CRAFT

TUNA TATAKI $18
Cucumber Butter Pickle, Marinated Onions, Puffed Rice and Dashi Gelée

CONFIT SAVOY CABBAGE RAVIOLI $14
Cured Salmon, Shaved Carrots and Smoked Salmon Emulsion

SAUTÉED RHODE ISLAND BLACK BASS $25
with Baby Bok Choy, Shiitake Mushroom and Yuzu Kosho Broth

SLOW BRAISED SHORT RIBS $28
Carnaroli Risotto, Persimmon, Butternut Squash, Sunchokes and Beer Gastrique

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

HISTORY

CAULIFLOWER SOUP $13
with Kinship Chorizo, Potato and Caramelized Cauliflower Empanada

MACKEREL MULLIGAWTAWNY $16
with Fairytale Pumpkin, Green Lentils and Madras Curry

ROCKFISH AUX OLIVES $24
Braised Virginia Rockfish Filet, Creamed Grits, Fennel, Picholine Olives, Carrots and Niçoise Olive Powder

KINSHIP SAUERKRAUT $26
Braised Kanagy Shoat Shoulder, White Wine Braised Cabbage, Crispy Längos and Crème Fraîche Bavarois

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 Chives, Pistachio and Parsley Pesto

BRAISED FAIRYTALE PUMPKIN $19
with Savoy Cabbage, Carrot Ribbons, Peanuts and Fermented Black Bean Emulsion

HERB ROASTED RACK OF LAMB $32
with Eggplant Marmalade, Sweet Peppers and Yellow Curry

PINEAPPLE QUINCE VACHERIN $12
Poached Cranberries, Juniper Meringue, Quince Sorbet and Earl Grey Ice Cream

INDULGENCE

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

MAINE LOBSTER FRENCH TOAST $30
Cucumber, Fuyu Persimmon and Sesame Mousse

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

KUROGE FRIED RICE $80
Kuroge Carpaccio, Japanese Rice and Garlic Chips

OLD FASHIONED CAKE DONUTS $12
Butterscotch Pudding, Crispy Caramel Mousse and Doppelbock Ice Cream

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

FOR THE TABLE

WHOLE ROASTED FOIE GRAS $150
with Leek Tataki, Shaved Darden Ham and Quince Marmalade

Entrées Served with Parker House Rolls

KABKABOU $64
Olive Oil Poached Cod, Castelvetrano Olives, Capers, Preserved Lemon, Pommes Purée and Tomato -Saffron Emulsion

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

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

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

PATH VALLEY SWEET POTATO CAKE $22
Braised Apples, Sweet Potato Confit, Bay Leaf Chantilly and Spiced Apple Cider Ice Cream

SHAVED TÊTE DE MOÎNE AND PONT L'ÉVÊQUE $22
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