



## 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

### Panzanella Salad

*red wine vinaigrette, heirloom tomato, local mozzarella*  
*add burrata +8*  
21

### Grilled Kale Caesar

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

### Maine Scallop Crudo

*citrus, passionfruit dressing, bergamot, crudité*  
23

### 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

### Pennsylvania Golden Chicken

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

### Ora King Salmon

*caponata, pine nut relish*  
49

### Grilled Dorade

*biquinho pepper, chive butter*  
52

### Meyer Lemon Risotto

*saffron, parmigiano reggiano,  
summer squash*  
29

### Quadrotti

*triple cream brie, 24 month country ham, morel*  
36

### Tagliolini

*maryland blue crab, red pepper tomato sauce,  
bottarga, breadcrumbs*  
36

### Bison Strip Steak

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

### Surf & Turf

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

## Sides

11

### French Bean Fricassée

*fine herbs & shallots*

### French Fries

*add truffle +6*

### Roasted Mushrooms

*shallots, fine herbs*

### Pommes Purée

### Charred Broccolini

*parmesan, anchovies, lemon*

### 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.