



**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.*

### **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> <i>champagne style   NV   CA</i>	<b>\$14/55</b>
<b>MONT MARCAL ROSADO</b> <i>rosé Cava   2017   ES</i>	<b>\$14/55</b>
<b>PIERRE PAILLARD 'LES TERRES ROSES'</b> <i>rosé Champagne   NV   FR</i>	<b>\$120</b>
<b>MOUSSÉ FILS 'L'OR D'EUGÈNE'</b> <i>Champagne   NV   FR</i>	<b>\$130</b>
<b>AGRAPART &amp; FILS GRAND CRU</b> <i>Champagne   NV   FR</i>	<b>\$145</b>
<b>MOET &amp; CHANDON ROSE IMPERIAL</b> <i>Champagne   NV   FR</i>	<b>\$115</b>
<b>GUY LARMANDIER ROSE</b> <i>Champagne   NV   FR</i>	<b>\$120</b>
<b>RUINART BLANC DE BLANC</b> <i>Champagne   NV   FR</i>	<b>\$135</b>
<b>KRUG GRANDE CUVÉE</b> <i>Champagne   NV   FR</i>	<b>\$400</b>

#### WHITE

<b>DUO</b> <i>torrentes   2019   Bolivia</i>	<b>\$12/50</b>
<b>ERIC KENT</b> <i>sauvignon blanc   2019   CA</i>	<b>\$15/60</b>
<b>DOMAINE CHÊNE 'MÂCON-VILLAGES'</b> <i>chardonnay   2020   FR</i>	<b>\$17/65</b>
<b>DOMAINE HUET</b> <i>vouvray   2019   FR</i>	<b>\$102</b>

#### RED

<b>VENETO ROSSO (ON TAP)</b> <i>merlot &amp; corvina   2019   IT</i>	<b>\$14/60</b>
<b>VAN DUZER</b> <i>pinot noir   2018   OR</i>	<b>\$17/70</b>
<b>BREA CELLARS</b> <i>cabernet   2020   CA</i>	<b>\$18/75</b>
<b>JEAN ROYER</b> <i>Chateauneuf-du-Pape   2019   FR</i>	<b>\$95</b>
<b>LIMERICK LANE 'RUSSIAN RIVER'</b> <i>zinfandel   2019   CA</i>	<b>\$100</b>
<b>CLOUDY BAY</b> <i>pinot noir   2018   NZ</i>	<b>\$100</b>
<b>ROCKY &amp; CO 'DETERTS'</b> <i>merlot   2017   VA</i>	<b>\$110</b>
<b>SAN FELICE 'POGGIO ROSSO'</b> <i>Chianti classico gran selezione   2015   IT</i>	<b>\$120</b>
<b>GARGIULO 'MONEY ROAD RANCH'</b> <i>cabernet   2017   CA</i>	<b>\$150</b>
<b>LOPEZ DE HEREDIA 'VIÑA TODONIA'</b> <i>tempranillo   2008   ES</i>	<b>\$160</b>
<b>GARGIULO 'G MAJOR'</b> <i>cabernet   2016   CA</i>	<b>\$250</b>

#### ROSÉ

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

### BEER \$8

#### VASEN LAGER

*Richmond | VA*

#### DREAMWEAVER WHEAT

*Troegs | PA*

#### EL GUAPO AGAVE IPA

*O'Connor Brewing Company | VA*

#### SOUTHERN BELL BROWN ALE

*3-Stars | DC*

### COCKTAILS \$16

#### QUEEN HENRIETTA MARIA

*Gin, Vodka, Noilly Prat, & lillet*

#### FUNNY BUSINESS

*Mezcal, Sweet Vermouth, Don Fernet, & Creme de Cacao*

#### SHELLBACK

*KO Bare Knuckle rye, chai spiced syrup, & bitters*

#### POLLYWOG

*Applejack, Oloroso, apple, lemon, & sparkling wine*

#### CUPPA

*Green Hat Gin, Yellow Chartreuse, Earl Grey honey, lemon, & egg white*

#### GINGER SNAP

*Civic Vodka, ginger molasses, cream sherry, lime, & sparkling water*

#### PRIVATEER

*ginger spiced pineapple hot buttered rum*

#### GARNET PUNCH

*Bourbon, applejack, nocino, pomegranate, port, & sparkling*

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

# SHILLING CANNING COMPANY

3 COURSE TASTING MENU | \$60

## FIRST COURSE

### **CARROT RISOTTO**



*Karma Farm carrots, creamy farro, & St. Malachi Reserve*

*or*

### **HOUSEMADE GARLIC SAUSAGE**

*Anson Mills Pencil Cob grits, braised greens, crispy shallots, & pot liquor*



## MAIN COURSE

### **CELERY ROOT**



*crispy celery root, celery fondant & puree, Lancaster apples, brown butter, & sage from our garden*

*or*

### **PENNSYLVANIA BROOK TROUT**

*charred cabbage, cobbled potatoes, confit ramp, smoked trout roe, & horseradish butter*

*or*

### **SHORT RIB EN CROUTE +\$5**

*72 hour short rib, brioche, creamed spinach, forest mushrooms, & madeira jus*

**ADD SHAVED PÉRIGORD BLACK TRUFFLE +\$35**



## DESSERT

### **SMITH ISLAND APPLE CAKE**

*apple butter, bourbon glaze, & vanilla ice cream*

*or*

### **BURNT ORANGE PANNA COTTA**

*citrus salad, & pistachio shortbread*



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

**DAHLIA** Saperavi | 2020 | GA

**DOMAINE CHÊNE** Chardonnay | 2020 | FR / **LOPEZ DE HEREDIA** Viña bosconia | 2009 | ES

**SOURGAL** 'Moscato d'Asti' | 2020 | IT



*= can be prepared vegetarian*

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

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# SHILLING CANNING COMPANY

## RAW BAR

### **CHESAPEAKE OYSTERS \$18/36**

*pickled watermelon mignonette*



### **EDWARD'S SURRYANO IBÉRICO HAM \$21/OZ**

*house pickles*

### **THICK CUT TRUFFLE FRIES \$18**

*Périgord black truffle, & garlic aioli*

### **CARROT RISOTTO \$17**

*Karma Farm carrots, creamy farro, & St. Malachi Reserve*

### **HOUSEMADE GARLIC SAUSAGE \$15**

*Anson Mills Pencil Cob grits, braised greens, crispy shallots, & pot liquor*



## MAINS

### **CELERY ROOT \$32**

*crispy celery root, celery fondant & puree, Lancaster apples, brown butter, & sage from our garden*

### **PENNSYLVANIA BROOK TROUT \$38**

*charred cabbage, cobbled potatoes, confit ramp, smoked trout roe, & horseradish butter*

### **SHORT RIB EN CROUTE \$45**

*72 hour short rib, brioche, creamed spinach, forest mushrooms, & madeira jus*

### **WOOD ROASTED STEAK FRITES \$37**

*Bavette, thick cut fries, salad, & ramp butter*

### **BUTTERMILK FRIED AMISH CHICKEN \$29**

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



## SWEETS

### **SMITH ISLAND APPLE CAKE \$13**

*apple butter, bourbon glaze, & vanilla ice cream*

### **BURNT ORANGE PANNA COTTA \$13**

*citrus salad, & pistachio shortbread*

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## FULL BEVERAGE PORTFOLIO

### NON-ALCOHOLIC BEVERAGES

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

<b>HOT TEAS</b>	
HARNEY & SONS: TILLEUL MINT	6
RISHI: GINGER TURMERIC	6
HARNEY & SONS: ENGLISH BREAKFAST	6
HARNEY & SONS: SENCHA GREEN	6

### LIQUOR

<b>VODKA</b>	
TITO'S	12
CIVIC	12
KETEL ONE	14

<b>GIN</b>	
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
RHUM JM	13

<b>RUM</b>	
THRASHER'S	11
THRASHER'S COCONUT	11
THRASHER'S SPICED	11
PLANTATION	12
PLANTATION PINEAPPLE	12
PLANTATION OFTD	12
DIAMOND DEMERRA	10

<b>AGAVE</b>	
SOMBRA MEZCAL	12
CIMARRON	14
LUNAZUL EL HUMOSO	15
MILAGRO SILVER	15
LUNAZUL BLANCO	12
LUNAZUL REPOSADO	18
LUNAZUL ANEJO	25

<b>AMAROS</b>	
DON CICCIO NOCINO	15
DON CICCIO CONCERTO	15
CARDAMARO	12
LAZZARONI AMARETTO	12
FERNET BRANCA	12

<b>PORT</b>	
OTIMA TAWNY 10 YR	15

<b>BOURBON</b>	
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
BLANTONS	28
ELIJAH CRAIG	16
WELLER	18

<b>RYE</b>	
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

<b>WHISKY &amp; WHISKEY</b>	
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

<b>BRANDY &amp; COGNAC</b>	
LAIRDS 100 PROOF	12
LAIRDS BOTTLE IN BOND	12
RUJERO SINGANI	12
HENNESSEY VS	12
PIERRE-FERNAND	14

<b>APERITIFS</b>	
DON CICCIO AMBROSIA	12
DON CICCIO CERASUM	12

# SHILLING CANNING COMPANY

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*

**EDWARD'S SURRYANO IBÉRICO HAM \$22/OZ**

*house pickles*



## FIRST COURSE

**DEVEILED EGGS**

*creamy & dreamy*

*or*

**YOGURT & GRANOLA**

*Kaufman Orchard Pink Lady apples, walnut granola, & whipped yogurt*



## MAINS

*Served with Fireside Farm greens*

**BUTTERMILK FRIED AMISH CHICKEN**

*hot honey & hoe cake*

*or*

**STEAK & EGGS**

*hash, ramp butter, & two fried eggs*

*or*

**VEGETABLE HASH**

*farm eggs, mushrooms, spinach, carrots, & mornay*

**ADD SHAVED BLACK PERIGORD TRUFFLE +\$35**



## DESSERT

**APPLE FRITTERS**

*bourbon caramel*

*or*

**COFFEE CAKE**

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# SHILLING CANNING COMPANY

## HAPPY HOUR MENU WEDNESDAY - FRIDAY 4PM-6PM

### SMALL BITES

**CHESAPEAKE OYSTERS \$2/EA**  
*pickled watermelon mignonette*

**THICK CUT FRIES \$10**  
*garlic aioli*

**DEVEILED EGGS \$8**  
*creamy & dreamy*

**TRUFFLE POPCORN \$7**  
*Anson Mills corn, Burgundy black truffle*

**SHILLING BURGER \$20**  
*Edward's bacon, cheddar, ketchup, mustard, onion, & griddled benne seed bun*

**MINI MCREIDS \$10**  
*St Louis style ribs & pork shoulder (wood-grilled & bbq basted), sour dills, & red onion on 3 mini griddled buns*

### COCKTAILS \$10

**CH-CH-CH-CH-CH CHERRY BOMB**  
*bourbon, Don Ciccio cerasum, floral bitters*

**AMBROSIA SPRITZ**  
*sparkling wine, don ciccio ambrosia, lemon*

**GARNET PUNCH**  
*bourbon, applejack, Don Ciccio nocino, pomegranate, port, & sparkling wine*

### **All House Spirits**

### WINE \$10

**CHANDON**  
*champagne style | NV | CA*

**PIERRE**  
*sauvignon blanc | 2019 | FR*

**VENETO ROSSO**  
*merlot & corvina | 2019 | IT*

### BEER \$5

**VASEN LAGER**  
*Richmond | VA*

**EL GUAPO AGAVE IPA**  
*O'Connor Brewing Company | VA*

**DREAMWEAVER WHEAT**  
*Troegs | PA*

**SOUTHERN BELLE BROWN ALE**  
*3-Stars | DC*

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