

Birch & Vine

340 Beach Dr NE 33701-3406 · +17278961080 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 9

Korean Street Corn Tamale	\$18.00
Kimchi Corn, Popped Amaranth, Chives & Pimentos, Pickled Spring Onions, Pork Lardons, Mole Blanco, Plantain Chips	
Ribeye* Carpaccio	\$19.00
Cocoa Seared Beef Ribeye, Burnt Onion Creme, Country Bread, Petite Greens, Caperberry Relish, Whipped Bone Marrow Butter	
Smoked Fish Dip	\$15.00
Fresh Caught Fish, Peruvian Pepper, Cilantro Aioli, Sofrito, Buttermilk Flatbread	
Cauliflower Hummus Fritter	\$15.00
Cauliflower Hummus, Calabrian Coulis, Pickled Shishitos, Cauliflower	
Cheese & Charcuterie	\$30.00
Chef's Selection of 3 Meats & 3 Cheeses with Bagna Cauda, Smoked Grapes, Olive Mix, Chocolate BirchBark, Grain Mustard w/Honey	
Mojo PEI Mussels	\$18.00
Saffron Au Jus, Nduja Pork Vinaigrette, Pickled Sweet Peppers, Charred Leeks, Cilantro Corn, Relish, Crostini	
Colossal Shrimp Cocktail (4)	\$18.00
Avocado Mousse, Candied Bacon, Cocktail Sauce, Lemon	
Nuoc Cham Ribs	\$28.00
House Spiced Ribs, Kimchi Broccolini, Pickled Vegetables, Crushed Nuts	
House Made Focaccia	\$12.00
Served with Infused Olive Oil	

SALADS 4

Wedge	AVAILABLE OPTIONS
Iceberg, Heirloom Cherry Tomatoes, Pickled Onion, Crispy Bacon, Creamy Bleu Cheese Vinaigrette, Balsamic Reduction, Chives, Bacon Tomato Pesto, Gorgonzola	\$16.00
	\$8.00
House Caesar	AVAILABLE OPTIONS
Brick Street Farms Crunch Love Lettuce, Caesar Dressing, Asiago Cheese, Herb Gremolata	\$12.00
	\$7.00
Burrata Apricot	\$15.00
Burrata, Gooseberries, Macerated Apricot, Watercress, Maldon Salt, Cracked Black Pepper, Toasted Pepitas, White Balsamic Vinaigrette	

Duck Salad	\$15.00
Homemade Duck Prosciutto, Escarole- Spinach, Fried Walnuts, Blue Cheese, Dried Cranberries, Granny Smith Apples, Champagne Shallot Vinaigrette	

SOUPS 2

Black Garlic Mushroom Tea Bisque	\$10.00
Black Garlic, Cream, Onion, Darjeeling Tea, Mushroom, Crème Fraiche	

Soup of the Day	AVAILABLE OPTIONS
Chef's Selection	\$7.00
	\$9.00

ENTRÉES 7

Open Waters*	\$34.00
Togarashi Crusted Fish, Braised Rainbow Chard, Forbidden Rice, Saffron Emulsion, Kiwi & Midori Insalata	

Cruciferous	AVAILABLE OPTIONS
Cauliflower, Broccolini, Brussels Sprouts, Pickled Peppers, Hazelnuts, Celery Root Puree, Puffed Grains	\$24.00
	GF Forbidden Rice:
	\$5.00
	Chicken: \$8.00
	Salmon: \$13.00
	Shrimp: \$14.00
	Petite NY Strip: \$15.00
	Tuna: \$17.00
	Scallops: \$22.00

Salmon*	AVAILABLE OPTIONS
Horseradish Crusted Salmon, Champagne Sabayon, Sunchokes, Spiced Honey Glazed Carrots & Parsnips, Farro Beet Risotto	\$32.00
	GF Forbidden Rice:
	\$5.00

Meatloaf	\$28.00
Ribeye, Pork, Buttermilk Mashed Potatoes, Preserved Beans, Wild Mushrooms, Bacon-Fig Demi	

Lantern Lane Brick Chicken	\$29.00
Olivor Heritage Farms Half Chicken, Pickled Fennel, Citrus Roasted Asparagus, Pomme Puree	

Tuna*	\$28.00
Szechuan Sesame Seared, Coconut Bamboo Rice, Bruleed Leeks, Yuzu Emulsion, Puffed Rice, Raw Radish	

Scallops	\$34.00
Nduja Rice Grits, Blood Orange Chermoula, Sungold Tomatoes, Cranberry & Bussel Salad, Pistachio	

PASTA 4

White Bolognese	\$30.00
Bucatini, Beef, Boar, Mozzarella, Asiago, Burrata Stracciatella, Garlic Pangrattato	

Lamb & Truffle Ragout	\$35.00
Pappardelle, Lamb Ragout, Duxelle, Black Truffle Tuile, Shaved Truffles	
Long Island Gnocchi	\$32.00
Gnocchi Nero, Guanciale, Butter Mussel-Clam Sauce, Spinach, Confit Tomatoes, Herb Gremolata	
Bison Gnocchi	\$36.00
Gnocchi, Braised Bison, Wild Mushrooms, Romesco	

CUTS 4

16oz Delmonico	\$53.00
served with sundried tomatoes and béarnaise sauce	
12oz NY Strip	\$40.00
served with sundried tomatoes and béarnaise sauce	
8oz Filet Mignon	\$53.00
served with sundried tomatoes and béarnaise sauce	
16oz Pork Porterhouse	\$25.00
served with sundried tomatoes	

STEAK ADD ONS 4

Oscar	\$18.00
Lump Crab, Bearnaise & Asparagus	
Grilled Colossal Shrimp	\$12.00
(4)	
Shaved Black Truffle	\$12.00
Char Crust	\$3.00

SIDES 5

1lb Baked Potato	\$9.00
Candied Bacon, Aged Mornay, Chive Creme	
Fire Kissed Brussels	\$14.00
Bacon Miso Vinaigrette, Pickled Mustard Seeds, Pistachio	
Smoked Peewee Potatoes	\$10.00
Horseradish Stratichitella, Fennel & Dill Aioli, Dried Capers	
Jumbo Asparagus	\$12.00
60 Degree Egg, Fermented Lemon Tahini, Pecorino, Black Sesame Seeds	
Broccolini & Rye	\$13.00
Roasted Broccolini, Malted Cipollini Onions, Pastrami Lardons, Pumpernickel Soil	

APPETIZERS 4

Pull Apart Sticky Bun	\$13.00
Cinnamon Spiced, Candied Pecan, Royal Icing	
Cauliflower Hummus Fritter	\$15.00
Cauliflower Hummus, Calabrian Coulis, Pickled Shishitos, Cauliflower	
Cold Smoked Fish Dip	\$15.00
Fresh Caught Fish, Peruvian Pepper, Cilantro Aioli, Sofrito, Buttermilk Flatbread	
Cheese & Charcuterie	\$30.00
Chef's Selection of 3 Meats & 3 Cheeses with Bagna Cauda, Smoked Grapes, Olive Mix, Chocolate BirchBark, Grain Mustard w/Honey	

HANDHELDS 6

Cuban Sandwich	\$16.00
Pressed Cuban Bread, House Pickles, Pork Shoulder, Sweet Dijonâise, Chorizo, Swiss Cheese, Chorizo Veloute	
Breakfast Burger	\$16.00
Sunny-Side Up Egg, Bacon, Pickled Red Onions, Romaine, Tomato Jam, Brioche Bun	
Bordeaux Burger	\$16.00
Bordeaux Wine Marmalade, Molten Brie, Bacon, Arugula, Brioche Bun	
Florida Coastal Fish	\$16.00
Fresh Fish of the Day, Smoked Onion Remoulade, Southern Slaw, Brioche Bun	
Fried Chicken Sandwich	\$16.00
Panko Fried Chicken Breast, Spicy Aioli, Crispy Lettuce, Garlic Pickles, Tomato Jam, Brioche Bun	
Mushroom Wrap	\$15.00
Cauliflower Hummus, Fresh Spinach, Tomato-Olive Tapenade, Wild Roasted Mushrooms, Flour Tortilla	

BENEDICTS 4

B&V	\$15.00
(2) Benedicts with Canadian Bacon, Sautéed Spinach, Classic Hollandaise with Breakfast Potatoes	
Smoked Salmon*	\$17.00
(2) Benedicts with Asparagus, Dill Hollandaise, Crispy Capers with Breakfast Potatoes	
Braised Short Rib	\$16.00
(2) Benedicts with Caramelized Onions, Bacon Choron, Pepper Jam with Breakfast Potatoes	
Trio	\$20.00
(1) Birch & Vine, (1) Braised Short Rib, (1) Smoked Salmon Benedict	

ENTREES 7

Trifecta	\$16.00
Today's featured Quiche, Soup & Salad	

Classic BV Breakfast	\$15.00
2 Eggs Cooked to Choice, Breakfast Potatoes, Choice of Meat and Toast	
Lamb Hash	\$22.00
Braised Lamb, Avocado Labneh, Crispy Potatoes, Chermoula, Cilantro	
Chicken & Waffle	\$16.00
Fried Chicken, Homemade Waffle, Gouda Mornay, Poached Egg, Honey	
Cheesecake French Toast	\$18.00
Panko Crusted Thick Cut Brioche, Whipped Cheesecake, Strawberry Spice, Macerated Berries	
Creole Shrimp & Grits	\$18.00
Nora Mills Grits, Chorizo Spiced Shrimp, Crisp Arugula & Sage, Chives	
Blueberry Compote Pancake Stack	\$10.00
Lemon Scented Pancakes, Whipped Ricotta, Maple Syrup, Blueberry Jam	

SNACKS 13

Melon & Berries	\$6.00
Honey Whipped Yogurt	\$5.00
Bacon or Canadian Bacon	\$7.00
Breakfast Potatoes	\$4.00
Nora Mill Grits	\$5.00
English Muffin	\$3.00
House Spiced Chips	\$5.00
French Fries	\$5.00
Honey Coconut Sweet Potato Fries	\$6.00
Breakfast Sausage	\$7.00
Chicken Sausage	\$7.00
Toast	\$3.00
Brioche or Rye	
Eggs	\$4.00
Poached, Scrambled, Over-Easy, Over-Medium, Over-Hard	

BUBBLES AT THE BIRCH (SATURDAYS & SUNDAYS ONLY) 6

Charles De Fere Brut	\$21.00
Naveran Brut	\$34.00

Schramsberg "Blanc de Noir" Brut	\$51.00
G.H. Mumm Brut	\$58.00
Bisol Crede	\$62.00
(magnum bottle)	
GH Mumm Brut	\$105.00
(magnum bottle)	

MAIN 7

Grilled Cheese	\$6.00
Cheddar, fresh cut fries	
Grilled Cheeseburger	\$6.00
Cheddar, fresh cut fries	
Grilled Hamburger	\$6.00
Fresh cut fries	
Chicken Fingers	\$6.00
Fresh cut fries	
Mac & Cheese	\$5.00
Fresh Fruit Bowl	\$6.00
Seasonal mixed fruit	
Mixed Green Salad	\$5.00
Tomato, cucumber, citrus vinaigrette	

DESSERT 9

Coconut Ube Entremet	\$13.00
Brown Butter Coconut Cake Enrobed in Coconut Ube Mousse with White Chocolate, Espresso and Shortbread	
What if Peanut Butter Was Actually Chocolate?	\$13.00
Rich Peanut Butter Mousse, Popcorn Ice Cream, House-Made Crunch Bar, Peanut Butter Powder, Salted Caramel Popcorn	
Classic Three Layer Chocolate Cake	\$10.00
Mocha Cake, Rich Cocoa Icing, Dark Chocolate Ganache, Crème Chantilly	
Birchwood Bananas Foster	\$12.00
House-Made Vanilla Frozen Custard, Banana Butter Cake and Brûléed Bananas Dressed with Citrus Browned Butter Rum Sauce, Topped with Pecan Pralines	
Cherry on Top	\$12.00
Honey Mascarpone Mousse, Bleeding Black Currant & Cherry Cardamom Compote, Bulgur Tuile, Chocolate Soil	
Guava Cheesecake	\$12.00
New York Style Cheesecake, Browned Butter Macadamia Crust, Strawberry, Orange, Ginger & Guava Topping	

House-Made Sorbetto	\$7.00
Season's Sorbet	
House-Made Gelato	\$7.00
Season's Ice Cream	
Affogato	\$12.00
A Shot of Espresso Spilled Over a Scoop of House-Made Gelato	

BAR BITES 19

Daily Special	
Chef's Daily Selection – Ask Your Server	
Cheese & Charcuterie	\$25.00
Chef's Selection of Meats and Cheeses with Spiced Nuts, Fruit Jam and Crostini	
Barbacoa Wontons - 5pc	\$17.00
House-made Barbacoa Beef and Manchego Wontons, Serrano Ranch	
Earth Sliders - 3pc	\$15.00
Plant Based "Beef" Patty, Fresh Sliced Avocado, Pickled Red Onion, Bun	
Canopy Melt Sliders - 3pc	\$15.00
Beef, Swiss, Fried Jalapenos, Remoulade, Bun	
BBQ Chicken Sliders - 3pc	\$15.00
Smoked Apple BBQ Chicken Thigh, Purple Slaw, Bun	
Tacos - 3pc	\$15.00
Flour Tortilla, Cabbage, Salsa Verde, Manchego, Cilantro, Choice of One Protein (Barbacoa Beef, Chipotle Chicken or Baja Fried Fish)	
Sunshine City Nachos	\$19.00
Tortilla Chips Piled High with Chipotle Chicken, Pickled Jalapeno & Onion, Mango Salsa, Cheddar, Sour Cream	
Fritto Misto	\$19.00
Fried Calamari, Shrimp and White Fish Served w/Lemon & Remoulade	
Cajun Tasso Croquettes - 3pc	\$12.00
Mix of Blackened Ham, White Cheddar and Sofrito Topped w/Onion Brulée Sauce	
Nordic Meatballs - 5pc	\$14.00
House-Made Beef & Pork Meatballs Over Garlic Mashed Potatoes with Savory Blueberry Sauce	
Tri-Tip Pizzette	\$17.00
Bloody Mary Beef, Garlic Spread, Monterey Jack, Port Wine Glaze, Shaved Asparagus	
Mozzarella Pizzette	\$14.00
Tomato, Mozzarella, Fresh Basil, Garlic Spread, Balsamic Reduction	
Loaded Sweet Potato Fries	\$14.00
Bourbon Maple Glaze, Smoked Pecans, Pancetta Lardons, Powdered Sugar	

Canopy Garden Vegetables	\$19.00
Pickled Green Beans, Carrot, Cucumber, Roasted Broccoli, Sweet Potato Chips, Roasted Onion Peppadew Dip	
Buffalo Wings	\$12.00
Choice Of: Boneless or Bone-In, Buttermilk Brined Chicken, Buffalo Sauce, Bleu Cheese, Celery & Carrots	
Southern Fried Pickles	\$10.00
Fried Pickle Chips, Ranch Dressing	
Shrimp Cocktail - 6pc	\$8.00
Cocktail Sauce, Horseradish, Lemon	
Truffle Fries	\$10.00
Parmesan, Truffle Seasoning	

BRUNCH 4

Mimosas, Bellinis, Bloody Mary's	\$5.95
Canopy Breakfast	\$10.00
Two Eggs, Bacon, Grilled Toast, Red Potato-Sofrito Hash	
Pecan Sticky Bun	\$13.00
Cinnamon Spiced Pecan Sticky Bun	
Breakfast Sliders - 3pc	\$15.00
Chicken Sausage with Swiss Cheese, Scrambled Egg and Grilled Onion Served on Mini Bagels	

FROZEN DRINKS 2

Frosé	\$13.00
Frozen Rose, Stoli Vodka, Blend of Juices	
Frozen Tropical Storm	\$14.00
Coconut Cartel rum, Sailor Jerry rum, Coconut, Passionfruit, Pineapple juice	

SIGNATURE COCKTAILS 5

Strawberry Regatta	\$14.00
Hendricks Neptune, Lemon Juice, Strawberry Puree, Cucumber, Peychaud Bitters, Club Soda, and Mint	
Cucumber On Over	\$13.00
Crop Cucumber Vodka, Lemon Juice, Cucumber Basil Syrup, Club Soda	
Mango Margarita	\$14.00
Milagro Blanco, Solerno Blood Orange Liqueur, Mango Turmeric Syrup, Lime, Salt	
Birchwood Old Fashioned	\$14.00
Old Forester Bourbon, Solerno Blood Orange Liqueur, Orange Bitters	

Blueberry Thyme Collins	\$13.00
Stoli Vodka, Fresh Lemon, Blueberry Puree, Fresh Picked Thyme, Topped with Club Soda	

FEATURED COCKTAILS 6

Watermelon Suga	\$13.00
Absolut Watermelon, Strawberry Syrup, Mint, Lemon	
Peach Emoji	\$13.00
Ketel One Peach, Lemon Juice, Simple Syrup	
Main Squeeze Paloma	\$13.00
Corazon Añejo Tequila, Lime Juice, Grapefruit Soda, Agave	
Rose Affair	\$13.00
Ketel One Grapefruit Rose, Giffard Rhubarb, Grapefruit Juice, Mas La Chevaliere Rosé, Q Grapefruit Soda, Salt Rim	
Birchwood Espresso Martini	\$13.00
Abolut Vanilla, Van Gogh Dutch Chocolate, Van Gogh Double Espresso, Simple Syrup, Espresso topped with Espresso Beans	
Sour Soldier	\$13.00
Horse Soldier Straight Bourbon, Lemon Juice, Simple Syrup, Fee Foam, Orange Peel, Cherry	

WHITE 13

Charles de Fere Brut - France	\$10.00
Villa Sandi, Rose NV Sparkling Blend - Italy	\$11.00
GH Mumm, NV Champagne - France	\$19.00
Bulletin Place, Moscato - Australia	\$10.00
Santa Cristina, Pinot Grigio - Italy	\$10.00
August Kessler, Reisling - Germany	\$10.00
Storypoint, Chardonnay - Sonoma	\$10.00
Rock Angel, Rosé - France	\$12.00
LaRoche Mas La Chevaliere Rosé - France	\$10.00
Hess "Select," Sauvignon Blanc - North Coast CA	\$10.00
Babich Sauvignon Blanc - New Zealand	\$11.00
Alexander Valley, Chardonnay - California	\$11.00
White Sangria	\$10.00

RED 7

Bogle, Merlot - California	\$10.00
Norton 1895, Malbec - Argentina	\$10.00
Cycles "Gladiator", Pinot Noir - Seattle	\$9.00
Lyric by Etude, Pinot Noir - California	\$12.00
Uppercut, Cabernet Sauvignon - California	\$12.00
Broadside, Cabernet Sauvignon - CA	\$10.00
Red Sangria	\$10.00

DRAFT BEER 10

Lagunitas IPA (6.2% ABV)	\$7.00
Rich & Mellow Indian Pale Ale	
Shipyard Blood Orange (5.1% ABV)	\$7.00
Belgian-Style Blood Orange Ale	
Shipyard Monkey Fist IPA (6.9% ABV)	\$7.00
English IPA	
3 Daughters St. Pete Beach Blonde Ale (5.0% ABV)	\$6.50
Bright & Refreshing Citrus Ale	
Green Bench Postcard Pilsner (4.7% ABV)	\$7.00
American-Style Pilsner	
Cigar City Fancy Papers Hazy IPA (6.5% ABV)	\$7.50
New England IPA	
Motorworks Pulp Friction (6.5% ABV)	\$7.50
Grapefruit Indian Pale Ale	
Yuengling Traditional Lager (4.5% ABV)	\$5.50
Iconic American Lager	
Stella Artois (5.0% ABV)	\$6.50
Classic Belgian Lager	
Sam Adams Seasonal Draft	\$6.50

BOTTLED BEER 13

Bud Light	\$5.50
Michelob Ultra	\$5.50
Miller Lite	\$5.50

High Noon - Watermelon & Peach	\$8.00
White Claw - Mango & Black Cherry	\$7.00
Blue Moon	\$6.50
Cigar City "Jai Alai IPA"	\$7.00
Angry Orchard Hard Cider	\$6.50
Modelo	\$6.50
Corona Extra	\$6.50
Heineken	\$6.50
Guinness	\$6.50
Non-Alcoholic Beer	\$6.50

MIDWEEK MINGLE 8

Hit It Off	\$7.00
Jack Daniels, Grenadine, Sprite	
Apple Bottom Mule	\$7.00
Jack Apple, Lime Juice, Ginger Beer	
Lucky Man	\$7.00
Jack Daniels, Coca Cola	
Mr. Wonderful	\$8.00
Gentleman Jack, Lemon & Lime Juice, Simple Syrup, Mint, Cabernet Sauvignon	
Call Me Cosmo	\$7.00
Stoli, Lime Juice, Cranberry Juice	
Mingle Mule	\$7.00
Stoli Blueberry, Lime Juice, Ginger Beer	
Flirty Frosé	\$7.00
Stoli, Frozen Rosé, Blend of Juices	
Boss Babe	\$8.00
Stol Elit, Apricot, Grapefruit, Lemon Juice	

HAPPY HOUR DRINK SPECIALS 4

1/2 Off Red or White Sangria
1/2 Off Wine Under \$10
1/2 Off Signature Cocktails

Select Beer

\$3.00

3-COURSE PRIXE FIXE MENU 3

Scallops	\$20.00
2 Brown-Butter Seared Scallops, Bourbon Bacon Jam, Babaganoush, Wasabi, Crispy Shallots	
30 Day Dry Aged KC Strip*	\$65.00
Seared Artichoke, Kohlrabi Puree, Gratin, Carrot Sauce	
P.S. "I ♥ U"	\$10.00
Caramel Espresso Macarons, Chocolate Covered Strawberries	

SHAREABLE ENTREE 1

Surf & Turf*	\$80.00
Short Rib, Lobster Cakes, Creamy Polenta, Chimichurri, Squash, Snow Peas & Corn	

SOUP & SALAD 4

Black Garlic Mushroom Tea Bisque	\$10.00
Black Garlic, Cream, Onion, Darjeeling Tea, Mushroom, Crème Fraiche	
Italian Wedding Soup	\$10.00
Meatballs, Lentils, Pasta	
Caesar	\$12.00
Brick Street Farms® Crunch Love Lettuce, Caesar Dressing, Asiago Cheese, Herb Gremolata (Protein Add-Ons Available)	
Burrata Apricot	\$15.00
Burrata, Gooseberries, Macerated Apricot, Watercress, Maldon Salt, Cracked Black Pepper, Toasted Pepitas, White Balsamic Vinaigrette (Protein Add-Ons Available)	

DESSERTS 4

P.S. "I ♥ U"	\$10.00
Caramel Espresso Macarons, Chocolate Covered Strawberries	
Spiced Raspberry Passion Fruit Torte	\$12.00
Passion Fruit Cake, Raspberry Mousse, Passion Fruit Gelée, Chili-Spiced Syrup	
Gelato	\$7.00
Bourbon Mocha Chip	
Sorbetto	\$7.00
Pomegranate Orange Anise	

SPECIALS 2

3-Course Prix Fixe	\$90.00
See separate menu for description	
Shareable Surf & Turf*	\$80.00
Short Rib, Lobster Cakes, Creamy Polenta, Chimichurri, Squash, Snow Peas & Corn	

1ST COURSE 2

Half House Salad

Cup of Soup

2ND COURSE 4

Meatloaf

Ribeye, Pork, Buttermilk Mashed Potatoes, Preserved Beans, Wild Mushrooms, Bacon-Fig Demi

Lantern Lane Brick Chicken

Locally Sourced Airline Chicken Breast, Pickled Fennel, Citrus Roasted Asparagus, Pomme Purée

Mussel Bucatini

Saffron Au Jus, Nduja Pork Vinaigrette, Pickled Sweet Peppers, Charred Leeks, Cilantro Corn Relish

Cruciferous

Cauliflower, Broccolini, Brussels Sprouts, Pickled Peppers, Hazelnuts, Celery Root Purée, Puffed Grains Add Protein: Chicken (8), Salmon* (13), Shrimp (14), Petite NY Strip* (15), Tuna* (17), Scallops (22)

3RD COURSE 2

Chocolate Cake

Daily Sorbet