



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

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>	\$14/55
ERIC KENT <i>sauvignon blanc 2019 CA</i>	\$15/60
DOMAINE CHEVEAU 'SUR LE MONT' <i>chardonnay 2018 FR</i>	\$17/65

RED

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

SUEGRIS

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

RAMP GIBSON

Green Hat gin, vermouth, & ramp pickling liquid

CH-CH-CH-CH-CH CHERRY BOMB

bourbon, Don Ciccio Cerasum, Floral Bitters

PAPA DON'T PEACH

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

COCKTAILS \$15

ON WEDNESDAYS WE WEAR PINK

Civic vodka, Don Ciccio Rabarbaro, house grenadine, sparkling rosé, & lemon

AGAVE GREEN

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

THE MELON & THE COCONUT

Peabody Oriole lager, Thrasher's Coconut Rum, Path Valley watermelon, & cream of coconut

MEZCAL MO #2

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

HOUSEMADE LIMONCELLO

made sustainably from lemon peels

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SHILLING CANNING COMPANY

OCTOBER 13, 2021
3 COURSE MENU | \$55

FIRST COURSE

KARMA FARMS BEET SALAD

Farm at Doe Run Blow Horn cheese, poached plums, candied walnuts, greens from the garden, & plum vinaigrette

or

FRIED ORCHARD POINT OYSTERS

creamed greens, hollandaise, & house hot sauce



MAIN COURSE

HANDMADE RICOTTA GNUDI

*maaitake & oyster mushrooms, St. Malachi reserve, mustard greens, brown butter brioche,
& madeira mushroom cream*

or

PAN SEARED PENNSYLVANIA TROUT

Path Valley butternut squash, caramelized honey crisp apples, crispy brussels sprouts, smoked soubise, & brown butter

or

AMISH CHICKEN BALLOTINE

chicken & house smoked bacon sausage, charred sweet potatoes, sweet potato greens, bunching broccoli, & chicken jus



DESSERT

CORNMEAL FINANCIER

Durgin Orchard apples, bourbon caramel, marcona almonds, & sorghum molasses ice cream

or

DARK CHOCOLATE POT DE CRÈME

whipped cookie butter, & speculoos cookie



3 COURSE BEVERAGE PAIRING | \$35

DOMAINE CHEVEAU 'SUR LE MONT' Chardonnay | 2018 | FR

DAOU Grenache & Sauvignon Blanc | 2020 | CA

ON WEDNESDAYS WE WEAR PINK Civic vodka, Don Ciccio Rabarbaro, House Grenadine,
Sparkling Rosé, & Lemon

 = can be prepared vegetarian

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SHILLING CANNING COMPANY

OCTOBER 13, 2021
A LA CARTE MENU

RAW BAR

ORCHARD POINT OYSTERS \$18/36

pickled watermelon mignonette



THICK CUT TRUFFLE FRIES \$18

black truffle, & garlic aioli

FRIED ORCHARD POINT OYSTERS \$18

creamed greens, hollandaise, & house hot sauce

KARMA FARMS BEET SALAD \$18

Farm at Doe Run Blow Horn cheese, poached plums, candied walnuts, greens from the garden, & plum vinaigrette



MAINS

PAN SEARED PENNSYLVANIA TROUT \$36

Path Valley butternut squash, caramelized honey crisp apples, crispy brussels sprouts, smoked soubise, & brown butter

AMISH CHICKEN BALLOTINE \$31

chicken & house smoked bacon sausage, charred sweet potatoes, sweet potato greens, bunching broccoli, & chicken jus

HANDMADE RICOTTA GNUDI \$29

*maiitake & oyster mushrooms, St. Malachi reserve, mustard greens, brown butter brioche,
& madeira mushroom cream*

WOOD ROASTED STEAK FRITES \$35

bavette, thick cut fries, salad & garden chimichurri

BUTTERMILK FRIED AMISH CHICKEN \$28

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



SWEETS

CORNMEAL FINANCIER \$13

Durgin Orchard apples, bourbon caramel, marcona almonds, & sorghum molasses ice cream

DARK CHOCOLATE POT DE CRÈME \$13

whipped cookie butter, & speculoos cookie

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SHILLING CANNING COMPANY

OCTOBER 9, 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

SMALLS

ORCHARD POINT OYSTERS \$18/36

pickled watermelon mignonette



FIRST COURSE

YOGURT & GRANOLA

Durgin Orchard apples, almond granola, & whipped yogurt

or

DEILED EGGS

creamy & dreamy



MAINS

Served with Fireside Farm greens

BUTTERMILK FRIED AMISH CHICKEN

hot honey & hoe cake

or

HOUSEMADE COUNTRY SAUSAGE

Anson Mills grits & two fried eggs

or

ROASTED BUTTERNUT SQUASH TART

housemade ricotta, herb pesto, puff pastry, & two fried farm eggs



DESSERT

APPLE FRITTERS

bourbon caramel

or

BROWN SUGAR POUND CAKE

maple whipped cream & candied walnuts

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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

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
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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