

COGNAC

LA CAPTIVE PEAR BRANDY 11

HENNESSY VS 12

COURVOISIER VS 12

HENNESSY PRIVILEGE VSOP 15

REMY MARTIN VSOP 12

DELAMAIN VESPER THIRTY FIVE YEAR 28

REMY MARTIN XO 35

KELT XO 35

CHARCUTERIE AND CHEESE

Served with seedless grapes, naan bread, and grape mustard

SOPPRESETTA 7

Italian dry cured pork salami with hints of spices, garlic, fennel, and pepper.

BRESAOLA 7

Air dried salted beef, aged two to three months. Made from top round, it is lean and tender.

GRAN RISERVA

PROSCIUTTO 6

Italian cured ham with earthy, rich, sweet flavor, aged for 18 months.

UNCURED WINE

SALAMI 5

Italian pork salami with hints of pepper and a smooth, light texture.

SWEET CAPICOLLA 6

Dried Italian ham that is made from pork neck and shoulder, aged for three months with a touch of salt and garlic.

*Cheese & charcuterie board

Choice of 3 for 16

Choice of 5 for 23

Chef's full selection 39

BAYLEY HAZEN BLUE 5

Natural rinded blue cheese from Greensboro, VT. The usual spice of blue cheese takes a backseat to sweet, nutty, and grassy flavors from the milk.

BRIE 6

Soft cheese from French region Brie. Fruity, nutty and tangy flavors are dominant in this cow's milk cheese.

HABANERO CHEDDAR 6

Natural rinded Habanero cheese, with savory, spicy and tangy dominant flavors, combined with rich cheddar, jalapeno, habanero and red pepper flavors.

SMOKED GOUDA 7

Holland originated, buttery and creamy gouda cheese enriched with smokey flavors.

ASIAGO 7

Italy based hard cheese made with cow's milk only, with pungent salty flavors.

CHILLED SEAFOOD

Experience the flavor of New England. Pair our fresh, locally-sourced seafood offerings with a variety of sauces listed below.

CAPE COD LITTLENECK 1.75

On the half shell

OYSTERS 2.00

On the half shell

SHRIMP COCKTAIL 2.75

SNOW CRAB CLAWS 3.50

All seafood is served with lemon and choice of dipping sauces:

Traditional Cocktail

Mignonette

Horseradish

Bloody Mary Bourbon Cocktail

*All items listed above are gluten free 

Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness. © 2016 Starwood Hotels & Resorts Worldwide, Inc. Automatic 18% gratuity on parties of 6 or more.

SOUPS AND SALADS

NEW ENGLAND CLAM CHOWDER 8

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

SOUP OF THE DAY 8

SPINACH SALAD 10

Dried cranberries, brie cheese, sunflower seeds, maple balsamic dressing (GF) SuperfoodsRx (V)

BIRCH GREENS 13

Mixed greens, wasabi peas, cucumber, shredded carrot, radish, shrimp, avocado dressing (GF) SuperfoodsRx

CAESAR SALAD 10

Parmesan, lemon zest, focaccia croutons, classic Caesar dressing (V)

ADD TO ANY SALAD:

Grilled chicken breast 7

Jumbo lump crab meat 9

Poached shrimp 8

Grilled steak 11

Salmon fillet 15

SMALL BITES

DUO CRAB CAKES 13

Two pan seared crab cakes, Old Bay tartar sauce, creamy slaw, grilled lemon

FRIED CALAMARI 11

Jalapeño, cilantro, served with a sweet lemon garlic aioli (GF)

CRAB LASAGNA 15

Soft corn tortillas, sautéed crab with caramelized onions, glazed with white vinegar, cilantro, jalapeño, oregano, fresh tomato sauce (GF)

MEZE PLATE 13

Mediterranean hummus dip, mild roasted Spanish piquillo peppers with lemon, thyme & garlic infused olives, minted feta, sliced red onions, stuffed grape leaves, and flat bread

SEARED SCALLOPS

PROVENÇAL*14

Tomato, garlic, white wine (GF)

CEVICHE* 10

Scallops, jalapeno, cilantro, citrus, mango, diced tomato, topped with an avocado slice (GF) 

FRIED CAULIFLOWER 10

Cilantro, cumin, cayenne pepper, garlic aioli (GF) (V)

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SMALL BITES

FRIED LOBSTER MAC AND CHEESE 15

Tender chunks of lobster meat, tossed in garlic, cheese sauce; fried with panko bread crumbs and served with marinara sauce

FISH TACOS 12

Seared marinated mahi-mahi, jicama slaw, pico de gallo, soft flour tortillas, avocado aioli

BRAISED SHORT RIB SLIDER 8

Slow braised beef short ribs tossed in a rosemary demi, fried shallots, brioche bun

BBQ PULLED PORK SLIDER 7

Braised pork shoulder tossed in a chili and clover honey bbq sauce, pickled onion, brioche bun

CHICKEN FLAUTAS 11

Crispy corn tortilla, chicken tinga, salsa verde, queso fresco, crema ^{GF}

SIDES

Steak fries 7 ^{GF}

Onion rings 7

Sweet potato fries 7 ^{GF}

Mac & cheese 7

BIG BITES

SEAFOOD STEW 25

Mussels, clams, crab claws, scallops, shrimp, tomato broth, pappardelle pasta

NEW ENGLAND LOBSTER ROLL 23

Butter poached lobster, roasted garlic, cipollini, mayonnaise, brioche roll


THE BIRCH BURGER* 15

Thousand Island aioli, cheddar cheese, fried onion ring, candied bacon, lettuce, tomato, rosemary bun


GRILLED TURKEY BURGER 16

Wasabi aioli, dried seaweed, sliced avocado, pickled ginger, brioche bun 



TERIYAKI WRAP 15

Teriyaki marinated chicken, turkey, melted provolone cheese, spinach, cucumber, tomato, ginger aioli 

SEARED TROUT 23

Saffron risotto, creamy fish fumet, vegetable of the day 

SEARED STATLER CHICKEN BREAST 21

Quinoa with dried cranberries and chopped walnuts, sautéed kale, creamy onion sauce  

PETITE FILET* 32

Grilled filet with mixed berry demi, mashed potato, vegetable of the day 

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DESSERTS

APPLE TART TATIN 9 

Almond crumble topping, mascarpone whipped cream

TRADITIONAL VANILLA CRÈME BRULÉE 9

Topped with caramelized sugar 

MOLTEN CHOCOLATE CAKE 9 

Warm dark chocolate cake with a flowing chocolate center, coffee ice cream, and milk chocolate covered almonds

BIRCH MARTINIS

WHITE BIRCH 15

Grey Goose, white cranberry, fresh lemon,
topped with St. Germain Elderflower liqueur

CLASSIC MARTINI 12

Absolut Vodka, Cinzano Vermouth, jumbo olives

PEAR TREE 13

Grey Goose La Poire, St. Germain, fresh
lemon juice, simple syrup

RASPBERRYTINI 14

Stoli Raz, Chambord, Cointreau, cranberry juice,
fresh lime juice, sour mix, sugar rim

SHAKEN CREME BRULEE 12

Vanilla vodka, Kahlua, Bailey's,
butterscotch, cinnamon drift

THE DANCING CARMINE 12

Grey Goose vodka, Kahlua, splash of soda

BIRCH SIGNATURE COCKTAILS

STRAWBERRY STORMY 12

Captain Morgan Original Spiced Rum,
fresh strawberries, ginger beer

LEMON BASIL RITA 12

Jose Cuervo Gold Tequila, Cointreau, fresh
lemon juice, basil

ELDERFLOWER WINE 13

Sauvignon Blanc, St. Germain, Elderflower liqueur

HONEY BADGER 12

Jack Daniels Honey, fresh mint and lemon,
simple syrup, club soda

BOURBON BIRCH 12

Knob Creek Bourbon, St. Germain,
Angostura bitters, fresh lemon juice

SPARKLING WINES

BANFI, BRACHETTO D'ACQUI, "ROSA
REGALE" 11/45

Sweet sparkling, Piedmont, Italy

VILLA SANDI IL FRESCO 12/45
Brut, Prosecco, Veneto, Italy, NV

CHANDON, "CLASSIC" 17/70
Brut, Napa Valley, California

MUMM NAPA, "PRESTIGE" 80
Brut, Napa Valley, California

WHITE WINES

ANEW 12/48
Riesling, Columbia Valley, Washington

CHATEAU STE. MICHELLE & DR.
LOOSEN, "EROICA" 15/60
Riesling, Columbia Valley, Washington

BOLLINI 13/50
Pinot Grigio, Trentino, Italy

STELLINA DI NOTTE 12/48
Pinot Grigio, delle Venezie, Italy

WHITE WINES

BANFI, "CENTINE" 13/50
Rosé, Tuscany, Italy

MINUTY ROSÉ 22/82
Rosé, Cotes de Provence, France

KIM CRAWFORD 15/60
Sauvignon Blanc, Marlborough, New Zealand

MATUA VALLEY 12/48
Sauvignon Blanc, Marlborough, New Zealand

ECHO BAY 13/50
Sauvignon Blanc, Marlborough, New Zealand

14 Hands, "HOT TO TROT" 12/48
White blend, Washington

MAGNOLIA GROVE 11/47
Chardonnay, Chateau St. Jean, California

CHATEAU STE. MICHELLE,
"INDIAN WELLS" 15/60
Chardonnay, Columbia Valley, Washington

SONOMA CUTRER 13/60
Chardonnay, Sonoma Coast, California

RED WINES

MACMURRAY RANCH 14/56
Pinot Noir, Russian River Valley, California

DE LOACH "HERITAGE RESERVE" 13/50
Pinot Noir, Russian River Valley, California

CASTELLO DI GABBIANO 12/40
Chianti Classico, Tuscany, Italy

CELLAR NO.8 12/48
Merlot, California

MAGNOLIA GROVE 11/47
Cabernet Sauvignon, California

BERINGER "FOUNDERS' ESATE" 10/38
Merlot, Napa Valley, California

ALAMOS SELECTION 15/60
Malbec, Mendoza, Argentina

WILD HORSE 15/60
Merlot, Central Coast, California

DON MIGUEL GASCON COLOSSAL 13/50
Red Blend, Mendoza, Argentina

ALAMOS SELECTION 11/40
Red Blend, Mendoza, Argentina

RED WINES

PENFOLD'S "THOMAS HYLAND" 12/48
Shiraz, Adelaide, South Australia

CHATEAU STE. MICHELLE 13/50
Cabernet Sauvignon, Columbia Valley,
Washington

LOUIS M. MARTINI 17/65
Cabernet Sauvignon, Alexander Valley, California

SIMI LANDSLIDE 17/68
Cabernet Sauvignon, Alexander Valley, California

JORDAN 24/96
Cabernet Sauvignon, Alexander Valley, California

CHATEAU ST. JEAN 16/62
Cabernet Sauvignon, California

BEERS

LOCAL DRAFT (16oz) 6

Harpoon UFO white
Harpoon IPA
Sam Adams Boston Lager
Rotating seasonal and local taps

NEW ENGLAND BOTTLED BEERS 6.5

Angry Orchard
Apple Ginger Cider
Geary's Pale Ale
Sam Adams Lager & Sam Adams Lager Light
Sam Adams Seasonal
Sankaty Light
Wachusett Blueberry

AMERICAN TRADITIONS 6

Budweiser
Bud Light
Michelob Ultra
Miller Lite

SPECIALTY & IMPORT BOTTLES 6.5

Amstel Light
Blue Moon
Corona & Corona Light
Heineken & Heineken Light
Stella Artois
St. Pauli Girl (non-alcoholic)

CHIMAY CAP ROGUE 8

SINGLE MALTS

ABERFELDY TWELVE YEAR 10

ABERFELDY TWENTY-ONE YEAR 22

GLENFIDDICH TWELVE YEAR 12

GLENLIVET TWELVE YEAR 12

LAGAVULIN SIXTEEN YEAR 16

DEWARS TWELVE YEAR 12

DEWARS FIFTEEN YEAR 14

DEWARS EIGHTEEN YEAR 16

OBAN FOURTEEN YEAR 18

MACALLAN TWELVE YEAR 14

MACALLAN EIGHTEEN YEAR 30

MACALLAN TWENTY- FIVE YEAR 55