

THE black birch

KITCHEN & DRINKS

FIRST BITES

deviled eggs 3 ways jalapeño popper, corn chowder, eggplant caponata 4

marinated olives olive oil & fresh herbs 4

house pickles daily selection of vegetable or fruit 4

chicken liver mousse plum gelee* 6

duck rilette duck confit spread 6

house meat plate mustard and cornichon 8

SMALL PLATES

arugula salad beets, apples, endive, green beans, gorgonzola, candied walnuts 11

garen's greens heirloom tomato, basil pesto, ricotta salata, toasted almonds, balsamic vinaigrette 12

mushroom soup roasted figs, bacon gremolata 10

brussel sprouts caramelized onions, bacon, apple butter 8

anaheim chile relleno NH mushrooms, goat cheese, black bean-corn relish 12

smoked trout chickpea salad, toum, crushed pistachio, tahini vinaigrette 14

poutine and duck confit hand-cut fries, fresh curd, duck gravy 11

pierogies braised pork, cabbage, mustard cream sauce 13

roasted bone marrow herb salad, sea salt, toast, garlic oil 14

casco bay mussels merguez sausage, goat cheese, harissa, tomato-fennel broth 14

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

SUPPERS

grilled cheese and tomato soup Annarosa's artisan bread 13

deep fried shortrib rice cake, szechuan bok choy, pickled ginger, toasted sesame 14

bánh mì roasted pork belly, chicken liver mousse, daikon-carrot pickle,

cilantro, thai basil, sweet potato salad 14

swordfish milanese spinach, crimini mushrooms, tomatoes, capers, lemon vinaigrette 19

black birch fish and chips Allagash White beer-battered haddock, slaw, fries 18

Cheers! Ben, Jake, & Gavin

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.