

CRAFT

CRÈME FRAICHE AGNOLOTTI \$19
Warm Smoked Salmon and Chives

BLUEFIN TUNA TATAKI \$24
*Cucumber Butter Pickle, Marinated Onion Salad,
Dashi Gelée and Shiso Tempura*

CORIANDER CRUSTED KANPACHI \$39
*Braised Celery, Pomegranate Seeds, Tamari and
Orange Glazed Sunchokes*

DOUBLE CUT LAMB CHOP \$50
*Broccoli Rabe, Crispy Chickpeas and
Lamb Condiment*

ROASTED BANANA CUSTARD \$16
*Orange Blossom Crème Chantilly, Cookie Butter Ganache
White Chocolate Crumble and Spiced Buttermilk Ice Cream*

FOR THE TABLE

For The Table Entrées are Served with Parker House Rolls

SAUTÉED FILET OF WALLEYE PIKE \$80
*Blue Crab Beignets, Aji Dulce Pepper Stew
and Pommes Paille*

HISTORY

RAPPAHANNOCK RIVER OYSTER CHOWDER \$20
Rosemary Black Pepper Biscuit

ŒUF EN MEURETTE \$24
*Poached Hen Egg, Bacon and Garlic Bread Pudding,
Roasted Mushrooms, Pearl Onions and Red Wine Tuile*

SAUTÉED MAHI MAHI \$38
*Red Peppers, Avocado and Fennel Tempura
and Soupe de Poisson*

BOBO FARMS POUSSIN \$29
*Roasted Peppers, Arroz Verde
and Molhangá Sauce*

APPLES AND HONEY \$16
*Honey-Rye Cake, Honey Mousse,
Honeycrisp Apple Compote and Thyme Ice Cream*

KINSHIP ROAST CHICKEN \$70
*Lemon-Garlic Panade, Pommes Rissolées
and Frisée Salad*

GRILLED MARTIN FARM BEEF RIB-EYE \$96
Creamed Spinach Chausson and Deburgo Mushrooms

INGREDIENTS

WINTER GREENS SALAD \$19
*Watercress, Arugula, Poached Cranberries, Pear,
Darden Ham and Autumn Spice Dressing*

CORNED BEEF TONGUE PIEROGI \$22
*Celery Root Apple Marmalade, Baby Spinach
and Aged Gouda Broth*

PAN ROASTED FILET OF ROCKFISH \$38
*Sage Polenta, Savoy Cabbage Confit and
Darden Ham Broth*

PAN ROASTED VEAL SWEETBREADS \$38
*Celery Root Purée, Oyster Mushrooms, Leek Tataki
and Beurre Colbert*

KINSHIP PEAR CRISP \$16
*Roasted Bartlett Pears, Maple Bavarois, Oat Crumble
and St. Germain Ice Cream*

MAUI PINEAPPLE HAND PIE \$30
Ginger-Buttermilk Frosting and Pineapple Sorbet

INDULGENCE

CHIPS AND DIP \$90
*Kaviari Prestige Osetra Caviar, Yukon Gold Potato Chips
and Kendall Farms Crème Fraîche*

KINSHIP BOUDIN BLANC \$50
*Pistachios, Darden Ham
and Shaved Black Winter Truffles*

LOBSTER FRENCH TOAST \$46
*English Cucumber, Fuyu Persimmon
and Toasted Sesame Mousse*

GRILLED ÉMINCÉE OF KUROGE BEEF \$80
*Hay Smoked Persimmon, Roasted Mushrooms and
Fermented Black Bean Glaze*

VALRHONA DARK CHOCOLATE PAVÉ \$17
*Chocolate Rice Crisp, Cinnamon Crème Chantilly,
Espresso Caramel Sauce and Vanilla 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

*A 20% Service Charge will be Applied to the Final Bill; No Additional Gratuity is Expected.
Consuming Raw or Undercooked Food Items May Increase Your Risk of Foodborne Illness*