

# THE black birch

KITCHEN & DRINKS

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## FIRST BITES

- deviled eggs 3 ways** beet & bleu cheese - roasted fennel & date - apple & candied walnut 5
- marinated olives** olive oil & fresh herbs 4
- house pickles** daily selection of vegetable or fruit 4
- akara fritters** black bean, shito, whipped chevre, toasted almonds 9
- roasted turnips** apple butter, beet chips, ricotta 9
- chicken liver mousse** cranberry gelee\* 7
- duck rilette** duck confit spread 7

## SMALL PLATES

- wilted spinach salad** radicchio, garlic fingerlings, bacon dressing, parmesan 12
- riverside greens** candied fennel, endive, wild rice, blood orange vinaigrette 11
- steamed littleneck clams** bacon, potato, garlic cream, toasted baguette 15
- carrot & coriander soup** greek yogurt, styrian oil, parsnip chips 12
- housemade gnocchi** braised cabbage, salt cod lardons, caraway breadcrumb 15
- roasted cauliflower** cured lemon vinaigrette, black mission figs, toasted buckwheat 13
- poutine and duck confit** hand-cut fries, fresh curd, duck gravy 11
- moroccan spiced lamb meatballs** tomato, tzatziki, housemade pita 15

## SUPPERS

- grilled cheese and tomato soup** annarosa's artisan bread 13
- double cheese burger** MEat ground beef, special sauce, lettuce, cheese, potato chips 15
- coq au vin** tuckaway farm polenta, sauteed escarole, north spore mushrooms 21
- blackened catfish** dirty rice, holy trinity, sauteed spinach, lemon 19
- beef & broccoli** deep fried shortrib, rapini, crispy leeks, sticky rice, sambal 17
- kellie brook farm pork chop** whipped sweet potato, brussels sprouts, pepita butter, cranberry chutney 23
- black birch fish and chips** beer-battered local fish, slaw, fries 18

**Cheers and thank you from everyone at the Black Birch**

Not all items listed in menu description. Please mention any allergies when ordering, we will happily omit an ingredient if possible. Each dish is designed with care by the kitchen; no substitutions, please.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.