



Welcome to Shilling Canning Company!
We offer a regularly changing menu that sources directly from local farms and fishermen throughout the Chesapeake region – supporting us means supporting the many local partners we work with and we are thrilled to have you.

Please take a moment to read the below in advance of your dining experience.

Gratuity

There is a 22% service charge added to all bills. 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.

Masks & Distancing

Masks are not required for vaccinated guests. Unvaccinated guests are required to wear masks any time when not seated (if getting up to use the restrooms, or when entering / departing the restaurant, etc.).

Duration & Timing

We allot 2 (two) hours for you to enjoy your dinner experience (and an hour and a half for brunch). 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 ensure punctuality in seating the next group.

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.

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

BEER, WINE & COCKTAILS

A full beverage portfolio can be found on the last page.

WINE

SPARKLING

CHANDON <i>champagne style NV CA</i>	\$14/55
MONT MARCAL ROSADO <i>rosé Cava 2017 ES</i>	\$14/55
PIERRE PAILLARD 'LES TERRES ROSES' <i>rosé Champagne NV FR</i>	\$120
MOUSSÉ FILS 'L'OR D'EUGÈNE' <i>Champagne NV FR</i>	\$130
AGRAPART & FILS GRAND CRU <i>Champagne NV FR</i>	\$145

WHITE

DUO <i>torrentes 2019 Bolivia</i>	\$12/50
OVUM 'BIG SALT' <i>riesling & gewurztraminer 2020 OR</i>	\$15/60
ERIC KENT <i>sauvignon blanc 2019 CA</i>	\$15/60
DOMAINE CHEVEAU 'SUR LE MONT' <i>chardonnay 2018 FR</i>	\$80
GARGIULO <i>pinot grigio 2020 CA</i>	\$80
GINI 'LA FROSCA' <i>soave 2015 IT</i>	\$90

RED

VENETO ROSSO (ON TAP) <i>merlot & corvina 2019 IT</i>	\$14/60
VAN DUZER WILLAMETTE VALLEY <i>pinot noir 2017 OR</i>	\$17/70
BREA CELLARS <i>cabernet 2017 CA</i>	\$18/75
LIMERICK LANE 'RUSSIAN RIVER' <i>zinfandel 2019 CA</i>	\$100
CLOUDY BAY <i>pinot noir 2018 NZ</i>	\$100
CANTINA GIARDINO 'IL DROGONE' <i>aglianico 2016 IT</i>	\$110
ROCKY & CO 'DETERTS' <i>merlot 2017 VA</i>	\$110
DOMAINE DE LA CHARBONNIERE <i>Chateauf-neuf-du-Pape 2016 FR</i>	\$120
SAN FELICE 'POGGIO ROSSO' <i>Chianti classico gran selezione 2015 IT</i>	\$120
GARGIULO 'MONEY ROAD RANCH' <i>cabernet 2017 CA</i>	\$150
TORRE MUGA <i>tempranillo 2014 SP</i>	\$180
GARGIULO 'G MAJOR' <i>cabernet 2016 CA</i>	\$250

ROSÉ

DAHLIA <i>saperavi 2020 GA</i>	\$12/50
CHATEAU D'ESCLANS 'WHISPERING ANGEL' <i>grenache & cinsault 2020 FR</i>	\$15/60
DAOU <i>grenache & sauvignon blanc 2020 CA</i>	\$75

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, vermouth, & ramp pickling liquid

CH-CH-CH-CH-CH CHERRY BOMB

bourbon, Don Ciccio Cerasum, Floral Bitters

COCKTAILS \$15

I KNOW YOU LIKE TO THINK YO PITS DON'T STINK

*Bare Knuckle rye, Don Ciccio Ambrosia,
& Black Rock Orchard cherry pit vermouth*

AGAVE GREEN

*Lunazul El Humoso, Path Valley strawberry tops,
Green Chartreuse, lime*

COCOJITO

Thrasher's Cocomut Rum, mint from the garden, cream of coconut, lime

MEZCAL MO #2

Sombra mezcal, cranberry juice, Path Valley honey, lime, & Don Ciccio Ambrosia

SKYBABY N5K

Civic vodka, cabernet, apple, elderflower, ginger, & Black Rock Orchard apricot & honey syrup

HOUSEMADE LIMONCELLO

made sustainably from lemon peels

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SHILLING CANNING COMPANY

JULY 21, 2021
3 COURSE MENU | \$65

FIRST COURSE



SMOKED COUNTRY SAUSAGE

*Castle Valley Mill grits, honey poached apricots, & green tomato
condiment*

or

RAPPAHANNOCK RIVER CRAB FRITTERS

*Sassafras Creek corn and squash blossom ragout, crab bisque,
pickled ramp, & chive oil*



MAIN COURSE

DRY AGED DUCK BREAST

*cornbread stuffing, pickled blueberries,
Shenandoah Seasonal duck fat red cabbage, & sauce hydromel*

or

CHESAPEAKE BLACK BASS

*saffron braised fennel, new potato rouille, Juliet & sungold tomatoes,
spicy tomato broth, & fennel oil*

or

SUMMER VEGETABLE RATATOUILLE

*Path Valley zucchini, The Farm at Fireside eggplant,
last summer's tomatoes and peppers, & crispy squash blossom*



DESSERT

BLUEBERRY CRUMBLE CAKE

Path Valley blueberries & cheesecake ice cream

or

CHOCOLATE PEANUT BUTTER TART

candied VA peanut & puffed rice



3 COURSE BEVERAGE PAIRING | \$35

GARGIULO Pinot Grigio | 2020 | CA

CHATEAU PRADEAUX Mourvèdre & Cinsault | 2019 | FR

FAR NIENTE 'DOLCE' Late Harvest Semillion & Sauvignon Blanc | 2013 | CA Pinot Grigio | 2020 | CA



= can be prepared vegetarian

A 22% service charge is added to all bills.

SHILLING CANNING COMPANY

JULY 21, 2021
A LA CARTE MENU

RAW BAR

ORCHARD POINT OYSTERS \$18/36

pickled watermelon mignonette



SMALL

EDWARD'S SURRYANO IBÉRICO HAM \$18/OZ

house pickles

THICK CUT TRUFFLE FRIES \$18

black truffle, & garlic aioli

RAPPAHANNOCK RIVER CRAB FRITTERS \$21

Sassafras Creek corn and squash blossom ragout, crab bisque, pickled ramp, & chive oil

HOUSEMADE COUNTRY SAUSAGE \$18

Castle Valley Mill grits, honey poached apricots, & green tomato condiment



MAINS

DRY AGED DUCK BREAST \$36

cornbread stuffing, pickled blueberries, Shenandoah Seasonal duck fat red cabbage, & sauce hydromel

CHESAPEAKE BLACK BASS \$36

saffron braised fennel, new potato rouille, Juliet & sungold tomatoes, spicy tomato broth, & fennel oil

SUMMER VEGETABLE RATATOUILLE \$32

Path Valley zucchini, The Farm at Fireside eggplant, last summer's tomatoes and peppers, & crispy squash blossom

WOOD ROASTED STEAK FRITES \$46

Roseda Farms dry aged NY strip, thick cut fries, & sauce au poivre

BUTTERMILK FRIED AMISH CHICKEN \$28

fried chicken, hot honey, hoe cake, maple syrup, & Sea Island red peas



SWEETS

BLUEBERRY CRUMBLE \$13

Path Valley blueberries & cheesecake ice cream

CHOCOLATE PEANUT BUTTER TART \$13

candied VA peanut & puffed rice

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SHILLING CANNING COMPANY

JULY 18, 2021

3 COURSE BRUNCH MENU | \$35 PER PERSON

BRUNCH BEVERAGES

ORANGE MIMOSA CARAFES \$25

SHILLING PRESERVED FRUIT MIMOSA CARAFE \$30

ST. MARY'S COUNTY BLOODY \$15

SMALL

EDWARD'S SURRYANO IBÉRICO HAM \$18/OZ

house pickles

ORCHARD POINT OYSTERS \$18/36

pickled watermelon mignonette



FIRST COURSE

YOGURT & GRANOLA

Pennsylvania summer fruits, peanut granola, & whipped yogurt

or

DEVILED EGGS

creamy & dreamy



MAINS

Served with Shenandoah Seasonal greens

HAM & CHEESE QUICHE

Edward's country ham & der Alpen

or

BUTTERMILK FRIED AMISH CHICKEN

hot honey, & hoe cake

or

BRUNCH BURGER

Edward's bacon, farm egg, cheddar, onion, ketchup, mustard, & B&B pickles

or

SUMMER VEGETABLE HASH

corn, English peas, zucchini, purple cabbage, & two fried farm eggs



DESSERT

CARROT WALNUT MUFFIN

cream cheese icing

or

BLUEBERRY ALMOND BREAD PUDDING

maple whipped cream



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FULL BEVERAGE PORTFOLIO

NON-ALCOHOLIC BEVERAGES

VIGILANTE POUR OVER COFFEE	5
DESIGNATED DRIVERS (MOCKTAILS) SODA	8
HOUSEMADE GINGER BEER	6
SODA WATER	3
TONIC WATER	3

HOT TEAS

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

LIQUOR

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	11
PLANTATION PINEAPPLE	12
PLANTATION OFTD	12
DIAMOND DEMERRA	10

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 CONCERTO	15
CARDAMARO	12
LAZZARONI AMARETTO	12
FERNET BRANCA	12

PORT

OTIMA TAWNY 10 YR	15
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BOURBON

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

RYE

KO DISTILLING STRAIGHT	12
FILIBUSTER	12
HIGH WEST DOUBLE RYE	15
1-8 DISTRICT RYE	18
SAGAMORE CASK PROOF	22
GREEN HAT STRAIGHT	19
HIGH WIRE ABBRUZZI	17
CATOCTIN CASK PROOF	16

WHISKY & WHISKEY

BALVENIE 12 YR DBL WOOD	25
MONKEY SHOULDER	12
OLD LINE SINGLE MALT	17
NEW LIBERY DUTCH MALT	17
CRAIGELLAICHE 13 YR	18
ARDBEG WEE BESTIE	25

BRANDY & COGNAC

LAIRDS 100 PROOF	12
LAIRDS BOTTLE IN BOND	12
RUJERO SINGANI	12
HENNESSEY VS	12

APERITIFS

DON CICCIO AMBROSIA	12
DON CICCIO CERASUM	12