



BIRCH & BARLEY

RESTAURANT WEEK DC

one

SUMMER FLATBREAD OF PEAS, CIPPOLINIS, ARTICHOKE, PECORINO, SMOKED LARDO
Mad King's Weiss, Victory Brewing Company, Pennsylvania

CAPRESE SALAD, HOUSEMADE MOZZERELLA, ARUGULA, HEIRLOOM TOMATOES
Paulus, Brouwerij Leroy, Belgium

YELLOW GARDEN GAZPACHO, MARYLAND BLUE CRAB, CELERY, GREEN APPLE, ALMONDS
Le Blanche De Shawi, Le Trou Du Diable, Canada

VIALONE NANO RISOTTO, GREEN SUMMER SQUASH, SQUASH BLOSSOMS, ROMANESCO
La Grande Tentation, Cidrerie Michel Jodoin, Canada

HOUSE FORMED SWEET CORN TORTELLINI, BROCCOLI RABE, PINENUTS
Brooklyn Lager, Brooklyn Brewery, New York

two

RICOTTA CAVATELLI, BRAISED VEAL BREAST, FAVA BEANS, PARMESAN
Gassy Jack Bitter, Victory Brewing Company, Pennsylvania

BRAT BURGER, EMMENTHALER, BEER BRAISED SAUERKRAUT, HANDCUT FRIES
La Weizgripp Doppelweizenbock, Le Trou Du Diable, Canada

PAN SEARED POUSSIN, CORNBREAD STUFFING, CONFIT THIGHS, POTATO ROSTI, SWISS CHARD
Nuova Mattina, Birrificio Del Ducato, Italy

CIOPPINO OF HALIBUT, SEAFOOD SAUSAGE, MUSSELS & CLAMS
Hitachino Nest Nipponia, Kiuchi Brewery, Japan

SPICE RUBBED PORK TENDERLOIN, SPAETZLE, MUSTARD GREENS, HARICOT VERTS
Dirty Bastard, Founders Brewing Company, Michigan

three

ASSORTED SORBETS

BUTTERMILK, WATERMELON-LEMONADE, PLUM, APRICOT, EXOTIC SPICE
The Oak Melchior, Picobrouwerij Alvinne, Belgium

CHEF'S SELECTION OF ARTISANAL CHEESES WITH ACCOUTREMENTS
Potteloereke, Huisbrouwerij Sint Canarus, Belgium

BUTTERMILK PANNA COTTA, PASSION FRUIT CREAM, APRICOT SORBET, GRAHAM CRACKER
Helios, Victory Brewing Company, Pennsylvania

HOSTESS CUPCAKE, PB BROWNIE S'MORE, MINT ICE CREAM, OATMEAL CREAM PIE
Duck-Rabbit Milk Stout, The Duck-Rabbit Craft Brewery, North Carolina

restaurant week dc

THREE COURSE PRIX FIXE ... 35.10

THREE COURSE BEER PAIRING ... 16.

COCKTAILS

Mojito

BACARDI RUM, FRESH MINT, SUGAR

SPIKED STRAWBERRY LIME-ADE

KETTLE CITRON, LIME, LOCAL STRAWBERRIES

10.

FOIE GRAS TERRINE

PICKLED CHERRY CHUTNEY, ALMONDS

WARM BLACK PEPPER BRIOCHE

8. SUPPLEMENT

sides

TRUFFLED MAC-N-CHEESE, HOUSEMADE CHEEZ-ITS ... 7.

CREAMED SWEET VIRGINIA CORN, LEMON THYME ... 6.

SALAD OF WATERMELON, CUCUMBER & ALMOND ... 6.

CHILLED ASPARAGUS & RAMPS, WHIPPED GOAT CHEESE ... 7.

ROASTED YUKON GOLDS POTATOES & BACON ... 6.

KYLE BAILEY *Chef*

TIFFANY MACISAAC *Pastry Chef*

GREG ENGERT *Beer Director*