

BirchBarBites

SNACKS

Classic New England Clam Chowder 8.

Sweet and tender littleneck clams,
applewood smoked bacon, baby red potatoes,
& sweet onion

Maple Sweet & Salty Marcona Almonds VF 7.

Mediterranean Marinated Olives VF 6.

Meze plate 12. VF

Mediterranean hummus dip, mild roasted Spanish
piquillo peppers, lemon thyme & garlic infused Greek
olives, minted feta cubes, stuffed grape leaves

Tomato bisque 8. GF

Roasted plum tomatoes, fresh basil, roasted garlic, finished with goat cheese

Birch Fries 7.

Seasoned with fresh herbs & sea salt

Beer Battered Patio Rings 8.

Thick and crispy, seasoned with fresh herbs & sea salt

Pan Seared New England Crab Cake 12.

Jumbo lump crab meat with cornichon tartar & old
bay infused olive oil

Dippable grilled 3 cheese with pancetta 11.

Hearty whole grain bread, fontina, Berkshire blue, and sharp cheddar cheeses,
crispy pancetta, served with a side of tomato bisque

Southwest chicken taquito 12.

Tender piquant marinated chicken breast, shredded cheese, flour tortilla,
served on a bed of shredded romaine, and house-made guacamole

gf= gluten friendly vf = veggie friendly

before placing your order, please inform

your server if a person in your party has a food allergy

**consuming raw, under-cooked meat, fish, eggs,
and/or poultry may increase your risk of food-borne illness*

SANDWICHES

All sandwiches are served with choice of our herb seasoned french fries, onion rings, or fresh side salad

The Birch Bar Burger* 16.

8 oz Angus burger, fontina cheese, garlic aioli, crisp butter bibb lettuce, and beefsteak tomato, on toasted brioche bun

Patio Turkey Club 16.

Grill-toasted whole grain bread, shaved smoked turkey breast, applewood bacon, Whole grain mustard aioli & beefsteak tomato

New England Lobster Roll 23.

Roasted garlic and cipollini basil mayonnaise, served on a grilled brioche bun

Pulled pork sliders 15

Slow braised pork shoulder, chipotle bbq, pickled red cabbage, soft toasted brioche buns

BASICS

Add chicken 5. Add shrimp 6. Add crab 7.

Chicken Quesadilla 12.

Marinated and grilled chicken breast, sweet and mild Piquillo peppers, caramelized onion, chopped cilantro, goat cheese, & shredded cheddar on a flour tortilla. Served with sour cream & salsa fresca

Caprese 11. GF

Ripe plum tomatoes, fresh mozzarella, aged balsamic, basil infused olive oil, fresh basil ribbons, & fleur de sel

Caesar salad 10.

Crisp romaine hearts, caramelized parmesan shavings, garlic rubbed crostini

Fuyu persimmon salad 12. GF, VF

baby wild arugula, frisee, artisan goat's cheese, toasted pistachios, dried cranberries, and a cranberry cider vinaigrette

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MAIN FARE

Ask your server about our seasonal selection of starch and vegetable to accompany your dish

Pan Roasted Statler Chicken Breast 24.

Locally farmed chicken breast with a thyme compound butter, & Cote d'Or pan jus

Grilled Salmon Filet* 25.

Sustainable salmon filet, heirloom ratatouille nicoise, & basil infused olive oil

Char-Grilled Sirloin* 32.

Cooked to your preference and served with herb salt, topped with crumbled Roquefort and finished with a Crimini demi glaze

Baked Mushroom & Orecchiette Pasta 18. VF

Wild mushrooms, plum tomatoes, broccolini, fresh mozzarella, basil ribbons, & shaved parmesan cheese

East coast seafood cioppino 24.

Tomato fennel broth, cannellini beans, smokey chorizo, Maine lobster chunks, jumbo lump crab, mussels, rock shrimp, tender calamari

SWEET FINISH

Black forest cheesecake 9.

Kirsch infused cherries, dark chocolate shavings, whipped cream and served with a caramel mirror

Dark chocolate guinness cake 9.

Layered chocolate ganache served with caramel, whipped cream and fresh strawberry

Warmed berry crumble 9.

Local seasonal berries, buttery streusel, and whipped cream

Classic toasted lemon meringue 9.

Fresh Meyer lemon curd, toasted whipped meringue and strawberry sauce

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MARTINIS & COCKTAILS

- white birch** 14.
grey goose splashed with white cranberry, fresh lemon juice,
& topped off with st germain elderflower liquor
- dark & stormy** 10.
canton ginger liqueur poured over ice with fresh lime juice
& a splash of goslings dark rum
- persephone's sparkler** 10.
pearl pomegranate vodka brought together with chambord,
twinkling soda & a fresh lemon
- shaken crème brûlée** 12.
blend of vanilla vodka, kahlua, bailey's, & butterscotch.
chilled, strained and rimmed with sweet cinnamon
- the lemon laugh** 12.
limoncello, ketel one citron & cointreau mingled with sour, topped
with a giggling splash of champagne and a sugary smile
- island breeze** 12.
malibu coconut rum, vanilla vodka, pineapple juice
& a squeeze of fresh lime
- cool renewal** 15.
hendrick's gin balanced with fresh squeezed lime,
muddled with watermelon & cucumber
- the st-rita** 15.
patron silver infused with st germain elderflower liquor
& fresh lime juice on the rocks
- french 75** 14.
tanqueray gin unified with fresh lemon juice, topped with a
float of champagne, & our brandied cherries
- boston tea party** 12.
absolut boston, lemonade, ice tea and served
on the rocks with a garnish of fresh lemon

BEER

boston's local draft selections	5.25
harpoon ufo, ipa, & seasonal	
allagash white	6.5
amstel light	6.5
budweiser / bud light	5.75
corona / corona light	6.5
chimay cap rouge	8.
harpoon ipa	6.5
heineken	6.5
Michelob Ultra	5.75
Miller-Lite	5.75
Sam Adams Boston Lager	6.5
Sam Adams Boston Lager Light	6.5
Sam Adams Seasonal	6.5
Stella Artois	6.5
St. Pauli Girl Non Alcoholic Beer	5.75

SCOTCH

Glenmorangie 10yr	10.
Glenfiddich 12yr	11.
Glenfiddich 15yr	13.5
Glenlivet 12yr	11.
Glenlivet 15yr	13.5
Macallan 12yr	15.
Macallan 18yr	35.
Macallan 25yr	50.

COGNAC

Hennessy VS	11.
Courvoisier VS	11.
La Captive Pear Brandy	11.
Remy Martin VSOP	13.
Hennessey Privilege VSOP	15.
Delamain Vesper 35yr	25.
Remy Martin XO	35.
Kelt XO	32.

WINES

glass btl

Sparkling

villa sandi prosecco , italy	10.	35.
charles de fere brut , france	10.	45.

Whites

sycamore lane white zinfandel california, 2009	9.	36.
trinity oaks pinot grigio california, 2009	9.	38.
maso canali pinot grigio trentino, italy 2009	12.	45.
valley of the moon pinot blanc sonoma county, california, 2009	10.	40.
helfrich riesling marlenheim, france 2007	10.	41.
whitehaven sauvignon blanc marlborough, new zealand, 2009	11.	44.
sterling vintner's chardonnay california, 2008	12.	46.
chateau st. jean chardonnay sonoma county, california, 2009	10.	40.
sonoma cutrer chardonnay russian river valley, california, 2009	11.	52.

Reds

macmurray ranch pinot noir
sonoma coast, california, 2008

glass btl

13. 50.

five rivers pinot noir
hopland, california, 2009

10. 40.

da vinci docg chianti
vinci, italy, 2008

8. 41.

leese fitch merlot
sonoma county, california, 2009

9. 40.

viu manent malbec
colchagua valley, chile, 2009

8. 37.

red diamond merlot
washington, 2008

9. 40.

14 hands cabernet sauvignon
washington, 2008

9. 38.

plunger head old vine zinfandel
lodi, california, 2008

12. 46.

gemtree shiraz
mclaren vale, australia, 2009

10. 39.

st. francis merlot
sonoma county, california, 2006

15. 52.

benziger cabernet sauvignon
sonoma county, california, 2007

15. 51.

renwood old vine zinfandel
plymouth, california, 2005

11. 43.

sebastiani cabernet sauvignon
sonoma county, california, 2007

11.5 47.