

# THE black birch

KITCHEN & DRINKS

## FIRST BITES

- deviled eggs 3 ways** pb & j - cubano - bahn mi 5  
**marinated olives** olive oil & fresh herbs 4  
**house pickles** daily selection of vegetable or fruit 4  
**pork cracklins** ranch powder 7  
**eggplant pahi** housemade griddled pita bread 8  
**chicken liver mousse** huckleberry gelee\* 7  
**duck rilette** duck confit spread 7

## SMALL PLATES

- garen's greens** pickled strawberries, flying goat farm chevre, snap peas, cashew vinaigrette 11  
**greek salad** goat feta, blistered tomatoes, pickled peppers, chick peas, olive vinaigrette 11  
**lemon-chicken soup** pearl couscous, mint 10  
**buffalo fried oysters** celery slaw, crumbled bleu cheese 14  
**roasted asparagus** cured egg yolk, radish, green onion vinaigrette 8  
**seared bok choy** ginger-miso, sake, oyster sauce, crispy soba noodles 9  
**sauteed NH mushrooms** tuckaway farm polenta, parmesan toast, truffle oil 13  
**pea risotto** hazelnut-fennel frond pesto, glazed carrots, pea tendrils 12  
**coquilles saint-jacques** maine scallops, bacon, mushrooms, cream, popover 16  
**poutine and duck confit** hand-cut fries, fresh curd, duck gravy 11  
**shrimp fra diavolo** housemade tagliatelle, fiddleheads, garlic, tomato, pecorino 16

## SUPPERS

- grilled cheese and tomato soup** annarosa's artisan bread 13  
**double cheese burger** MEat dry-aged ground beef, special sauce, lettuce, cheese, potato chips 15  
**smoked trout** orzo salad, crushed pistachios, horseradish creme fraiche 18  
**maple-orange lacquered duck breast** roasted fingerlings, braised cabbage, bacon 24  
**deep fried shortrib** spicy jamaican curry, smashed red potato, sweet peppers, plaintain chips 17  
**pork schnitzel** purple potato gnocchi, creamed spinach, fried egg 20  
**black birch fish and chips** beer-battered local fish, slaw, fries 18

Cheers and thank you from everyone at the Black Birch

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.