



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, house-made ranch dressing, olive soil

21

Baby Gem Caesar Salad

*grilled & raw baby gem lettuce, caesar dressing,
breadcrumbs*

24

Poached White Asparagus

hollandaise, prosciutto, brioche

32

Hand Cut Steak Tartare

*spring onions, beef fat aioli,
grilled sourdough*

27

Stuffed Squash Blossom

ratatouille, goat cheese, piquillo pepper

28

Shrimp Cocktail

french cocktail sauce, lime

27

G.A.R. Snapper Crudo

*green strawberries, basil,
citrus*

29

Chilled Pea Soup

spring peas, parmesan

19

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

Pennsylvania Golden Chicken

*wild nettles, maitake mushrooms,
baby potato, mustard jus*

43

Ora King Salmon

fiddlehead fern, beluga lentil, green asparagus

45

Turbot

caviar beurre blanc, mushrooms, parsley root purée

52

Mushroom Risotto

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

35

Braised Rabbit Cavatelli

*parmesan cream, garlic,
baby carrots*

33

Agnolotti

black truffle, morels, english peas, smoked butter

35

Veal Blanquette

thumbelina carrot, button mushrooms, basmati rice

42

Stuffed Lamb Loin

*merguez sausage, green chickpeas,
natural jus*

49

Surf & Turf

*dry aged strip steak, lobster stuffed morels,
nettles, spinach*

61

Sides

10

Pea Fricassée

Grilled Asparagus

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.