



Appetizers

Oyster on the Half Shell

house made cocktail sauce, mignonette

36

Charcuterie Board

*chef's selection of charcuterie, pickles,
mustard*

32

Artisan Cheese Board

assorted cheeses, membrillo, nuts, dried fruit

38

Heirloom Tomato Salad

tomato water, basil blossom, sundried tomato bun

18

Butter Lettuce Salad

champagne gelée, egg yolk jam, herbs & flowers

18

Maine Scallop Crudo

citrus, passionfruit dressing, bergamot, crudité

23

Foie Gras Parfait

peach, lavender, brioche

28

Hand Cut Steak Tartare

*fried egg yolk, beef fat aioli,
grilled country bread*

21

Stuffed Squash Blossom

ratatouille, goat cheese, piquillo pepper

25

Shrimp Cocktail

french cocktail sauce, lime

25

Tuna Tartare

crab shoyu, rice cracker, avocado

21

Heritage Pork Belly

mustard variations, local honey, apricot

23

Tomato Watermelon Gazpacho

compressed watermelon, rosewater gelée, begonia flower

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

Pennsylvania Golden Chicken

*pan seared breast, chicken chorizo, bbq onion,
fava beans*
43

G.A.R. Snapper

chanterelles, corn nage, tomatoes
45

Grilled Dorade

biquinho pepper, chive butter
52

Meyer Lemon Risotto

*saffron, parmigiano reggiano,
summer squash*
25 | 41

Quadrotti

triple cream brie, 24 month country ham, morel
27 | 43

Tagliolini

*maryland blue crab, red pepper tomato sauce,
bottarga, breadcrumbs*
27 | 43

Bison Strip Steak

bison shortrib cruffin, squash ecrasse, fine herbs
55

Surf & Turf

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

Sides

10

Spring Pea Fricassée

Grilled Broccolini

French Fries
add truffle +7

Pommes Purée

Roasted Mushrooms
shallots, fine herbs

Tax not included.

For parties of six or more an automatic 20% service charge is added to the bill.

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