



Sharables

Marinated Olives

rosemary, orange zest (gf, v)
12

BLT Deviled Eggs

*applewood smoked bacon, arugula purée,
tomato relish, breadcrumbs*
14

Chips & Dips

*pita chips, onion dip, smoked baba
ghanoush, hummus, crudité*
15

Colossal Shrimp Cocktail

spicy cocktail sauce, lemon (gf)
26

Charcuterie Board

selection of cured meats, garnitures
25
+ cheese
38

Appetizers

Soup du Jour

ask your server for today's selection
14

Grilled Peach Salad

*lolla rossa, grilled peaches, hazelnuts, asparagus,
goat cheese, raspberry vinaigrette (v, n, gf)*
24

Caesar Salad

parmesan, crouton, lemon, caesar dressing
15

Pork Belly & Scallops

*house cured pork belly, scallops, cauliflower purée,
golden raisins, capers, beurre blanc (gf)*
29

Hand Cut Steak Tartare

egg, caper, dijon, cornichon, crostini
18

Our restaurant is named after the Eastern Kingbird, a Washington D.C. native. It has feather patterns that mimick 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

Roasted Chicken Breast “Fricassee”

*farro, english peas, mushrooms,
baby carrots, pan jus*

32

Grilled Swordfish

*sun-dried tomato tapenade, swiss chard,
beurre blanc (gf)*

42

“Fish & Chips”

*crispy haddock, fingerling potatoes, spring pea coulis,
tartar sauce*

28

Ratatouille

*yellow squash, zucchini, chinese eggplant, yellow peppers,
roma tomatoes, house tomato sauce (gf, vg)*

26

Filet Mignon

*sauteed spinach, cognac demiglace,
blue cheese butter (gf)*

70

Rack of Lamb

*mediterranean cous cous, tomato, feta, cucumber,
arugula, lemon, yellow pepper*

65

Veal Marsala

*white beech mushrooms, broccolini,
marsala demiglace*

40

Kingbird Burger

*black angus brisket & chuck, fried pickled
onions, lolla rossa, secret sauce, french fries*

26

Sides

10

Grilled Asparagus

lemon oil, sumac (vg, gf)

Truffle Fries

herb mayo (v)

Sautéed Mushrooms

mélange of mushrooms (gf, v)

Grilled Broccolini

*sherry vinaigrette, roasted red
peppers, almonds (n, gf)*

v-vegetarian

vg-vegan

n-contains nuts

gf-gluten free

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.