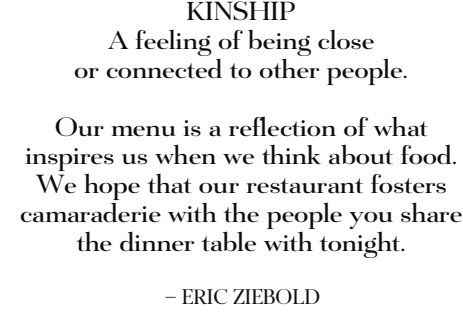


CRAFT		HISTORY		INGREDIENTS	
HAY SMOKED TUNA NIÇOISE	\$24	ANDALUSIAN SAFFRON AND BREAD SOUP	\$20	GRILLED FLORENTINO CAULIFLOWER	\$20
Garden Lettuce, Soft Boiled Egg, Niçoise Olives and Anchovy- Black Pepper Dressing		Olive and Pepper Tapenade		Avocado, Dragonfruit, Arepa Croutons, Cilantro and Guajillo Chile Sauce	
KANAGY FARM SCRAPPLE DUMPLINGS	\$19	ASPARAGUS VINAIGRETTE	\$20	CORNE D BEEF TONGUE	\$22
Sautéed Napa Cabbage, Carrot Ribbons and Darden Ham Broth		Chilled Spring Asparagus, Hard Boiled Egg Emulsion, Asparagus-Caper Salpicon, Mâche and Shaved Pecorino		Butter Pickled Cabbage, Baby Carrots and Clove Beignet	
ALMOND CRUSTED ATLANTIC MAHI MAHI	\$42	SAUTÉED FILET OF BLACK BASS	\$42	GULF SHRIMP PAPARADELLE	\$36
Curry Braised Leeks, Spring Takenoko and Orange Glazed Celtuce		Shiitake Mushroom, Baby Bok Choy and Yuzu Kosho Broth		Ramp Tops, Alziari Olive Oil and Saucisson à l'ail	
DOUBLE CUT LAMB CHOP	\$50	CRISPY PORK JOWL AND BRAISED CHEEK	\$29	PAN ROASTED VEAL SWEETBREADS	\$38
Broccoli Rabe, Crispy Chickpeas, Roast Peppers and Lamb Condiment		Roasted Peppers, Arroz Verde and Molhanga Sauce		Ragoût of Asparagus, Potato Gnocchi and Fines Herbes Emulsion	
PASSIONFRUIT NEGRONI	\$16	ROASTED BANANA CUSTARD	\$16	APPLES AND HONEY	\$16
Crème Fraiche Semifreddo, Vermouth Rouge Gelee, Passionfruit Coulis, Juniper Madeleines and Grapefruit-Campari Sorbet		Orange Blossom Crème Chantilly, Cookie Butter Ganache White Chocolate Crumble and Spiced Buttermilk Ice Cream		Honey-Rye Cake, Honey Mousse, Honeycrisp Apple Compote and Thyme Ice Cream	
FOR THE TABLE		KINSHIP ROAST CHICKEN	\$70	MAUI PINEAPPLE HAND PIE	\$30
For The Table Entrées are Served with Parker House Rolls		Lemon-Garlic Panade, Pommes Rissolées and Frisée Salad		Ginger-Buttermilk Frosting and Pineapple Sorbet	
SAUTÉED FILET OF BRANZINO	\$80	GRILLED MARTIN FARM BEEF RIB-EYE	\$96		
Texas Shrimp Tempura, Old Bay Stew and Pommes Paille		Creamed Spinach Chausson and Deburgio Mushrooms			
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					



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