



## Appetizers

### **Oyster on the Half Shell**

*house made cocktail sauce, mignonette*  
36

### **Charcuterie Board**

*chef's selection of charcuterie, pickles,  
mustard, petite salad*  
32

### **Artisan Cheese Board**

*assorted cheeses, membrillo, nuts, dried fruit*  
38

### **Edible Garden**

*crudité, green goddess dressing, olive soil*  
21

### **Winter Green Salad**

*persimmon, pear, blue cheese, walnuts,  
apple cider vinaigrette*  
24

### **Roasted Beet Salad**

*huckleberries, breakfast radish,  
sorrel*  
25

### **Hand Cut Steak Tartare**

*gem lettuce, sourdough, herbs*  
27

### **Pumpkin Hummus**

*house made lavash, sprouts*  
18

### **Shrimp Cocktail**

*french cocktail sauce, lime*  
27

### **Lobster Salad**

*maine lobster meat, carrots, vadouvan  
cream, finger lime*  
33

### **Potato Leek Soup**

*bacon, hazelnut, shallot*  
17

*Our restaurant is named after the Eastern Kingbird, a Washington D.C. native. It has feather patterns that mimic a business suit with a crown of bright feathers revealed only when he wants to impress or intimidate.*

*Dapper and adaptable with the changing of the seasons, during the summer he enjoys the single life, but when he winters along the Amazon, he is the life of the party and feasts lavishly on exotic fruit of the southern hemisphere.*

*As the Kingbird returns north from his social season, he takes time to meditate alone. When perching in the open, the Kingbird can be an unrestrained leader without fear. The Kingbird savors the nectar of the sweet life but equally understands the need for austerity.*

*We consider ourselves to be equally dapper.*



## Entrees

### Chicken Forestière

*chanterelle mushroom, roasted brussels sprouts, cipollini onion*

41

### Ora King Salmon

*endive, winter citrus, fennel barigoule*

45

### Local Rock Fish

*broccoli, fresno pepper, lime*

47

### Mushroom Risotto

*foraged mushrooms, black garlic, vegan parmesan, leeks*

35

### Tagliolini à la Chitarra

*meyer lemon beurre blanc, bottarga, chives, black pepper*

31

### Seafood Ravioli

*scallops, shrimp, bisque, cauliflower*

39

### Braised Shortrib

*pommes aligot, winter root vegetables, parsley*

52

### Pan Seared Duck Breast

*stuffed cabbage, celeriac, black truffle, sauce périgueux*

53

### Surf & Turf

*grilled strip steak, lobster, onion, seaweed*

67

## Sides

10

### Roasted Brussels Sprouts

### Grilled Broccolini

### French Fries

*add truffle +7*

### Pommes Purée

### Roasted Mushrooms

*shallots, fine herbs*

Tax not included.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.