Birch + Butcher Three Course Prix Fixe

pick a first course, entree + dessert

FIRST__

	Marinated Beets, Whipped LaClare Farms' Chèvre, Arugula, Toasted Pistachio	
	Beef Tartare*, Mustards, Parsnip Chips, Egg Yolk	
	Tamarind Yogurt Parfait, Fresh Fruit, Preserves, Nut Granola	
	Rolled Oatmeal, Golden Raisins, Berries, Maple, Brown Sugar, Steamed Milk	
	Fried Kale Cesare, Black Truffle	
	Bibb Salad*, Hidden Springs Ranch + Feta, Fresh Herbs	
	Roast Meatballs, Yellow Corn Grits + Pleasant Ridge Reserve Fondue	
	Caramelized Carrot Cavatelli, White Bean Miso + Cultured Butter	
	ENTREE	
	Naan Bread, Spicy 'Nduja Chorizo Spread, Roasted Broccoli, Poached Eggs, Ricotta	32
	Steak + Eggs*, Pork Fat Fried Smoked Potatoes, Hollandaise, Toast	42
	Avocado Toast, Sourdough, Avocado Spread, Over Easy Egg, Herb Dressing, Onion	30
	Rosemary Biscuits, Sausage + Charcuterie Gravy + Sunny Side Up Eggs	32
	Pulled Pork Shoulder, Roasted Mushrooms, Polenta, Hollandaise, Poached Eggs	32
	Whitefish Bagel Sandwich, Everything Bagel, Pickled Red Onion, Capers, Arugula	26
	Aged NY Strip, Charred Red Cabbage, Roast Brussels' Sprouts + New Potato Salad	52
	Lox Platter*, Everything Bagel, Cream Cheese, Charred Cherry Tomato + Red Onion Jam	30
	Bacon Double Cheeseburger, Widmer's Brick Cheese Spread, Caramelized Onions + Beet Ketchup	30
	Herb Ash Papparedelle, Pork + Charcuterie Ragu	32
	DESSERT	
	Lime & Coconut, Coconut Glacé, Lime Curd + Granola	
	Olive Oil Cake, Citrus Marmalade + Creme Fraiche	
	Flourless Chocolate Cake, Dark Chocolate Mousse + Magic Shell	
	Cheese Board, Chefs Choice 2 Piece	
	BIRCH Pie O' The Day	
I	SIDES	
	Pork Fat Fried Smoked Potatoes + Chili Hollandaise	8
	Thick Cut Bacon or Breakfast Sausage	0 7
	House Made Cinnamon Roll + Cream Cheese Icing	—' 4.5
	Chocolate Walnut Banana Bread + Cultured Butter	5
	Fresh Baked Everything Bagel + Plain, Honey Berry, or Veggie Cream Cheese	3 .5
	Side Salad Watercress + Fresh herbs, Sorrell Vinaigrette	5.5 6
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