

## CRAFT

SOUSED SHRIMP \$16  
with Butter Pickle Watermelon Rind, Corn Cake,  
Shaved Radish and Jicama Salad

CONFIT SAVOY CABBAGE RAVIOLI \$14  
Corned Veal Tongue, Shaved Carrots  
and Coriander Emulsion

WARM CURED SALMON \$25  
Braised Beets, Confit of Potato  
and Lemongrass Broth

SLOW BRAISED SHORT RIBS \$28  
Carnaroli Risotto, Fuyu Persimmons, Butternut Squash,  
Sunchoke and Beer Gastrique

TOASTED SUGAR ANGEL FOOD CAKE \$12  
Ruby Red Pear Compote, Burnt Nougatine,  
Poached Currants and Hazelnut Sorbet

## HISTORY

LAMB RIBOLLITA \$14  
Lamb Bouillon, Pain Céréales and Shelling Bean Soup  
with Bartlett Pear Agrodolce and Zested Manchego

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

BLANQUETTE OF HALIBUT \$26  
with Lobster Butter Braised La Ratte Potatoes,  
Chanterelles, Roasted Artichokes and Lemon Verbena Broth

ST. MARY'S COUNTY HAM \$24  
Herb Roasted Shoa Loin, Ham & Raisin Boudin Blanc  
and Braised Swiss Chard

KINSHIP CARROT CAKE \$12  
Cardamom Spiced Halwa, Cheesecake Pudding,  
Carrot Custard and Fresh Ginger Ice Cream

## INGREDIENTS

PINEAPPLE QUINCE SALAD \$14  
with Spicy Greens, Poached Cranberries,  
Darden Ham and Cider Vinaigrette

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

CRISPY SKIN BLACK BASS \$28  
with L'Abeille Garden Butter Beans, Grilled Red Onion  
and Fairytale Eggplant Pureé

GRILLED OCHOA FARM SWEET POTATOES \$19  
Eggplant Marmalade with Sweet Peppers  
and Yellow Curry

REID'S ORCHARD CONCORD GRAPE \$12  
PANNA COTTA  
Cream Cheese Mousse, Lemon Verbena Fizz,  
Tapioca Pearls, and Frozen Buttermilk

## INDULGENCE

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

MAINE LOBSTER FRENCH TOAST \$30  
Cucumber, Asian Pear and Sesame Mousse

FOIE GRAS TORCHON \$30  
with Dolin Blanc Gelée, Butternut Squash Confit  
and Toasted Brioche

BEEF CHOW FUN \$80  
Grilled Japanese Kuroge Beef. Rice Noodle with Minced  
Shiitake and Chive Blossoms, Fermented Black Bean Sauce

PORT ROASTED MISSION FIGS \$12  
Dark Chocolate Mousse, Vanilla Crème Fraîche  
and Espresso Crumble

CHOCOLATE PEANUT TORTE \$12  
Whipped Chocolate Ganache, Madeira Mascarpone  
and Peanut Butter Ice Cream

## FOR THE TABLE

WHOLE ROASTED FOIE GRAS \$150  
with Brioche Croutons, and Fig Mole

Entrées Served with Parker House Rolls

OVEN ROASTED MEDITERRANEAN  
BRANZINO \$68  
L'Abeille Garden Dilly Beans with Marinated Rock Shrimp,  
Brioche Croutons and Pommes Paille

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

KINSHIP CASSOULET \$58  
Duck Confit, Braised Shoa, Saucisson à l'Ail,  
Shelling Beans and Salade Verte

13oz GRILLED MARTIN RANCH  
BEEF RIBEYE \$70  
Gruyère Mousseline, Sautéed Mushrooms  
and Sauce Dijonnaise

BLACK MISSION FIG TART \$22  
Raspberries, Sweet Ricotta Cream,  
Honey and Balsamic Vinegar Ice Creams

SHAVED TÊTE DE MOÏNE \$22  
AND PONT L'ÉVÊQUE  
Compressed Apples, Candied Pecans  
and Cranberry Currant Scones

SPRUCE BAKED DER WEICHEN GEHL \$24  
Whole Wheat Date Bread, Caramel Sawdust,  
Darden Ham Salad and Huckleberry Butter

### 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