

THE **black birch**
KITCHEN & DRINKS

deviled eggs 3 ways bagel & gravlox, pickled watermelon & feta,

snap pea, ginger & carrot-habenero hot sauce, 4

marinated olives olive oil, fresh herbs & citrus 4

house pickles a daily selection of vegetables or fruit 4

chicken liver mousse watermelon gelee with toast 6

duck rilette duck confit spread 6

house meat plate mustard and pickle 8

sunchoke soup brioche croutons, blistered grapes,

sherry reduction 11

poutine and duck confit french fries, fresh curd, duck gravy 11

garen's greens heirloom tomato, basil pesto, ricotta salata,

toasted almonds, sherry vinaigrette 12

casco bay mussels merguez sausage, goat cheese, harissa,

tomato-fennel broth 13

grilled cheese and tomato soup on annarosa's artisan bread 13

ground beef taco mac and cheese tortilla, tomato, hot sauce 12

—•••—
Cheers! Jake, Gavin & Ben