

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

FOR THE TABLE

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

Entrées Served with Parker House Rolls

TUNA À LA PROVENÇALE \$66
Toasted Socca, Grilled Okra, Red Onion, Haricots Verts, Cherry Tomatoes, Garlic Confit and Chimichurri

HISTORY

KINSHIP LAMB NAVARIN SOUP \$16
Baby White Turnips, Green Beans, 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

BRUNSWICK STEW \$26
Braised Rabbit Leg, Creamy Grits, Heirloom Tomatoes Okra and Yellow Filet Beans

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

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

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

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

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 VIRGINIA ROCKFISH \$26
Slow Baked Beef Steak Tomatoes, Roasted Summer Squash and Tarragon Pistou

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

BLACK MISSION FIG SUNDAE \$12
Lemon Crème Fraîche, Raspberry Meringue, Fig Newtons and Fig Leaf Ice Cream

PEACHES 'N' CREAM SEMOLINA CAKE \$22
Brown Sugar Oat Streusel and Whipped Crème Fraîche

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, Royal Trumpet Mushrooms, Arrowleaf Spinach and Madeira Sauce

MANJARI CHOCOLATE POT DE CRÈME \$12
Port-Poached Pears, Candied Hazelnuts Roquefort Cheese, and Spiced Pear Sorbet

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