

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

BRESALOA 7

Air dried salted beef, Mustard Di Frutta, Pickled Red Onion.

GRAN RISERVA PROSCIUTTO 8

Italian cured ham, Marinated Olives and Cipollini

UNCURED WINE

SALAMI 8

Italian pork salami, Herb Cured Tomato.

SWEET CAPICOLLA 7

3 month aged Italian Ham, Pickle Pestou.

**All Charcuterie and Cheese
accompanied by Garlic Naan**

All Items Gluten Free with the
Exception of Naan Bread.

LITTLE BOY BLUE 5

French Roquefort Sheep's Milk Blue Cheese, Balsamic Fig Chutney.

Wine Recommendation: Chardon
"Classic" Brut/Nappas Valley, CA

LOMA ALTA BRIE 6

Aged Cow's Milk Ripened Brie, Clover Honey Comb, Toasted Marcona Almonds.

Wine Recommendation: Sanoma
Cutrer Chardonnay, Sonoma Coast, CA

NEW ENGLAND CHEDDAR 6

1 Year Caved Aged Cheddar.
Chive & Apricot Chutney.

Wine Recommendation: Castello
Di Gabbiano, Chianti Classico,
Tuscany, Italy

CARMELIZED ONION AND CHEDDAR 7

Orange Essence Preserve.

Wine Recommendation: Louis M.
Martini, Cabernet Sauvignon,
Alexander Valley, CA

CHILLED SEAFOOD

The Birch New England Experience pairs the best selection of fresh and local seafood options with appropriate condiments and garnishes.

COASTAL SNOW CRAB 12.50
Birch Horseradish Sauce, Lemon

OYSTERS BY THE BAY 2.00
Prosecco Mignonette, Shallot, Parsley

SHRIMP COCKTAIL 2.75
Traditional Cocktail Sauce, Lemon, Petite Greens

NEW ENGLAND YELLOWTAIL CRUDO 10
Pickled Watermelon, Jalapeno, Citrus, Cilantro.

DUCKTRAP MAINE SMOKED SEAFOOD 15
Salmon, Bay Scallops, Mussels, Egg, Capers & Pickled Red Onion

*All items listed above are gluten free (GF)

SOUPS AND SALADS

NEW ENGLAND CLAM CHOWDER 8


SOUP OF THE DAY 8

Daily Chef Inspired Seasonal Soup

CAESAR SALAD 10

Aged Parmesan, Brioche Croute, Traditional Caesar Dressing

GREEN GODDESS COBB 13

Baby Gem and Lolla Rosa Garden Greens, Quail Egg, Applewood Smoked Bacon, English Cucumber, Teardrop Tomato, Avocado, Feta Green Goddess Dressing 

SPINACH AND KALE 13


Baby Spinach and Kale Field Greens, Anjou Poached Pear, Spiced walnuts, Garlic and Herb Oven dried Tomato, Radish, Smoked Goat Cheese, Honey Balsamic Vinaigrette 

ADD TO ANY SALAD:

Grilled Chicken Breast 7 

Jumbo Lump Crab Meat 9

Grilled Jumbo Shrimp 8

Grilled Salmon 15 

SMALL BITES

BIRCH MEZE PLATE 13

Roasted Red Pepper Hummus, Piquillo Peppers, Citrus, Marinated Olives, Feta, Shaved Red Onion, Dolmas, Garlic Naan

DUO CRAB CAKE 15

Petite Crab Cake Duet, Cajun Tartar Sauce, Pickled Slaw, Citrus

CRAB STUFFED CRISPY CALAMARI 13

Crab Stuffed & Fried Calamari, Frisee, Jalapeno, Kewpie Aioli

COCONUT CURRY MUSSELS 12

P.E.I Mussels, Coconut, Green Curry, Cilantro, Grilled garlic Naan Points

ASPARAGUS AND PANCETTA OUEF

POCHE' 9

Asparagus, Pancetta, lemon Vinaigrette, Poached Egg, Truffle Hollandaise (GF)

SMALL BITES

SOUTHERN YARDBIRD 10

Crispy Fried Chicken, Boston Bean Cassoulet,
Clover Honey

PORK EMPANADA 12

Poblano, Avocado Crema, Blistered Sweet Corn,
Cilantro ^{GF}

BLACKENED MAHI TACO 12

Marinated Mahi-Mahi Filets, Jicama Pickled
Slaw, Pico De Gallo, Flour Tortilla, Avocado
Crema

SLIDERS BY CHOICE (2 PER ORDER) 12

MARINATED CHICKEN SLIDER

Cajun Fried Chicken, Whole Grain Slaw, Curry Pickle
Chip

BRAISED BEEF SHORTRIB SLIDER

6 Hour Braised Beef Shortrib, Red Wine Reduction,
Crispy Shallots

BIG BITES

COASTAL BIRCH BOIL 36

King Crab, P.E.I. Mussels, Jumbo Shrimp, Cajun Andouille Sausage, Roasted Corn, Red Potato, Shellfish Fumet 

NEW ENGLAND LOBSTER ROLL 23

Butter Poached Lobster, Tarragon, Lemon Aioli, Cipollini, Brioche Roll

THE BIRCH BURGER* 15

Wagyu Beef, Vermont Aged White Cheddar, Apple Butter, Maine Family Farm 3x Smoked Bacon, Lettuce, Tomato, Onion, Birch Pickle, Brioche Bun

PETITE FILET MIGNON* 36

All Natural Local Beef Tenderloin, Potato Gnocchi, Grilled Broccolini, Melted Leeks, port Wine Veal Reduction

BONE IN HERB ROASTED CHICKEN BREAST 21

Herb Roasted Chicken Breast, Fingerling Potato Confit, Spinach, Rosemary Jus  

PORTOBELLO AND BOURSIN PANINI 15

Grilled Portobello, Baby Spinach, Zucchini, Roasted Red Pepper, Caramelized Onion, Boursin Spread, Balsamic Reduction, Herb Focaccia 

DESSERTS

COFFEE AND DOUGHNUTS 9

Espresso Pot De Crème, White Chocolate Espuma,
Buttermilk Beignets, Raspberry Coulis

MOLTEN CHOCOLATE LAVA CAKE 9

Dark Chocolate Soufflé With Warm Center, Coffee
Ice Cream, Vanilla Bean Crema, Chocolate Covered
Almonds

VANILLA BEAN CRÈME BRULEE 11

Candied Blueberry, Mint

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

RASPBERRY TINI 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

SCOTCH / WHISKEYS

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