

## CRAFT

CUTTLEFISH CONFIT \$18  
*Olive Oil Bavarois, Pickled Celtuce  
and Wilted Arugula*

PIPE DREAMS GOAT CHEESE AGNOLOTTI \$16  
*Marinated Cherry Tomatoes  
and L'Abeille Garden Herbs*

AMARANTH CRUSTED ATLANTIC HALIBUT \$29  
*Ragout of White Corn, Sweet Peppers  
and Madras Curry*

CRISPY PEKIN DUCK CONFIT \$25  
*Grilled Napa Cabbage with Sesame Dressing,  
Peach, Jicama and Tulsi Basil Salsa*

YUZU POSSET \$12  
*Poached Blackberries, Coffee Ganache  
and Blackberry-Yuzu Sorbet*

## HISTORY

KINSHIP LAMB NAVARIN SOUP \$16  
*Baby White Turnips, English Peas, Carrots,  
and Kinship "BLT"*

SALADE TUNISIENNE \$14  
*Marinated Lemon Cucumber, Red Onion, Cherry Tomatoes,  
Brioche Croutons and Parsley-Mint Sorbet*

SALMON GAZPACHO \$26  
*Cucumber, Red Onion, Toasted Brioche  
and Green Tomato Coulis*

SLOW ROASTED LAMB SADDLE \$30  
*Warm Salad of Green Tomato, Shelling Beans,  
Sweet Peppers and Tahini*

PLUM MELBA \$12  
*Pain de Gênes, Compressed Plums,  
Raspberry FroYo and Mirabelle Plum Sorbet*

## INGREDIENTS

LA RATTE POTATO SALAD \$14  
*Fairytale Eggplant, Grilled Vidalia Onion,  
Yellow Roma Tomatoes and Eggplant Purée*

SOFT SHELL CRAB TEMPURA \$20  
*with Cucumber and Pickled Shallot Salsa, Cilantro Pesto  
and Song Family Sesame Oil*

SAUTÉED FILET OF RED SNAPPER \$26  
*Slow Baked Beef Steak Tomatoes, Roasted Summer Squash  
and Anise Hyssop Pistou*

SLOW BRAISED RABBIT LEG \$25  
*with Creamy Grits and a Fricassée of Okra,  
Toasted Hominy and Summer Beans*

OCHOA FARMS WHITE CORN CAKE \$12  
*Poached Peaches, Tulsi Granité  
and Corn Milk Ice Cream*

## FOR THE TABLE

WHOLE ROASTED FOIE GRAS \$150  
*with Compressed Melon, Shaved Darden Ham  
and Rue Scented Madeleines*

*Entrées Served with Parker House Rolls*

BLUEFIN TUNA NIÇOISE \$66  
*Haricot Verts, Garlic Confit, Grilled Romaine,  
Braised La Ratte Potatoes and Hard Boiled Egg Sauce*

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

KINSHIP PORK & BEANS \$60  
*Grilled Pork Belly, Pied de Cochon, Pork Cheeks  
and Fricassée of Cannellini Beans, Spinach and Fava Beans*

EASTERN SHORE BBQ BEEF RIBEYE \$72  
*with Succotash, Smoked Tomato Jam, Grilled Okra  
and Corn Pudding*

BLACK ROCK ORCHARD PEACH COBBLER \$25  
*with Oolong Ice Cream*

PASKA SIRANA AND BREBIROUSSE D'ARGENTAL \$24  
*Almond Tart, Apricot Jam  
and Honey Gastrique*

## INDULGENCE

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

MAINE LOBSTER FRENCH TOAST \$30  
*Compressed Watermelon, Cucumber and Sesame Mousse*

EAST COAST SEA URCHIN \$35  
*with Mascarpone-Enriched Potato Ravioli,  
Darden Ham and Australian Black Truffle*

BEEF ROSSINI \$68  
*with Sautéed Foie Gras, Black Truffle,  
Arrowleaf Spinach and Madeira Sauce*

BLUEBERRY PAIN PERDU \$12  
*Butter Streusel and Hokey Pokey Ice Cream*

KINSHIP CANDY BAR \$12  
*Pretzels, Peanuts, Caramel, Roasted White Chocolate  
and Salted Pretzel Ice Cream*

### 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