



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

*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

Atlantic Halibut

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.