

BIRCH&BARLEY

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 / Cyress Grove (CA)

LINDALE Cow / Goat Lady Dairy (NC)

SMOKEY BLUE Cow / Rogue Creamery (OR)

> Seasonal Compote, Crostini

STARTERS

DEVILED EGGS * Dill, Tartar Sauce, Smoked Trout Caviar	10
${\bf JUMBO\ LUMP\ CRAB\ CAKE*\ \it Watercress, Roasted\ Peppers, Lemon\ Caper\ Butter}$	18
MACARONI & CHEESE * Bacon, Green Chilies, Herb Breadcrumbs	14
BRUSSELS SPROUTS * Tahini, Pomegranate, Lemon	12
${\bf MUSHROOM\ FLATBREAD*\ \textit{Mozzarella, Garlic Cream, Thyme, Truffle\ Oil}}$	15
ROASTED BEETS * Walnuts, Orange, Fennel, Goat Cheese, Arugula	13
${f CAESAR}*Easter\ Egg\ Radish,\ Parmesan,\ Anchovy,\ Garlic\ Croutons$	12
MEATBALLS POMODORO * Creamy Polenta, Pecorino, Parsley	19

ENTREES

BUCATINI * Gulf Shrimp, Rapini, White Wine, Chili, Garlic Butter	24
${\bf BIRCH~BURGER*} Bacon, Beefsteak Tomato, Lettuce, Onion, Muenster, Onion Aioli, Fries$	21
PARMESAN RISOTTO * Asparagus, Mushroom, Ramps	23
MAHI MAHI * Charred Broccoli Rabe, Celery Root Puree, Roasted Tomato Vinaigrette	30
NEW YORK STRIP * Grilled Spring Onion, Tater Tots, Bearnaise	35
PORK CHOP * Sweet Potato, Baby Spinach, Charcuterie Sauce	32
RIGATONI * Spicu Lamb Boloanese, Pecorino, Tomato, Ricotta	24