



*We are excited to welcome you to Shilling Canning Company.
Please take a moment to read the below dining guidelines - many of which are in effect as a result of COVID-19
and for the purpose of protecting our staff and our guests
so that we can continue to provide the incredible food & hospitality we're known for.*

GRATUITY

There is a 22% service charge added to all bills. This is to allow our staff a living wage - especially during a time where capacity is significantly reduced. Our printers still print receipts with a gratuity line - please only leave an additional gratuity if you feel compelled to do so (and know that we are very grateful). 100% of gratuity goes to our staff and we sincerely appreciate your patronage, support and understanding during this time.

MASKS & SOCIAL DISTANCING

*Please wear a mask or face covering properly any time when not seated
(if getting up to use the restrooms, or when entering / departing the restaurant, etc.)*

*Our attentive staff is happy to help with anything you need.
Please avoid approaching the bar or chef's counter.*

*Tables and seats are configured to allow for optimal distancing.
Please avoid moving them or joining them together.
According to local governance, the maximum number of guests at a table is 6, including children.*

DURATION & TIMING

*We allot 2 (two) hours for you to enjoy your dining experience.
Our staff will give you a friendly heads up if you're approaching that two hour mark.
(We appreciate your cooperation with this as it allows us to properly sanitize
between seatings among other things.)*

DC has an alcohol cut off of midnight. A member of our staff will give you a friendly reminder but it is the guest's responsibility to use their judgment when ordering an alcoholic beverage during last call. If any of your beverage remains at midnight, we'll offer to bottle it to go for you.

*We are committed to offering an incredible dining experience.
Please don't hesitate to talk to a member of our team if you have any questions.
We offer a regularly changing menu that sources directly from local farms and fishermen throughout the
Chesapeake region - supporting us means supporting the local economy and
we are thrilled to have you!*

*With love,
Reid Shilling & Sara Quinteros-Shilling*

WINE, BEER & COCKTAILS

SPARKLING

CHANDON
Champagne Style | NV | CA

MONT MARCAL ROSADO
Rose Cava | 2017 | ES

LARMANDIER BERNIER LATITUDE
Champagne | NR | FR

PIERRE PAILLARD 'LES TERRES ROSES'
Rose Champagne | NV | FR

MOUSSÉ FILS 'L'OR D'EUGÈNE'
Champagne | NV | FR

AGRAPART & FILS GRAND CRU
Champagne | NV | FR

WHITE

DUO
Torrentes | 2019 | Bolivia

OVUM 'BIG SALT'
Riesling & Gewurztraminer | 2020 | OR

ERIC KENT
Sauvignon Blanc | 2019 | CA

DOMAINE CHEVEAU 'LES GRANDES BRUYERE'
Chardonnay | 2018 | FR

GARGIULO
Pinot Grigio | 2017 | CA

GINI 'LA FROSCA'
Soave | 2015 | IT

WINE

\$14/55 VENETO ROSSO (ON TAP) **\$14/60**
Merlot & Corvina | 2019 | IT

\$14/55 VAN DUZER WILLAMETTE VALLEY **\$17/70**
Pinot Noir | 2017 | OR

\$95 BREA CELLARS **\$18/75**
Cabernet | 2017 | CA

\$120 DOMAINE JEAN ROYER **\$95**
Chateaufeuf du Pape | 2017 | FR

\$130 LIMERICK LANE 'RUSSIAN RIVER' **\$100**
Zinfandel | 2019 | CA

\$145 CANTINA GIARDINO 'IL DROGONE' **\$110**
Aglianico | 2016 | IT

VAN DUZER 'KALITA' VINEYARD **\$110**
Pinot Noir | 2014 | OR

SAN FELICE 'POGGIO ROSSO' **\$120**
Chianti Classico Gran Selezione | 2015 | IT

\$12/50 GARGIULO 'MONEY ROAD RANCH' **\$150**
Cabernet | 2017 | CA

\$15/60 GARGIULO 'G MAJOR' **\$250**
Cabernet | 2016 | CA

\$15/60

\$18/70 ROSÉ

\$80 DAHLIA **\$12/50**
Saperavi | 2020 | GA

\$90 CHATEAU D'ESCLANS 'WHISPERING ANGEL' **\$15/60**
Grenache & Cinsault | 2020 | FR

CHATEAU PRADEAUX **\$75**
Mourvèdre & Cinsault | 2019 | FR

BEER \$8

OLD ORIOLE PARK: BOHEMIAN LAGER
Peabody Heights Brewery | MD

DREAMWEAVER WHEAT
Troegs | PA

EL GUAPO AGAVE IPA
O'Connor Brewing Company | VA

OYSTER STOUT
Flying Dog | MD

COCKTAILS \$18

MOCOCHINCHI MANHATTAN
Singani, Apricot, Caramel, Sweet Vermouth

RAMP GIBSON
*Green Hat Gin, Dry Vermouth,
& Ramp Pickling Liquid*

CH-CH-CH-CH-CHERRY BOMB

Filibuster Boondogler, Don Ciccio Cerasum, Floral Bitters

COCKTAILS \$15

MIDNIGHT APPLE
Civic Vodka, Cabernet, House Apple Puree, & Lemon

PIÑA & PEPPERS
Lunazul El Humoso, Pineapple, Yellow Beet, Cayenne

YOU APRI-CAUGHT ME
*Thrasher's Spiced Rum, House Apricot Puree, OJ, &
Elderflower Liqueur*

MEZCAL MO #2
*Sombra Mezcal, Cranberry-Honey, Lime,
& Don Ciccio Ambrosia*

HOT COCKTAILS \$18

HE HAS NO FILTER*
Thrasher's Coconut Rum, Coconut-Almond Cream, & Vigilante Coffee

SOUTH ORCHARD
*Green Hat Gin, Housemade Local Pear Puree, Path Valley
Honey, & Ginger*

MULL IT OVER
Filibuster Rye, Cabernet, Fall Spices, & Pineapple

**drink contains nuts, may or may not be removable*

RESPECT FOR OUR FAMILY, GUESTS AND FOR THE FOOD WE SOURCE, SELECT, PREPARE, COOK AND SERVE.

SHILLING CANNING COMPANY
WEDNESDAY-SATURDAY 5 PM - CLOSE
3 COURSE CHEF'S DINNER \$55
Our regularly changing menu based on our partner farms' bounty.

FIRST COURSE

KARMA FARMS LETTUCES

der elder blue cheese, grilled sourdough, fines herbs, & red wine vinaigrette

OR

AUTUMN OLIVE PORK BELLY

Anson Mills Carolina Gold & Jefferson Red rices, first of season cucumber, kohlrabi, & Surryano Iberico dashi



MAINS

DUCK CONFIT

spring vegetables, maitake mushroom, & whole grain mustard jus

OR

CAPE MAY FLOUNDER

baby potatoes, tiny fennel, poached raisins, preserved lemon vinaigrette, & nasturtium

OR

GREEN GARLIC GRITS

poached heirloom egg, charred ramps, Egyptian walking onions, greens & herbs from the garden



DESSERT

THE SHILLING COOKIE

warm chocolate chip cookie, banana ice cream, caramel, candied peanuts, & whipped cream

OR

STRAWBERRY RHUBARB CORNMEAL CRISP

vanilla ice cream



WINE PAIRING \$35

GARGIULO *Pinot Grigio | 2020 | CA*

DAHLIA *Saperavi | 2020 | GA*

DON CICCIO NOCINO *Walnut Amaro | DC*

In an effort to ensure our staff makes a living wage a 22% service charge is added to all bills.

We appreciate your understanding and support.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*



An assortment of Shilling favorites, light snacks, and casual fare.

RAW BAR

ORCHARD POINT OYSTERS *pickled watermelon mignonette* **\$18/36**



SMALL

SURRYANO IBÉRICO HAM *Edward's Ibérico ham, & house pickles* **\$18/OZ**

THICK CUT TRUFFLE FRIES *Perigord black truffle, & garlic aioli* **\$18**

CAESAR SALAD *Karma Farms Little Gem Lettuce, Reggiano, hand torn croutons* **\$16**

KARMA FARMS LETTUCES *der elder blue cheese, grilled sourdough, fines herbs, & red wine vinaigrette* **\$15**

AUTUMN OLIVE PORK BELLY *Carolina Gold & Jefferson Red rices, first of season cucumber, kohlrabi, & Surryano Iberico dashi* **\$17**



MAINS

HOUSE GROUND BURGER * *Edward's bacon, cheddar, onion, ketchup, mustard, B & B pickles, & thick cut fries* **\$19**

BUTTERMILK FRIED AMISH CHICKEN *4-piece fried chicken, hot honey, hoe cake, maple syrup, & braised greens* **\$28**

DUCK CONFIT *bok choy, asparagus, maitake mushroom, & whole grain mustard jus* **\$30**

CAPE MAY FLOUNDER *baby potatoes, tiny fennel, poached raisins, preserved lemon vinaigrette, & arugula from the garden* **\$39**

GREEN GARLIC GRITS *poached heirloom egg, charred ramps, Egyptian walking onions, greens, & herbs from the garden* **\$29**

WOOD ROASTED STEAK FRITES * *7 Hills bavette, thick cut fries, & bearnaise* **\$36**



SWEETS

THE SHILLING COOKIE *warm chocolate chip cookie, banana ice cream, caramel, candied peanuts, & whipped cream* **\$13**

STRAWBERRY RHUBARB CORNMEAL CRISP *vanilla ice cream* **\$13**

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**THREE COURSE BRUNCH
SATURDAY & SUNDAY 11AM-2PM
\$35**

BRUNCH BEVERAGES

ORANGE MIMOSA CARAFES \$25

SHILLING PRESERVED FRUIT MIMOSA CARAFE \$30

ST. MARY'S COUNTY BLOODY \$15



SNACKS

ORCHARD POINT OYSTERS *pickled watermelon mignonette* **\$18/36**

SURRYANO IBÉRICO *pickled vegetables* **\$18/OZ**



FIRST COURSE

YOGURT & GRANOLA

Lancaster county apples, almond granola, & whipped yogurt

or

DEVEILED EGGS

creamy & dreamy



MAINS

SPRING VEGETABLE HASH

fried eggs, turnip, beets, parsnips, potato, rapini, & roasted peppers

or

BUTTERMILK FRIED CHICKEN

3-piece fried chicken, hot honey, garden greens, & hoe cake

or

STEAK & EGGS

3oz wood roasted 7 hills bavette, two fried eggs, hash, bearnaise & greens

or

LOBSTER OMELETTE (\$15 SUPPLEMENT)

crème fraîche, fine herbs, brioche, & greens



DESSERT

BOSTON CREAM DONUT

or

CINNAMON BREAD PUDDING

caramel

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NON-ALCOHOLIC BEVERAGES

VIGILANTE POUR OVER COFFEE	5
DESIGNATED DRIVERS (MOCKTAILS)	8

SODA

HOUSE-MADE GINGER BEER	6
SODA WATER	3
TONIC WATER	3

HOT TEAS

RISHI: PEPPERMINT	6
RISHI: GINGER TURMERIC	
RISHI: ENGLISH BREAKFAST	
HARNEY & SONS: SENCHA	
GREEN	

FULL BEVERAGE PORTFOLIO

VODKA

TITO'S	12
CIVIC	12
KETEL ONE	14

GIN

HENDRICK'S	14
FORD'S	12
MCCLINTOCK	14
BAR HILL TOM CAT	16
GREEN HAT CLASSIC	12
GREEN HAT OLD TOM	14
GREEN HAT ARONIA	12
CATOCTIN WATERSHED	16
BOTANIST	16
STRAY DOG	16
MONKEY 47	16

RUM

THRASHER'S	11
THRASHER'S COCONUT	11
THRASHER'S SPICED	12
PLANTATION PINEAPPLE	12
PLANTATION OFTD	10
DIAMOND DEMERRA	

AGAVE

SOMBRA MEZCAL	12
LUNAZUL EL HUMOSO	15
MILAGRO SILVER	15
LUNAZUL BLANCO	12
LUNAZUL REPOSADO	18
LUNAZUL ANEJO	25

AMAROS

DON CICCIO NOCINO	15
DON CICCIO AMARO DELLE SIRENE	12
CARDAMARO	12
LAZZARONI AMARETTO	12
FERNET BRANCA	12

PORT

OTIMA TAWNY 10 YR	25
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BOURBON

FILLABUSTER	12
JOHNNY DRUM	12
REDEMPTION	12
1- 8 DISTRICT BOURBON	18
WIGLE STRAIGHT	16
HIGH WIRE SORGHUM	18
HIGH WIRE FOUR GRAIN	23
HIGH WIRE JIMMY RED	28
NOAH'S MILL	17
WOODFORD RESERVE	16
WATHEN'S	15
RESERVOIR	22
WELLER	18

RYE

FILIBUSTER	12
HIGH WEST DOUBLE RYE 1-	15
8 DISTRICT RYE	18
SAGAMORE CASK PROOF	22
GREEN HAT STRAIGHT	19
HIGH WIRE ABRUZZI	17
CATOCTIN CASK PROOF	16
KENTUCKY PEERLESS	28

WHISKY & WHISKEY

BALVENIE 12 DBL WOOD	25
MONKEY SHOULDER	12
OLD LINE SINGLE MALT	17
OLD LINE CASK PROOF	21
NEW LIBERTY DUTCH	17
HIGH WIRE SORGHUM	18
CRAIGELLACHIE 13YR	18
ARBEG WEE BESTIE	25

BRANDYS & COGNAC

LAIRDS 100 PROOF	12
LAIRDS BIB	12
RUJERO SINGANI	15
ASIMINA PECHUGA	25
FUMUS PUMILA	12
HENNESSEY VS	12

APERATIFS

DON CICCIO CERASUM	12
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