capers Butter</i>	18
KATAMA BAY OYSTERS * <i>Pear Mignonette, Cocktail Sauce, Lemon</i>	21
BRUSSELS SPROUTS * <i>Tahini, Pomegranate, Lemon</i>	14
TRUFFLED PARMESAN MUSHROOM HERB FLATBREAD * <i>Mozzarella, Garlic Cream</i>	14
BEEF AND GRAPEFRUIT CARPACCIO * <i>Arugula, Blood Orange, Shaved Fennel</i>	14
CAESAR * <i>Romaine, Parmigiano Reggiano, Anchovy, Chopped Egg, Garlic Croutons</i>	14
ITALIAN CHESTNUT SOUP * <i>Pancetta, Jerez Sherry, Crispy Sage</i>	10

ENTREES

ROASTED CHICKEN BREAST * <i>Charred Rapini, Mashed Potatoes, Lemon, Chicken Jus</i>	24
BIRCH BURGER * <i>Bacon, Beefsteak Tomato, Lettuce, Onion, Muenster, Onion Aioli, Fries</i>	21
ROASTED SQUASH RISOTTO * <i>Sage, Parmesan, Mushroom, Spinach</i>	23
HOKKAIDO DIVER SCALLOPS * <i>Vadowan Cauliflower, Lentil Ragout, Raisin Capers Butter</i>	36
LOBSTER RAVIOLI * <i>Lobster, Saffron Leak Cream</i>	30
BLACK SEA BASS * <i>Gulf Shrimp, Lemon Butter, Rapini, Fingerling Potato</i>	36
DRY AGED STRIP LOIN * <i>Celeriac, Baby Spinach, Cognac Peppercorn Sauce</i>	30
BEEF CHEEK BOURGUIGNON * <i>Truffle Sauce, Baby Carrots, Red Pearl Onions, Potato Puree</i>	30
VENISON DENVER LEG * <i>Baby Carrot, Potato Mousseline, Morello Cherry</i>	25

*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.

