



Appetizers

Oyster on the Half Shell

house made cocktail sauce, mignonette
East Coast 36 | West Coast 42

Charcuterie Board

chef's selection of charcuterie, pickles, mustard
32

Artisan Cheese Board

assorted cheeses, membrillo, nuts, dried fruit
38

Burrata Panzanella Salad

red wine vinaigrette, heirloom tomato, burrata
26

Grilled Kale Caesar

croutons, anchovy, parmesan
add chicken +7, shrimp +16
21

Maryland Crab Cake

biquinho pepper, lemon aioli, arugula
29

Tomato Bisque

parmesan cream, basil
17

Black Angus Beef Carpaccio

garlic aioli, arugula, grissini
24

Fried Artichoke

citrus aioli
24

Shrimp Cocktail

french cocktail sauce, lime
25

Tuna Crudo

evoo, capers, lemon
29

Roasted Bone Marrow

braised oxtail, caramelized onion,
grilled sourdough
29

Seafood Tower

prawns, lobster, east & west coast oysters,
jumbo lump crab, accoutrements
MP

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

Brioche Stuffed Chicken

cippolini onion, broccoli raab, mustard jus
47

Ora King Salmon

caponata, pine nut relish
49

Grilled Whole Bronzino

gremolata, choice of 2 sides
45

Bison Strip Steak

*bison shortrib cruffin, squash ecrasse,
fine herbs*
55

Surf & Turf

*dry aged denver steak, lobster tail,
onion soubise, spinach, mushrooms*
63

Pasta

Ravioli

goat cheese, beets, orange
27

Bucatini Carbonara

pancetta, dandelion, egg
26

Mafaldine

*traditional bolognese,
pecorino pepato*
26

Linguine alle Vongole

cockles, chile flakes, garlic breadcrumb
26

Black Truffle Risotto

mushrooms, allium, vegan parmesan
31

Sides

11

French Bean Fricassée

fine herbs & shallots

French Fries

add truffle +6

Roasted Mushrooms

shallots, fine herbs

Pommes Purée

Grilled Broccoli Rabe

Basmati Rice

butter, herbs, shallots

For parties of six or more an automatic 20% service charge is added to the check.
This service charge goes directly to our staff. You may leave an additional tip, if you choose.

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.