

# SHILLING CANNING COMPANY

3 COURSE TASTING MENU | \$65

## RAW BAR

### ORCHARD POINT OYSTERS \$21/42

*pickled watermelon mignonette*

## FIRST COURSE

### EARLY JUNE PEA SALAD

*english, snap, and snow, grilled red onion, pistachio dukkah, mint, & Black Swallowtail vinaigrette*

*or*

### PATH VALLEY FARMS ASPARAGUS TERRINE

*Regis Ova trout caviar, crème fraîche, & brioche*



## MAIN COURSE

### FIRESIDE FARM SPRING VEGETABLES

*saffron braised fennel, turnip, fava, Anson Mills farro verde, & roasted garlic nage*

*or*

### ROASTED CHICKEN BALLOTINE

*crispy potatoes, carrots, asparagus, snap peas, garlic scapes, & chicken jus*

*or*

### CRISPY SOFT SHELL CRAB +5

*first of season summer squash, spring onion, kohlrabi, brown butter, lemon, & VA peanuts*



## DESSERT

### LEMON MADELEINE CAKE

*Lancaster strawberries, whipped rhubarb, & toasted oat ice cream*

*or*

### BUTTERSCOTCH POT DE CREME

*shortbread cookie*



## 3 COURSE BEVERAGE PAIRING | \$40

**CHANDON** Champagne Style | NV | CA

**BOURGOGNE CÔTES D'AUXERRE** Chardonnay | 2020 | FR / **LOPEZ de HEREDIA** rioja | 2009 | SP

**SOURGAL** Moscato d'Asti | 2021 | IT



*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  
A LA CARTE MENU**

**RAW BAR**

**ORCHARD POINT OYSTERS \$21/42**

*pickled watermelon mignonette*



**SMALLS**

**THICK CUT TRUFFLE FRIES \$18**

*Périgord black truffle, & garlic aioli*

**LANCASTER BIBB SALAD \$16**

*cucumber, fine herbs, St. Malachi Reserve, & house vinaigrette*

**EARLY JUNE PEA SALAD \$18**

*english, snow, and snap, grilled red onion, pistachio dukkah, mint, & Black Swallowtail vinaigrette*

**PATH VALLEY FARMS ASPARAGUS TERRINE \$25**

*Regiis Ova trout caviar, crème fraîche, & brioche*



**MAINS**

**FIRESIDE FARM SPRING VEGETABLES \$32**

*saffron braised fennel, turnip, fava, Anson Mills farro verde, & roasted garlic nage*

**CRISPY SOFT SHELL CRAB \$42**

*first of season summer squash, spring onion, kohlrabi, brown butter, lemon, & VA peanuts*

**ROASTED CHICKEN BALLOTINE \$42**

*crispy potatoes, carrots, asparagus, snap peas, garlic scapes, & chicken jus*

**BUTTERMILK FRIED AMISH CHICKEN \$38**

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

**WOOD GRILLED STEAK FRITES \$40**

*bavette, ramp butter, thick cut fries, & greens*



**SWEETS**

**LEMON MADELEINE CAKE \$13**

*Lancaster strawberries, whipped rhubarb, & toasted oat ice cream*

**BUTTERSCOTCH POT DE CREME \$13**

*shortbread cookie*

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## BEVERAGES

### WINE

#### SPARKLING WHITE

<b>CHANDON</b> <i>Blanc de Noir</i>   NV   CA	\$14/55
<b>VEUVE CLICQUOT</b> <i>Brut</i>   NV   FR	\$33/115
<b>RUINART BLANC DE BLANC</b> <i>Champagne</i>   NV   FR	\$135
<b>KRUG GRANDE CUVÉE</b> <i>Champagne</i>   NV   FR	\$400

#### SPARKLING ROSÉ

<b>MONT MARCAL ROSADO</b> <i>rosé Cava</i>   2017   ES	\$14/55
<b>GUY LARMANDIER ROSE</b> <i>Champagne</i>   NV   FR	\$120
<b>MOET &amp; CHANDON ROSE IMPERIAL</b> <i>Champagne</i>   NV   FR	\$115
<b>PIERRE PAILLARD 'LES TERRES ROSES'</b> <i>rosé Champagne</i>   NV   FR	\$120

#### WHITE

<b>DOMAINE de la BREGEONNETTE</b> <i>muscadet</i>   2020   FR	\$14/56
<b>LAND OF SAINTS</b> <i>sauvignon blanc</i>   2020   CA	\$15/60
<b>GOISOT</b> <i>chardonnay</i>   2020   FR	\$17/65
<b>CHRYSALIS</b> <i>albariño verde</i>   2020   VA	\$75
<b>DOMAINE HUET</b> <i>chenin blanc sec</i>   2019   FR	\$105

#### RED

<b>VENETO ROSSO</b> <i>merlot &amp; corvina</i>   2019   IT	\$14/60
<b>VAN DUZER</b> <i>pinot noir</i>   2018   OR	\$17/70
<b>BREA CELLARS</b> <i>cabernet</i>   2020   CA	\$18/75
<b>DOMAINE du CAYRON</b> <i>Grenache, Syrah, Cinsault, &amp; Mourvedre</i>   2018   FR	\$95
<b>GOODFELLOW</b> <i>pinot noir</i>   2018   OR	\$95
<b>LIMERICK LANE 'RUSSIAN RIVER'</b> <i>zinfandel</i>   2019   CA	\$100
<b>ROCKY &amp; CO 'DETERTS'</b> <i>merlot</i>   2017   VA	\$110
<b>SAN FELICE 'POGGIO ROSSO'</b> <i>Chianti classico gran selezione</i>   2015   IT	\$120
<b>DOMAINE LA MANARINE</b> <i>Grenache Châteauneuf du Pape</i>   2017   FR	\$130
<b>GARGIULO 'MONEY ROAD RANCH'</b> <i>cabernet</i>   2017   CA	\$150
<b>LOPEZ DE HEREDIA 'VIÑA TODONIA'</b> <i>tempranillo</i>   2008   ES	\$160
<b>GARGIULO 'G MAJOR'</b> <i>cabernet</i>   2016   CA	\$250

#### ROSÉ

<b>DAHLIA</b> <i>saperavi</i>   2020   GE	\$14/55
<b>CHATEAU D'ESCLANS 'WHISPERING ANGEL'</b> <i>grenache &amp; cinsault</i>   2020   FR	\$15/60
<b>DAOU</b> <i>grenache &amp; sauvignon blanc</i>   2020   CA	\$75

### COCKTAILS \$16

**QUEEN HENRIETTA MARIA**  
*McClintock Gin, Civic Vodka, Lillet, & orange bitters*

**RED CROWN CRANE**  
*Rujero Singani, aged and dark rum, Don Ciccio Cerasum, pineapple, lim, & house made grenadine*

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

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

**FUNNY BUSINESS**  
*Sombra Mezcal, Cocchi Torino, Don Ciccio Don Fernet, & Creme de Cacao*

**QUETZAL CUP**  
*Cimarron tequila, Ambrosia, hibiscus, oleo, & hatch pepper Chile*

**SHIPSHAPE**  
*Civic Vodka, strawberry Campari, Chinese six spice, Tio Pepe Fino, lemon, & sparkling water*

**NIGHTTIDE**  
*Thrashers Coconut Rum, coconut milk, Don Ciccio Concerto coffee liqueur, & Compass Coffee nitro cold brew*

### NON-ALCOHOLIC

**QUARTERDECK \$14**  
*Monday non-alcoholic gin, strawberry, lavender, lemon, & sparkling water*

**CARDINAL BLEND \$6**  
*Compass Coffee | DC*

**EL CAPITÁN \$14**  
*Monday non-alcoholic gin, chai, lime, pineapple, hibiscus, & pomegranate*

**NITRO COLD BREW \$8**  
*Compass Coffee | DC*

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## FULL BEVERAGE PORTFOLIO

VODKA	LIQUOR	BOURBON
TITO'S	15	MAKER'S MARK 14
CIVIC	14	JOHNNY DRUM 14
KETEL ONE	15	REDEMPTION 14
GREY GOOSE	15	1-8 DISTRICT BOURBON 20
		FOUR ROSES SMALL BATCH 14
		WIGLE STRAIGHT 16
		HIGH WIRE SORGHUM 18
		HIGH WIRE JIMMY RED 28
		NOAH'S MILL 20
		WOODFORD RESERVE 18
		WATHEN'S 18
		RESEVOIR 25
		BLANTONS 28
		ELIJAH CRAIG 16
		WELLER 20
		BASIL HAYDEN 18
		BOOKERS 34
		BUFFALO TRACE 16
		ANGELS ENVY 18
		RYE
		RITTENHOUSE 100 14
		HIGH WEST DOUBLE RYE 15
		1-8 DISTRICT RYE 18
		SAGAMORE CASK PROOF 23
		GREEN HAT STRAIGHT 20
		PIKESVILLE EYE 110 18
		HIGH WIRE ABBRUZZI 17
		CATOCTIN CASK PROOF 18
		WHISTLEPIG RYE 23
		WILLET RYE 21
		KENTUCKY PEERLESS RYE 25
		WHISKY & IRISH WHISKEY
		BALVENIE 12 YR DBL WOOD 25
		MONKEY SHOULDER 14
		OLD LINE SINGLE MALT 18
		NEW LIBERY DUTCH MALT 17
		CRAIGELLAICHE 13 YR 19
		ARDBEG WEE BESTIE 22
		GLENMORANGIE LASANTA 20
		HIGHLAND PARK 12 22
		JAMESON 15
		BRANDY & COGNAC
		LAIRDS 100 BOTTLED IN BOND 14
		LAIRDS 7YR 15
		RUJERO SINGANI 14
		HENNESSEY VS 15
		PIERRE-FERNAND COGNAC 14
AMARI & LIQUEUR		
DON CICCIO NOCINO	15	
DON CICCIO CONCERTO	15	
LAZZARONI AMARETTO	12	
FERNET BRANCA	13	
AVERNA	13	
AMARO NONINO	18	

# SHILLING CANNING COMPANY

3 COURSE BRUNCH MENU | \$35 PER PERSON

## BRUNCH BEVERAGES

**ORANGE MIMOSA CARAFES \$35**

**SHILLING PRESERVED FRUIT MIMOSA CARAFE \$39**

**ST. MARY'S COUNTY BLOODY \$16**

**SHIPSHAPE \$16**

*Civic vodka, strawberry Campari, Chinese six spice, Tio Pepe Fino, lemon, & Sparkling water*

**SHELLBACK \$16**

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



## FIRST COURSE

**BUCKWHEAT CREPE**

*parsnip puree, PA maple syrup, & benne*

*or*

**YOGURT & GRANOLA**

*Pennsylvania strawberries, peanut granola, & whipped yogurt*



## MAINS

*Served with greens*

**CRISPY SOFT-SHELL CRAB SANDWICH +5**

*lettuce, & ramp remoulade*

*or*

**BUTTERMILK FRIED AMISH CHICKEN**

*hot honey & hoe cake*

*or*

**CROQUE MADAME**

*house-made brioche, Edwards country ham, mornay, & farm eggs*

*or*

**VEGETABLE HASH**

*farm eggs, potato, rutabaga, peas, & asparagus*



## DESSERT

**BLUEBERRY BREAD PUDDING**

*or*

**STRAWBERRY JAM BAR**

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