

## CRAFT

MEDINA FARMS TOMATO SALAD \$20  
*Slow Roasted Romas, Marinated Cherry Tomatoes,  
 Gem Lettuce Tempura, Diced Bacon and Basil Aioli*

KINSHIP SAGANAKI \$18  
*Cherry Tomatoes, Sweet Peppers, Grilled Red Onion,  
 Lou Lou Garden Basil and Smoked Tomato Coulis*

CORN MILK POACHED HALIBUT \$37  
*White Corn Chowder, Vidalia Onion Rings  
 and Paprika Oil*

CUMIN SPICED GRILLED BEEF RIBEYE \$44  
*Sweet Corn Clafoutis, Blistered Shishito Peppers and  
 Cherry Tomatoes with Roast Garlic Soubise*

VALRHONA CARAMÉLIA SWIRLED PARFAIT \$15  
*Compressed Apricots, Apricot Crèmeux, Lavender  
 Marshmallows and Hazelnut Ice Cream*

## HISTORY

PURÉE OF EGGPLANT SOUP \$18  
*Minced Olives, Seared Tomato  
 and Pain Céréales Crostini*

CAULIFLOWER MULLIGATAWNY \$21  
*Green Lentils, Baby Carrots, Coconut Milk  
 and Madras Curry*

GRILLED BLUEFIN TUNA \$38  
*Stir Fried Shiitake Mushrooms, Northern Neck Okra,  
 Roasted Tofu and Song Family Peanut Oil*

MARCHO FARM VEAL SWEETBREAD \$38  
*Petit Pois à la Française, Applewood Smoked Bacon  
 and Romaine Lettuce*

PISTACHIO NOUGAT GLACÉ \$15  
*Pistachio Sponge, Olive Oil Jam, Compressed  
 Cantaloupe and Cantaloupe Granité*

## INGREDIENTS

CRAB EN FEUILLES DE BRICK \$23  
*Compressed Melon, Frisée Lettuce  
 and Red Pepper Sorbet*

GRILLED BROKEN ARROW RANCH QUAIL \$24  
*Black Mission Fig Molé and Summer Corn Esquites  
 with Cotija, Lime, Banana Pepper, and Cilantro*

SAUTÉED MEDITERRANEAN DORADE \$36  
*Eggplant Agridolce, Summer Squash, Dilly Beans,  
 Diced Basil and Beurre Tomato*

BBQ KANAGY FARM PORK JOWL \$34  
*Medina Farm Zucchini, Wax Beans and Yellow Peach  
 with Peach BBQ Sauce and Corn Cake Croutons*

CORN CREMA FRITTA \$15  
*Basil Infused Blueberry Gelée, Blueberries, White Corn  
 and Corn Ice Cream*

## INDULGENCE

CHIPS AND DIP \$85  
*Kaviari Prestige Osetra Caviar, Yukon Gold Potato Chips  
 and Kendall Farms Crème Fraîche*

BLUEFIN CHUTORO SASHIMI \$32  
*Jicama and Cucumber Salad, Diced Avocado,  
 Yuzu Kosho Vinaigrette and Dashi Gelée*

LOBSTER FRENCH TOAST \$42  
*English Cucumber, Marinated Peach  
 and Toasted Sesame Mousse*

ROASTED CALIFORNIA SQUAB \$70  
*Duck Fat Braised Potatoes, Melted Leeks, Crispy Shiitake  
 Mushrooms, Australian Black Truffle Purée*

CHOCOLATE CHIP CAKE \$16  
*Chocolate Crèmeux, Chocolate-Peanut Butter Crunch,  
 Cinnamon Milk Sauce and Fresh Milk Ice Cream*

## FOR THE TABLE

CORSICAN CHARCUTERIE AND CHEESE \$32  
 PLATTER  
*With Grilled Pain Francese and Fig Compote*

*For The Table Entrées are Served with Parker House Rolls*

KINSHIP ROAST CHICKEN \$64  
*Lemon-Garlic Panade, Pommes Rissolées  
 and Frisée Salad*

HERB ROASTED RACK OF LAMB \$96  
*Smoked Eggplant Ratatouille, Merguez Meatballs,  
 and Cilantro-Mint Rice Pilaf*

EASTERN SHORE SEAFOOD BOIL \$68  
*Rose Snapper, Shrimp, Lobster,  
 Summer Vegetables, Baby Corn Tempura  
 and Old Bay Broth*

LAVENDER INFUSED PEACH HAND PIE \$28  
*With White Peach Sorbet and Buttermilk Frosting*

*A 23% Service Charge Will Be Applied to All Final Bills, No Additional Tipping Is Required  
 Consuming Raw or Undercooked Food Items May Increase Your Risk of Foodborne Illness*

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