

CRAFT

COMPRESSED SUMMER MELON SALAD \$18
Maryland Blue Crab, Shiichimi and Lime Madeleine

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

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

CRISPY BRAISED LAMB SHOULDER \$26
Confit Onion Puree, Garlic Chives, Olives and Grilled Baby Romaine

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

HISTORY

KINSHIP CORN CHOWDER \$14
Celery, Sweet Peppers and Truffle Grilled Cheese

SAGANAKI \$14
Crispy Kasserli Cheese, Sweet Peppers, Fava Beans and Rouille

SQUID AGLIO E OLIO \$22
with Chive Blossoms, White Beans, Espelette and Rosemary

OLD BAY RUBBED BEEF RIBEYE \$32
White Corn, Grilled Okra and Smoked Tomato Jam

KINSHIP CRANACHAN \$12
Raspberries, Whiskey Cream, Scottish Shortbread and Toasted Oat Ice Cream

INGREDIENTS

HEIRLOOM TOMATO SALAD \$15
Grilled Onion, Crispy Goat Cheese, and L'Abeille Garden Herb Vinaigrette

GRILLED SHENANDOAH VALLEY BEEF HEART \$15
Tater Tots, Garlic Scapes, Pistachio and Anise Hyssop Pesto

CHESAPEAKE BAY ROCKFISH \$26
Melted Savoy Cabbage, Red Pearl Onions and Caramelized Onion Broth

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

CHOCOLATE SESAME TORTE \$12
Coffee Caramel, Whipped Chocolate Ganache and Coffee Ice Cream

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

NOISETTE OF VEAL SWEETBREAD AND TENDERLOIN \$44
with Creamed Corn and Black Truffles

GOOEY BUTTER CAKE \$12
Poached Sweet Cherries, Rum Brown Butter Cream, Butter Streusel and Cherry-Swirled Buttermilk Ice Cream

PRALINES 'N' CREAM \$12
Bourbon Brown Sugar Mousse, Maple Nut Granola, Hazelnut Cake and Pecan Ganache

FOR THE TABLE

WHOLE ROASTED FOIE GRAS \$150
with Brioche Croutons, Celuce and Apricot Jam

Entrées Served with Parker House Rolls

OVEN ROASTED BLACK BASS \$68
Stuffed with Maryland Blue Crab, Dilly Beans and Pomme Paille

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 Cherry Gastrique

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

NECTARINE BLACKBERRY COBLER \$20
Brown Sugar Shortcakes and Muscovado Ice Cream

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