

## CRAFT

RAMP-RICOTTA DUMPLINGS \$15  
*Fricassée of Globe Artichokes*

CRÈME FRAICHE AGNOLOTTI \$16  
*Cured Skuna Bay Salmon  
and Anise Hyssop Pistou*

COBIA CONFIT \$26  
*French Green Lentils, Pea Shoots,  
and Chicken Spice Vinaigrette*

SLOW ROASTED LAMB SHOULDER \$26  
*With Creamed Peas, Lettuce Chiffonade  
and Applewood Smoked Bacon*

BLACK ROCK ORCHARD  
BLUEBERRY BLINTZ \$12  
*Ricotta Parfait, Blueberry Aigre-Doux  
and Verbena-Mint Ice Cream*

## HISTORY

KINSHIP SOUP AND SANDWICH \$17  
*Green Tomato Soup, Crab Cake Sandwich  
and Old Bay Mayonnaise*

ASPARAGUS VINAIGRETTE \$14  
*Chilled Spring Asparagus, Capers, Minced  
Hard Boiled Egg, Tarragon and Mustard Vinaigrette*

TONNATO VITELLO \$26  
*Seared Yellowfin Tuna, Charred Rare Veal,  
Vidalia Onion, Olive, Rosemary and Parmesan Oil*

BEEF ON WECK \$32  
*Grilled Martin Ranch Beef Ribeye, Crispy Caraway  
Flatbread, Ramps, Watercress and Horseradish Soubise*

CHOCOLATE MENDIANT CAKE \$12  
*Cherry Chocolate Crèmeux, Almond Cream,  
Whipped Ganache and Almond Brittle Ice Cream*

## INGREDIENTS

CHESAPEAKE BAY SOFTSHELL CRAB TEMPURA \$18  
*Rhubarb Gazpacho, Toasted Cashew and Sesame Oil*

GRILLED SHENANDOAH VALLEY BEEF HEART \$15  
*Chive Blossom Tater Tots and Anise Hyssop Pesto*

CRISPY SKIN BLACK SEA BASS \$26  
*Caramelized Fennel, Sweet Peppers  
and Saffron Emulsion*

CRISPY MEDALLION OF VEAL SWEETBREAD \$24  
*Fricassée of Beef Tongue and Asparagus,  
Creamed Grits*

STRAWBERRY BANANA TRIFLE \$12  
*Roasted Banana Ganache, Soft Poppyseed Cake,  
Earth 'n' Eats Strawberry Mousse and Banana Sherbet*

## INDULGENCE

SASANIAN OSETRA CAVIAR \$80  
*Yukon Gold Potato Chips and Crème Fraîche*

MAINE LOBSTER FRENCH TOAST \$30  
*Cucumber, Rhubarb and Sesame Mousse*

SAUTÉED MOULARD DUCK FOIE GRAS \$30  
*With Smoked Onion Marmalade, Bacon Madeleines  
and Foie Gras-Balsamic Vinaigrette*

GRILLED VEAL TENDERLOIN \$44  
*English Pea and Crayfish Fricassée, Onion Rings  
and Artichoke Coulis*

TONGAN VANILLA CREMA FRITTA \$14  
*Rhubarb-Fennel Marmalade, Poached Rhubarb  
and Grand Marnier Ice Cream Float*

PRALINES 'N' CREAM \$12  
*Bourbon Brown Sugar Mousse, Maple Nut Granola,  
Pecan Ganache and Frozen Pralines and Cream*

## FOR THE TABLE

WHOLE ROASTED FOIE GRAS \$150  
*With Brioche Croutons, Celtnce and Apricot Jam*

*Entrées Served with Parker House Rolls*

DOVER SOLE \$70  
*Fricassée of Asparagus and Mushrooms, Boardwalk Fries,  
Lobster Béarnaise*

KINSHIP ROAST CHICKEN \$56  
*Lemon-Garlic Panade, Pommes Rissolées,  
Frisée Salad*

AIGUILLETTE OF HUDSON VALLEY  
MOULARD DUCK \$62  
*Charred Spring Onions, Bread Pudding,  
Foie Gras and Rhubarb Jam*

DOUBLE CUT BERKSHIRE  
PORK CHOP \$64  
*Sweet and Sour Carrots, Slow Baked Shallots,  
Spanish Capers and Pistachios*

RASPBERRY RHUBARB PAVLOVA \$22  
*Lemongrass Gelée, Whipped White Chocolate  
and Rhubarb Sorbet*

CHURRO BASKET \$22  
*Passion Fruit Curd, Dulce de Leche  
and Dark Chocolate Ganache*

### KINSHIP

A feeling of being close  
or connected to other people.

Our menu is a reflection of what  
inspires us when we think about food.  
We hope that our restaurant fosters  
camaraderie with the people you share  
the dinner table with tonight.

— ERIC ZIEBOLD & CÉLIA LAURENT