

**SNACKS, SALUMI & CHEESE**

- DEILED EGGS *smoked pimentón, chili oil*
- HEAD CHEESE OLIVES *pig's head, shaved fennel & shishito salad*
- TEMPURA SQUASH BLOSSOMS *crab, mascarpone, duck sauce*
- TUNA CONSERVA *olive oil poached, red onion, fennel, herbs, toast*
- JAMES RIVER OYSTERS AL FORNO *n'duja lemon butter, crispy breadcrumbs*
- CHARCUTERIE BOARD *soppressata, mortadella, speck, felino, sirloin ham*
- MARKET BOARD *soppressata, mortadella, speck, maytag blue, taleggio, gruyere*

**STARTERS**

- HEIRLOOM TOMATOES *crème fraîche, garum vinaigrette, basil*
- BIBB "WEDGE" SALAD *goat cheese fritters, lardons, tomato, ramp & avocado green goddess*
- CAESAR *boquerones, grilled cheese croutons, parmesan*
- SPRING ASPARAGUS *giardiniera, poached egg, parmesan*
- CHARRED CORN & EGGPLANT *gochujang, chicory, compressed tomato*
- NOLA BBQ SHRIMP *scallions, love, bread*
- STEAK TARTARE *capers, egg yolk, shallots, parmesan crisp*

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**PASTA & FLATBREAD**

- 6 SPAGHETTI alla POMODORO *heirloom tomatoes, melted garlic, basil* 13
- 5 CORN & CRAB RAVIOLI *jamón, crab butter, ricotta, herbs, pea sprouts* 19
- 12 SPICY TAGLIATELLE *octopus, lemon, parmesan, chilies, herbs* 17
- TRENNE *morels, porcini broth, parmesan* 16
- 10 PAPPARDELLE alla LEPRE *rabbit ragu, pancetta, parmesan* 17
- FLATBREAD alla DIAVOLA *Calabrian salami, San Marzano tomatoes, house-made mozzarella, basil* 10/18
- 28 LAMB SAUSAGE FLATBREAD *taleggio, fontina, rosemary* 10/18
- 32 SMOKED MUSHROOM FLATBREAD *pecorino, rosemary butter, egg yolk, nettle pesto* 10/18

**ENTREES**

- 9 ALASKAN HALIBUT *mango, coconut curry, rice, crispy tortilla* 28
- 9 BARRAMUNDI *peaches, roasted endive, tomatoes, garlic scapes, herbs* 25
- ROAST CHICKEN BREAST *garlic, fava bean & squash blossom estouffade, rustic bread* 25
- STRIP LOIN *asparagus, porcini, charred tomatoes, chimichurri, smoked potatoes, mole* 29
- 10 BIRCH BURGER *lettuce, pickle, secret sauce, cheese, caramelized onion, fries, supplemental farm egg +3* 17
- 15 BRAISED LAMB SHANK *pita, harissa, fermented cucumbers, salsa verde, burnt pineapple tzatziki, pickled green strawberries, hand cut fries* 34

**TASTING MENU**

- SCALLOP CRUDO  
*toasted sesame, pickled strawberries*  
*mama's little yella pils | oskar blues | colorado*
  - SPAGHETTI NERO  
*snow crab, squash blossom, lemon, parmesan*  
*pinner | oskar blues | colorado*
  - SMOKED BRISKET FRIED RICE  
*cuttlefish, ramps, peas*  
*g'knight | oskar blues | colorado*
  - LAMB CHOP  
*fried potato skin, aligot, porcini & ramp fricasse, green almonds*  
*old chub | oskar blues | colorado*
  - THREE CHEESE TASTING  
*maytag blue, taleggio, st. stephen*  
*supplemental 9 dollars*  
*oskar blues ten fidy, oskar blues dale's pale ale,*  
*oskar blues barn to barrel*  
*supplemental 7 dollars*
  - RASPBERRY NAPOLEON  
*vanilla sabayon, whipped cream, raspberry granita*  
*jahvanilla ten fidy | oskar blues | colorado*
- 68 per person / 30 per person beer pairing  
tasting menu for the entire table only