

THE black birch

KITCHEN & DRINKS

SMALL-ISH

- deviled eggs** (2.50 each) choice of:
(asparagus, capers, tarragon) or (sriracha & candied lime)
- marinated olives** olive oil & fresh herbs 6
- house pickles** daily selection of vegetable or fruit 5
- duck rilette** duck confit spread 12
- fried polenta brava** sherry & orange aioli 10
- pan fried halloumi** macerated figs, dukkah, herb vinaigrette 14

MEDIUM

- cucumber & pea tendril salad** onion, radish, feta, pink peppercorn vinaigrette 12
- arugula & beet salad** whipped chevre, blood orange vinaigrette, pistachio praline 13
- salmon belly tartare** avocado, chili-sweet soy glaze, trout roe, micro mizuna 16
- lentil moussaka** smoked eggplant, peppers, tomato, feta, cilantro 14
- pan seared scallops** mushroom duxelle, andouille, breadcrumbs, tobasco beurre blanc 19
- poutine and duck confit** hand-cut fries, fresh curd, duck gravy 13
- nashville hot cauliflower sandwich** toasted sesame bun, sliced pickles, mayo, ranch-powder chips 16
- pan roasted lamb chops** tabouli, toum, pomegranate molasses, za'atar-fried cauliflower 19

LARGER

- haitian pork griot** red beans & rice, pikliz, plaintain chips 26
- pan roasted chicken breast** herb gnocchi, maple-glazed carrots, kale, brown butter sauce 25
- cutler cove salmon** currant couscous, roasted fennel, walnut-olive vinaigrette 24
- pea fettuccine** mast cove mushrooms, marinated chicken, smoked peppers, parmesan-cream, fried garlic 23
- pan roasted cod** saffron risotto, sauce vierge 26
- hanger steak** smoked asparagus, hash browns, bearnaise sauce 28
- grilled cheese and tomato soup** annarosa's artisan bread 18
- fish & chips** beer-battered local fish, slaw, fries 22