

CRAFT

COMPRESSED SUMMER MELON SALAD \$18
*Melon Carpaccio with Sautéed Crab Cakes,
 Compressed Cantaloupe and Rue Scented Consommé*

CORNED BEEF TONGUE TOSTADA \$14
*Shaved Savoy Cabbage, Avocado
 and Spiced Kendall Farms Crème Fraîche*

CRISPY SKIN BLACK BASS \$28
*with L'Abeille Garden Crowder Peas, Grilled Red Onion
 and Fairytale Eggplant Purée*

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

SUMMER CORN BAVAROIS \$12
*Glazed Blueberries, Zalettini
 and Olive Oil-Basil Gelato*

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
*Red Haven Peaches, Whiskey Cream,
 Scottish Shortbread and Toasted Oat Ice Cream*

INGREDIENTS

HEIRLOOM TOMATO SALAD \$15
*with Herbed Goat Cheese, Grilled Red Onion,
 Roasted Corn Gelée and Tellicherry Pepper Tuile*

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

SLOW BAKED PAVÉ OF SALMON \$24
*Baby Zucchini, Black Sesame Purée
 and L'Abeille Garden Verjus*

FAIRYTALE EGGPLANT GREEN CURRY \$19
with Banana Peppers and Jasmine Rice

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, Nectarine and Sesame Mousse

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

DOLIN BRAISED VEAL SWEETBREADS \$44
*with Mascarpone Enriched Pommes Purée,
 Summer Vegetables and Périgord Truffles*

GOOEY BUTTER CAKE \$12
*Raspberries, Rum Brown Butter Cream, Butter Streusel
 and Raspberry-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, Compressed Watermelon
 and Butter Pickled Watermelon Rind Emulsion*

Entrées Served with Parker House Rolls

OVEN ROASTED MEDITERRANEAN BRANZINO \$68
*Sautéed Maryland Blue Crab, Dilly Beans
 and Pommes 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 Peach Butter*

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

MARKET BERRY COBBLER \$20
Brown Sugar Shortcakes and Honey 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