

Birch + Butcher Three Course

pick a first course, entree + dessert

STARTERS___

House Made Cinnamon Roll + Cream Cheese Icing	___ 4.5
Chocolate Walnut Banana Bread + Cultured Butter	___ 5

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
- 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 Ragù	___ 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**, Chef's Choice 2 Piece

COCKTAILS___

- B+B Bloody Mary**, Vodka, Gin, Scotch, Aquavit, or Agave ___ 9
- Mimosa** Sparkling Wine, Orange or Grapefruit __ 8
- DIY Mimosa**, Bottle of Sparkling Wine, Grapefruit +/or Orange ___ 30
- B+B 459** Gin, Lemon, Ginger, Sparkling Rose __ 10

SPARKLING___

- Brut Prestige**, Mumm "Methode Traditionnelle" Napa Valley ___ 13 / 52
- Cuvee**, Sokol Blosser "Bluebird" 2016 Willamette Valley ___ 14 / 56
- Brut**, Sokol Blosser "Evolution Methode Champenoise" Willamette Valley ___ 10 / 40
- Pinot Noir, etc**, Gloria Ferrer "Brut Rose" Los Carneros AVA ___ 16 / 64

COFFEE, ETC. ___

- Dark Matter Coffee** ___ 2.75
- Ice Coffee** ___ 3.00
- Espresso** ___ 2.50
- Cortado** ___ 3.00
- Cappuccino** ___ 3.50
- Chai Latte** ___ 3.50
- Americano** ___ 2.75
- Latte** ___ 3.50
- Mocha** ___ 3.75
- Hot Chocolate** ___ 3
- Fresh Juice 10oz** Grapefruit or Orange __ 5

SPIRIT TEA___

- Green - Black - Malabar - Red Chai - Saigon - Rosella** ___ 3.50

**Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.