

CRAFT

CUTTLEFISH CONFIT \$18
*Olive Oil Bavaois, 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
*Fairytales 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