

## CRAFT

BLUEFIN TUNA TATAKI \$22  
*Butter Pickle, Marintated Onion  
and Dashi Gelée*

CONFIT SWEET POTATO \$20  
*Caramelized Brussels Sprouts, Baby Beets, Sultana Raisins  
and Smoked Duck Vinaigrette*

BRAISED RHODE ISLAND MONKFISH \$42  
*Toasted Pearl Barley, Celery Root Brunoise  
and Sour Orange Emulsion*

CRISPY BERKSHIRE PORK BELLY \$32  
*Black Eye Pea, Braised Greens  
and Darden Ham Risotto*

COCOA-PUMPKIN PIE \$16  
*Valrhona Carmelia-Pumpkin Custard, Dark Chocolate Graham  
Cracker Crumble, Pumpkin Jam and Clove Ice Cream*

## HISTORY

PURÉE OF MEDINA FARMS BUTTERKIN SOUP \$18  
*Madras Curry, French Green Lentils  
and Cilantro Chiffonade*

BRAISED TRIPE PAPPARDELLE \$22  
*Roasted Peanuts, Autumn Greens  
and Spiced Long Pepper Emulsion*

GRILLED BLUEFIN TUNA \$44  
*Sauteed Winter Greens, Fingerling Potatoes, Bacon Bits  
and Red Wine-Fig Emulsion*

GRILLED MARTIN'S FARM BEEF RIB-EYE \$45  
*Garlic Bread Pudding, De Burgo Mushrooms  
and Pea Shoots*

CARROT CAKE \$16  
*Pineapple Curd, Lime Crème Chantilly, Candied Pecans  
and Gjetost Ice Cream*

## INGREDIENTS

WINTER GREEN SALAD \$19  
*Braised Quince, Shaved Darden Ham  
and Cider Dressing*

GRILLED FLORENTINO CAULIFLOWER \$20  
*Avocado, Papaya, Arepa Croutons, Cilantro  
and Guajillo Chile Sauce*

SAUTÉED SEA SCALLOPS \$45  
*Braised Baby Beets, Crispy Brussels Sprout Leaves  
and Yuzu Kosho Emulsion*

FRICASSÉE OF VEAL SWEETBREADS \$38  
*Herb Spätzle, Caramelized Pear, Pickled Mustard Seeds  
and Watercress*

POACHED QUINCE PARFAIT \$16  
*Yogurt Mousse, White Chocolate Crumble, Pomegranate,  
Honey-Rye Tuile and Quince Sorbet*

## INDULGENCE

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

LOBSTER FRENCH TOAST \$50  
*English Cucumber, Fuyu Persimmon  
and Toasted Sesame Mousse*

SWEET POTATO GNOCCHI \$40  
*Braised Quince, Shaved Darden Ham  
and Autumn Truffles*

VALRHONA DARK CHOCOLATE MOUSSE \$17  
*Cranberry Jam, Chocolate-Feuilletine Crisp,  
Cardamom Chantilly and Ginger Vanilla Ice Cream*

## FOR THE TABLE

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

DUCK CHOUCROUTE \$80  
*Pan Roasted Breast with Smoked Duck Leg, Truffle Cervelas,  
and White Wine Braised Savoy Cabbage*

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

EASTERN SHORE SEAFOOD BOIL \$72  
*Rockfish, Little Neck Clams, Gulf Shrimp,  
Old Bay Spiced Broth and Creamy Polenta*

BARTLETT PEAR HAND PIE \$30  
*Buttermilk Frosting and Cinnamon-Pear Sorbet*

*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