



# 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)*

*House 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

DEVILED EGGS * <i>Dill, Tartar Sauce, Smoked Trout Caviar</i>	10
JUMBO LUMP CRAB CAKE * <i>Watercress, Roasted Peppers, Lemon Capers Butter</i>	18
GRILLED QUAIL * <i>Frisee, Caramelized Shallot, Bacon Vinaigrette</i>	14
BRUSSELS SPROUTS * <i>Tahini, Pomegranate, Lemon</i>	14
MUSHROOM FLATBREAD * <i>Mozzarella, Garlic Cream, Thyme, Truffle Oil</i>	15
BEEF AND GRAPEFRUIT CARPACCIO * <i>Watercress, Blood Orange, Shaved Fennel, Pecans</i>	14
CAESAR * <i>Romaine, Parmigiano Reggiano, Anchovy, Chopped Egg, Garlic Croutons</i>	12
MEATBALLS POMODORO * <i>Creamy Polenta, Pecorino, Parsley</i>	12

## ENTREES

BUCATINI * <i>Gulf Shrimp, Rapini, White Wine, Chili, Garlic Butter</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
MAHI MAHI * <i>Charred Broccoli Rabe, Celery Root Puree, Roasted Tomato Vinaigrette</i>	30
NEW YORK STRIP * <i>Grilled Asparagus, Spring Onion, Salsa Verde, Romesco</i>	35
PORK CHOP * <i>Mashed Peas, Sugar Snaps, Carrots, Red Wine Mustard Jus</i>	32
RIGATONI * <i>Spicy Lamb Bolognese, Pecorino, Tomato, Ricotta</i>	24

\*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.

PARTIES OF SIX (6) OR MORE ARE SUBJECT TO A 20% GRATUITY.

