



**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**

*Per the Mayor's order,  
all guests and employees are required to wear masks indoors.*

### **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

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

#### WHITE

|                                                                            |         |
|----------------------------------------------------------------------------|---------|
| <b>DUO</b><br><i>torrentes   2019   Bolivia</i>                            | \$12/50 |
| <b>OVUM 'BIG SALT'</b><br><i>riesling &amp; gewurztraminer   2020   OR</i> | \$14/55 |
| <b>ERIC KENT</b><br><i>sauvignon blanc   2019   CA</i>                     | \$15/60 |
| <b>DOMAINE CHEVEAU 'SUR LE MONT'</b><br><i>chardonnay   2018   FR</i>      | \$17/65 |
| <b>GARGIULO</b><br><i>pinot grigio   2020   CA</i>                         | \$80    |

#### RED

|                                                                                        |         |
|----------------------------------------------------------------------------------------|---------|
| <b>VENETO ROSSO (ON TAP)</b><br><i>merlot &amp; corvina   2019   IT</i>                | \$14/60 |
| <b>VAN DUZER</b><br><i>pinot noir   2018   OR</i>                                      | \$17/70 |
| <b>BREA CELLARS</b><br><i>cabernet   2017   CA</i>                                     | \$18/75 |
| <b>JEAN ROYER</b><br><i>Chateauf-neuf-du-Pape   2019   FR</i>                          | \$95    |
| <b>LIMERICK LANE 'RUSSIAN RIVER'</b><br><i>zinfandel   2019   CA</i>                   | \$100   |
| <b>CLOUDY BAY</b><br><i>pinot noir   2018   NZ</i>                                     | \$100   |
| <b>ROCKY &amp; CO 'DETERTS'</b><br><i>merlot   2017   VA</i>                           | \$110   |
| <b>SAN FELICE 'POGGIO ROSSO'</b><br><i>Chianti classico gran selezione   2015   IT</i> | \$120   |
| <b>GARGIULO 'MONEY ROAD RANCH'</b><br><i>cabernet   2017   CA</i>                      | \$150   |
| <b>LOPEZ DE HEREDIA 'VIÑA TODONIA'</b><br><i>tempranillo   2008   SP</i>               | \$160   |
| <b>GARGIULO 'G MAJOR'</b><br><i>cabernet   2016   CA</i>                               | \$250   |

#### ROSÉ

|                                                                                           |         |
|-------------------------------------------------------------------------------------------|---------|
| <b>DAHLIA</b><br><i>saperavi   2020   GA</i>                                              | \$12/50 |
| <b>CHATEAU D'ESCLANS 'WHISPERING ANGEL'</b><br><i>grenache &amp; cinsault   2020   FR</i> | \$15/60 |
| <b>DAOU</b><br><i>grenache &amp; 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

#### SUEGRIS

*Singani, egg white, lemon, lime, simple, & angostura bitters*

#### CH-CH-CH-CH-CH CHERRY BOMB

*bourbon, Don Ciccio Cerasum, Floral Bitters*

#### RAMP GIBSON

*Green Hat gin, vermouth, & ramp pickling liquid*

#### PAPA DON'T PEACH

*Bare Knuckle rye, amaretto, peach puree, & ginger*

### COCKTAILS \$15

#### SUMMERTIME BLUEBS

*Civic vodka, rosé, 5 sisters blueberries, house grenadine, & lemon*

#### COCOJITO

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

#### AGAVE GREEN

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

#### MEZCAL MO #2

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

#### HOUSEMADE LIMONCELLO

*made sustainably from lemon peels*

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

# SHILLING CANNING COMPANY

SEPTEMBER 11, 2021  
3 COURSE MENU | \$55

## FIRST COURSE

### **VINES & NIGHTSHADES**

*Fireside Farms heirloom tomatoes, charred eggplant puree, pickled peppers, marinated cucumbers, fried squash blossom,  
& herbs from the garden*

*or*

### **SALADE LYONNAISE**

*mini lettuces, radicchio, frisée, Edward's bacon, wood grilled sourdough, Albright farm egg, bacon vinaigrette, & fines herbs*



## MAIN COURSE

### **WOOD OVEN ROASTED BUTTERNUT SQUASH**

*sweet corn cake, late summer succotash, & roasted tomatillo vinaigrette*

*or*

### **CHESAPEAKE BLACK BASS (\$7 SUPPLEMENT)**

*Path Valley Farms new potatoes, Japanese eggplant, summer tomatoes, & bronze fennel from the garden*

*or*

### **AMISH CHICKEN BALLOTINE**

*house bacon & chicken thigh sausage, schmaltz roasted potatoes, Karma Farms Jimmy Nardello peppers, vinegar,  
& herbs from the garden*



## DESSERT

### **VA PEANUT CREAM PUFF**

*5 Sisters Farm raspberries, & Valrhona chocolate*

*or*

### **PLUM TARTE TATIN**

*sweet cream ice cream, & honey-benne seed tuile*



## **3 COURSE BEVERAGE PAIRING | \$35**

**GARGIULO** Pinot Grigio | 2020 | CA

**DAOU** Grenache & Sauvignon Blanc | 2020 | CA

**SUMMERTIME BLUEBS** | Civic vodka, rosé, 5 sisters blueberries, house grenadine, & lemon

 = can be prepared vegetarian

A 22% service charge is added to all bills.

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

# SHILLING CANNING COMPANY

SEPTEMBER 11, 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*

### **VINES & NIGHTSHADES \$17**

*Fireside Farms heirloom tomatoes, charred eggplant puree, pickled peppers, marinated cucumbers, fried squash blossom, & herbs from the garden*

### **SALADE LYONNAISE \$16**

*mini lettuces, radicchio, frisée, Edward's bacon, wood grilled sourdough, Albright farm egg, bacon vinaigrette, & fines herbs*



## MAINS

### **CHESAPEAKE BLACK BASS \$39**

*Path Valley Farms new potatoes, Japanese eggplant, summer tomatoes, & bronze fennel from the garden*

### **AMISH CHICKEN BALLOTINE \$31**

*house bacon & chicken thigh sausage, schmaltz roasted potatoes, Karma Farms Jimmy Nardello peppers, vinegar, & herbs from the garden*

### **WOOD OVEN ROASTED BUTTERNUT SQUASH \$29**

*sweet corn cake, late summer succotash, & roasted tomatillo vinaigrette*

### **WOOD ROASTED STEAK FRITES \$35**

*bavette, thick cut fries, & sauce au poivre*

### **BUTTERMILK FRIED AMISH CHICKEN \$28**

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



## SWEETS

### **VA PEANUT CREAM PUFF \$13**

*5 Sisters Farm raspberries, & Valrhona chocolate*

### **PLUM TARTE TATIN \$13**

*sweet cream ice cream, & honey-benne seed tuile*

*A 22% service charge is added to all bills.*

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

# SHILLING CANNING COMPANY

SEPTEMBER 11, 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

**ORCHARD POINT OYSTERS \$18/36**

*pickled watermelon mignonette*

**EDWARD'S SURRYANO IBÉRICO HAM \$18/OZ**

*house pickles*



## FIRST COURSE

**YOGURT & GRANOLA**

*Durgin Orchard peaches, peanut granola, & whipped yogurt*

*or*

**DEVEILED EGGS**

*creamy & dreamy*



## MAINS

*Served with Fireside Farm greens*

**BUTTERMILK FRIED AMISH CHICKEN**

*hot honey & hoe cake*

*or*

**STEAK & EGGS**

*4oz wood grilled bavette, two fried eggs, potato hash, & béarnaise*

*or*

**FIRESIDE FARM HEIRLOOM TOMATO TART**

*housemade ricotta, puff pastry, & two fried farm eggs*



## DESSERT

**STRAWBERRY BREAD PUDDING**

*cream cheese frosting*

*or*

**PEACH SCONE**

*whipped benne seed-honey butter*

*A 22% service charge is added to all bills.*

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

## FULL BEVERAGE PORTFOLIO

### NON-ALCOHOLIC BEVERAGES

|                                        |   |
|----------------------------------------|---|
| VIGILANTE POUR OVER COFFEE             | 5 |
| DESIGNATED DRIVERS (MOCKTAILS)<br>SODA | 8 |
| HOUSEMADE GINGER BEER                  | 6 |
| SODA WATER                             | 3 |
| TONIC WATER                            | 3 |

### HOT TEAS

|                                  |   |
|----------------------------------|---|
| HARNEY & SONS: TILLEUL MINT      | 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 |
|-------------------|----|

#### 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 |