

# 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

- riverside greens** braised artichoke, dates, fried leeks, manchego, chervil vinaigrette 11  
**greek salad** goat feta, blistered tomatoes, pickled peppers, chick peas, olive vinaigrette 11  
**portuguese kale & white bean soup** house chorizo, parmesan 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  
**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  
**maple-orange lacquered duck breast** roasted fingerlings, braised cabbage, bacon 24  
**pork schnitzel** purple potato gnocchi, creamed spinach, fried egg 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.

