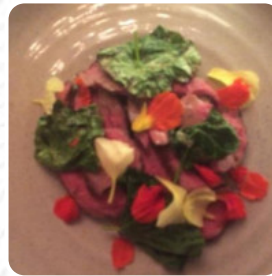




birch Menu

<https://menuweb.menu>

Providence, 200 Washington St, United States
+14012723105 - <http://www.birchrestaurant.com>



The menu of birch from Providence comprises about **80** different dishes and drinks. On average you pay about \$46.7 for a dish / drink. Birch is a high-end restaurant specializing in modern American cuisine made from fresh, seasonal ingredients. Their daily four-course menu showcases a variety of dishes ranging from seafood to vegetables to meats. In addition to a selection of red and white wines, Birch also offers traditional Japanese wine, Sake, carefully chosen to complement their dishes. Diners can also indulge in dessert wines specifically chosen to enhance sweet flavors. For those looking for spirits and cocktails, Birch boasts a separate section on their menu featuring unique combinations like vodka, grapefruit, lemon, bourbon, rum, gin, tequila, and scotch. Customers can tailor their drink choices to match their meal preferences.

birch Menu



Alcoholic Drinks

HUGO

Side Dishes

GRILLED ASPARAGUS

Dessert

BLUEBERRY PIE

Wine

CHARDONNAY

Japanese Specialties

SAKE

Chinese Specialties

PEKING DUCK

Hot Drinks

COFFEE

First Course

RAW RHODE ISLAND LAMB

Rose

2012, DOMAINE DES TENISSES
GAILLAC GAMAY, SYRAH, \$38.0
LANGUEDOC, FRANCE

Restaurant Category

DESSERT

These Types Of Dishes Are Being Served

MEAT

Cider

NV, VALVERAN 20 MANZANAS, \$11.0
ASTURIAS, SPAIN

N/V, DOMAINE DE KERVEGUEN
CUVEE, CARPE DIEM PRESTIGE, \$11.0
BRITTANY, FRANCE*

Fourth Course

CATO CORNER'S CHEESE

CARAMELIZED WHEY

Port

N/V, QUINTA DO INFANTADO RUBY \$8.0
PORTO, PINHAO, PORTUGAL

N/V, QUINTA DO INFANTADO TAWNY \$8.0
PORTO, PINHAO, PORTUGAL

Second Course

LIGHTLY WARMED SPRING SPINACH

GRILLED RADISHES

RHODE ISLAND LOBSTER

Third Course

LIGHTLY GRILLED CABBAGE

VERMONT HERITAGE PORK

RHODE ISLAND SCUP

Mead & Sherry

N/V, LUSTAU EAST INDIA SOLERA, \$10.0
JEREZ, SPAIN

birch Menu



N/V, IDROMELE NETTARE DI
BACCO , TUSCANY, ITALY \$12.0

N/V, SANTIAGO PEDRO XIMENEZ,
JEREZ, SPAIN \$13.0

N/V, SANTIAGO OLOROSO JEREZ,
SPAIN \$9.0

Ingredients Used



SEAFOOD

DUCK

FRUIT

CORN

CUCUMBER

LETTUCE

Sparkling

2012, CORDANI MAGIA
FRIZZANTE, BARBERA CROATINA, \$42.0
EMILIA ROMAGNA, ITALY*

N/V, DOMAINE TERRES
BLANCHES ANCESTRAL ROUGE, \$48.0
CABERNET FRANC, PROVENCE,
FRANCE

2010, ROJAC ROYAZ SPARKLING
NATURE REFOSK, SYRAH, ISTR, \$50.0
SLOVARIJA

N/V, DOSNON LEPAGO RECOLTE
NOIR , PINOT NOIR, \$120.0
CHAMPAGNE, FRANCE

N/V, JACQUES CHAPUN BLANC
DE NOIRS, PINOT MEUNIER, \$150.0
CHAMPAGNE, FRANCE

2011, JEAN PIERRO ROBINOT L '
ANGE VIN FATEMBULLES , \$70.0
CHENIN BLANC, LOIRE VALLEY,
FRANCE*

N/V, VINCENT CAILLE X BUILES
BRUT, MELON DE BOURGOGNE, \$40.0
LOIRE VALLEY, FRANCE*

2014, OYSTER RIVER
WINEGROWERS MORPHOS PET \$38.0
NAT, CAYUGA SEYVAL BLANC,
WARREN, MAINE

2013, TRE MONTI, PIGNOLETTO,
EMILIA-ROMAGNA ITALY* \$38.0

Red

2012, WEINGUT MAYER AM,
PFARRPLATZ, PINOT NOIR, \$50.0
VIENNA AUSTRIA

2010, SUSANA BALBO LATE
HARVEST MALBEC, MENDOZA, \$12.0
ARGENTINA

2006, ANTONELLI SAGRANTINO
PASSITO, UMBRIA, ITALY \$14.0

2012, DOMAINE OVERNOY
CRINQUAND ARBOIS PUPILLIN, \$68.0
PLOUSSARD, JURA, FRANCE*

2011, VINARSTVI SPIELBERG VINO
Z CZECH , BLAUER \$50.0
PORTUGIESER, MORAVIAN,
CZECH REPUBLIC

2008, BONACCORSI, VALCERESA
ETNA ROSSO, NERELLO \$68.0
MASCALESE, NERELLO,
CAPPUCCIO, SICILY, ITALY

2012, WIND GAP, PINOT NOIR,
SONOMA COAST, CALIFORNIA* \$80.0

2011, LA GRAPPERIE ADONIS ,
PINEAU D 'AUNIS, LOIRE VALLEY, \$55.0
FRANCE

2013, DOMAINE MERLE ET
VINCENT TRICOT, LES PETITES \$58.0
FLEURS, GAMAY, LOIRE VALLEY,
FRANCE

2010, JEAN YVES PERON CHAMP
LEVAT , MONDEUSE, SAVOIE, \$80.0
FRANCE

2012, DOMAINE DES ROUET
CUVEE DES FLEURS CHINON, \$50.0
CAB COVE* DES FLEURS CHINON,
CABERNET FRANC, CRAVANT LES
COTEAUX, FRANCE*

birch Menu



2012, KOSOVEC ESTATE WINERY,
ZWEIGELT, CONTINENTAL REGION \$46.0
CROATIA*

2013, BROCC CELLARS VINE
STARR , ZINFANDEL, BERKELEY, \$65.0
CALIFORNIA

2011, DOMAINE GREGORY
GUILLAUME L ' EXCENTRIQUE , \$50.0
MERLOT, GRENACHE, ARDECHE,
FRANCE

2012, MAS DES BRESSADES
CUVEE TRADITION GRENACHE, \$38.0
SYRAH, COSTIERES DE NIMES,
FRANCE

2012, DOMAINE LES DEUX
TERRES ZIG ZAG , GRENACHE, \$45.0
SYRAH, ARDECHE, FRANCE

N/V, FRANK CORNELISSEN
MUNJEBEL ROSSO 9MC, \$140.0
NERELLO MASCALESE, SICILY,
ITALY*

2010, SUMMERS VILLA ANDRIANA
VINEYARD , CHARBONO, NAPA \$70.0
VALLEY. CALIFORNIA

White

2012, DOMAINE DE BEAUMALRIC
MUSCAT DE BEAUMES DE VENISE, \$9.0
RHONE, FRANCE*

2013, DOMAINE CORDIER
VIEILLES VIGNES CHARDONNAY, \$58.0
BURGUNDY, FRANCE

2010, BURJA ESTATE BURJA BELA
, REBULA, MALVASIA, RIESLING, \$60.0
VIPAVA VALLEY, SLOVENIA

2009, HIDDEN BENCH NUIT
BLANCHE SAUVIGNON BLANC, \$120.0
SEMILLON, NIAGARA, CANADA

2011, OREMUS MANDOLAS , \$55.0
FURMINT, TOKAJI, HUNGARY

2011, DOMAINE LAUREAU
SAVENNIERES LES GENETS , \$95.0
CHENIN BLANC, LOIRE VALLEY,
FIANCE

2012, DOMAINE EHRHART VAL ST.
GREGOIRE , PINOT AUXERROIS, \$46.0
ALSACE, FRANCE

2009, WEINGUT WITTMANN
WESTHOFENER TROCKEN, \$80.0
RIESLING, RHEINHESSEN,
GERMANY

2011, DOMAINE WACHAU
FEDERSPIEL, RIESLING, WACHAU, \$36.0
AUSTRIA

2011, A. CHRISTMANN
DEIDESHEIMER \$50.0
PARADIESGARTEN , RIESLING,
PFALZ, GERMANY*

2011, SCHLOSS VOLLRADS
ESTATE, RIESLING, RHEINGAU, \$46.0
GERMANY

2013, CLAUDE BRANDER
MUSCADET SEVRO ET MAINE SUR \$42.0
LIE, MELON DE BOURGOGNE,
LOIRE VALLEY, FRANCE

2013, CHATEAU SIMON
BORDEAUX BLANC, SAUVIGNON \$38.0
BLANC, BORDEAUX, FRANCE*

2011, GUIDO MARSELLA FIANO
AVELLINO, FIANO, CAMPANIA, \$55.0
ITALY

2008, TRE MONTI CASA LOLA
ALBANA PASSITO, EMILIA- \$11.0
ROMAGNA, ITALY

2011, CHATEAU KALIAN
MONBAZILLAC, MONBAZILLAC, \$11.0
FRANCE*

2006, EZIO CERRUTO SOL
PIEDMONT, ITALY \$19.0

2013, BONNY DOON VINFERNO,
SANTA CRUZ, CALIFORNIA \$10.0

2007, STEINDORFER
BEERANAUSLESE SEEWINKEL, \$11.0
BURGENLAND, AUSTRIA*

N/V, WESTPORT RIVERS GRACE , \$10.0
WESTPORT, MASSACHUSETTS*

birch Menu



birch

Providence, 200 Washington St,
United States

Opening Hours:

Sunday 17:00-22:00

Monday 17:00-22:00

Thursday 17:00-22:00

Friday 17:00-22:00

Saturday 17:00-22:00

Made with [Menu](#)

