

CRAFT

TORCHON OF WHITE MUSHROOM	\$13
<i>Celery Root and Wild Mushroom Salad, Huckleberry Gastrique, Toasted Brioche</i>	
BABY BEET POT AU FEU	\$14
<i>Caramelized Sunchoke Bone Marrow, Red Wine Sauce</i>	
SHRIMP BOUDIN	\$23
<i>Sicilian Pistachio, Melted Leeks, Salsify Purée and Shrimp Broth</i>	
DUCK BALLOTINE	\$26
<i>Celery Root Tagliatelle, Golden Raisins, Cognac Sauce</i>	
MANGO CREAM CHOUX	\$12
<i>Bahibe Crémeux, Matcha Streusel, Lemongrass Ice Cream</i>	

HISTORY

SCALLOP NAVARIN	\$18
<i>Sautéed Sea Scallops, Baby Turnips, Braised Pea Shoots and Navel Oranges</i>	
TONGUE AND ASPARAGUS RAVIGOTE	\$14
<i>Braised Corned Beef Tongue, Shaved Asparagus, Mâche and Fines Herbes Emulsion</i>	
OEUF À LA BRICK AU THON	\$22
<i>Feuille de Brick Fried Egg, Tuna Confit, Sweet Pepper Marmalade</i>	
PETIT POIS À LA FRANÇAISE	\$24
<i>Crispy Sweetbreads, English Peas, Bacon and Green Lettuce</i>	
KINSHIP AMBROSIA	\$12
<i>Chilled Pineapple Soup, Mandarin Orange, Vanilla Meringue, Coconut Sorbet</i>	

INGREDIENTS

TAKENOKO TEMPURA	\$14
<i>Avocado, Watermelon Radish and Clementine Emulsion</i>	
MAINE SEA URCHIN	\$16
<i>Yukon Gold Potato Agnolotti, Heirloom Potatoes and Meyer Lemon Beurre Blanc</i>	
CHESAPEAKE BAY ROCKFISH	\$23
<i>Braised Celtuce, Roasted Tofu and Yuzu-Kosho Broth</i>	
CRÉPINETTE OF EARTH & EATS FARMS RABBIT	\$24
<i>Cauliflower Couscous, Carrot Emincée and Saffron-Cilantro Broth</i>	
SALTED CARAMEL PEANUT BAR	\$12
<i>Brown Butter Marshmallows, Whipped Chocolate Ganache, Bourbon Ice Cream</i>	

INDULGENCE

CASPIAN SEA OSSETRA CAVIAR	\$80
<i>Yukon Gold Potato Chips and Crème Fraîche</i>	
MAINE LOBSTER FRENCH TOAST	\$30
<i>Rhubarb, Cucumber and Sesame Mousse</i>	
SAUTEED MOULARD FOIE GRAS	\$28
<i>Duck Scrapple, Bacon Vinaigrette</i>	
GRILLED JAPANESE KUROGE BEEF	\$90
<i>Spring Garlic, Bamboo Shoots, and Pickled Ginger</i>	
BLACK ROCK ORCHARD APPLE CONFIT	\$16
<i>Bay Laurel Mousse, Cashew Financier, Smoked Vanilla Ice Cream</i>	
VALRHONA GUANAJA CUSTARD CAKE	\$12
<i>Pecan Nduja, Espelette Caramel, Pralines 'n' Cream Ice Cream</i>	

FOR THE TABLE

WHOLE ROASTED FOIE GRAS	\$150
<i>Fuji Apples, Pearl Onions and Foie Gras Balsamic Vinaigrette</i>	
<i>Entrées Served with Parker House Rolls</i>	
ATLANTIC SWORDFISH À L'ESPAGNOLE	\$56
<i>Spanish Rice with Darden Ham and Celery Branch, Shaved Fennel and Navel Orange Salad</i>	

KINSHIP ROAST CHICKEN	\$56
<i>Lemon-Garlic Panade, Pommes Rissolées, Frisée Salad</i>	
HERB ROASTED RACK OF LAMB	\$70
<i>Sweet Pepper Stew, Anson Mills Grits</i>	
13oz. MARTIN RANCH DRY AGED RIBEYE	\$62
<i>Grilled Asparagus, Steamed Gruyère Pudding, Sauce Dijonnaise</i>	

CHOCOLATE CHIP COOKIE DOUGH SOUFFLÉ	\$24
<i>with Milk Ice Cream</i>	
PINEAPPLE CRUMB CAKE	\$20
<i>Pineapple Compote, Cream Cheese Ice Cream</i>	

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