

THE black birch

KITCHEN & DRINKS

FIRST BITES

- deviled eggs 3 ways** veggie tagine, beet borscht, creamed spinach 4
marinated olives olive oil & fresh herbs 4
house pickles daily selection of vegetable or fruit 4
chicken liver mousse pomegranate gelee* 6
duck rilette duck confit spread 6
fried smelts lemon aioli, harissa 8

SMALL PLATES

- baby kale salad** pistachio granola, confit turnip, whipped chevre, burnt orange vinaigrette 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
roasted cauliflower salsa roja, tomatillo relish 11
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
lamb bolognese housemade pappardelle, shaved fennel salad 16
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, pappadum 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.