

THE black birch

KITCHEN & DRINKS

FIRST BITES

deviled eggs 3 ways candied yam, green bean casserole, holiday roast 4

marinated olives olive oil & fresh herbs 4

house pickles daily selection of vegetable or fruit 4

chicken liver mousse concord grape gelee* 6

duck rilette duck confit spread 6

fried smelts lemon aioli, harissa 8

SMALL PLATES

baby kale salad beets, apples, endive, green beans, gorgonzola, candied walnuts 11

greek salad goat feta, blistered tomatoes, pickled peppers, chick peas, olive vinaigrette 11

roasted butternut squash soup maple-brioche croutons, creme fraiche, styrian oil 10

brussels sprouts caramelized onions, bacon, apple butter 8

sauteed NH mushrooms tuckaway farm polenta, parmesan toast, truffle oil 13

pan seared scallops cauliflower puree, rapini, marcona almonds, lemon brown butter 16

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

pierogies kabanasy sausage, potato hash, sauerkraut 13

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

casco bay mussels italian sausage, grappa, whole grain mustard 14

curried mac and cheese with braised goat coriander yogurt, cilantro, pappadam 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

chicken parm sandwich provolone, marinara, basil, chilled green bean salad 14

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

pork shank whipped and chipped parsnips, roasted root vegetables, cipollinis 20

black birch fish and chips beer-battered local fish, 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.