

SHILLING CANNING COMPANY

3 COURSE TASTING MENU | \$65

RAW BAR

ORCHARD POINT OYSTERS \$21/42

pickled watermelon mignonette

FIRST COURSE

SURRYANO HAM

honey cake, benne butter, & house pickles

or

CUCUMBER GAZPACHO

whipped crème fraîche, & cilantro



MAIN COURSE

WOOD FIRED VEGETABLES

saffron braised fennel, cauliflower, Anson Mills barley, shishitos, sun gold tomatoes from our garden, & roasted garlic nage

or

ROASTED CHICKEN BALLOTINE

crispy potatoes, carrots, purple onion, green beans, squash, purple cauliflower, & chicken jus

or

CAPE MAY DAY BOAT SCALLOPS

Gold Bar zucchini, summer squash, brown butter, lemon, & VA peanuts



DESSERT

POT DE CREME

5 Sisters raspberries

or

PEACH CHEESECAKE

kettle corn, honey poached apricot, & whipped cream

or

PAVLOVA

5 sisters berries, & chantilly



3 COURSE BEVERAGE PAIRING | \$40

CHANDON Champagne Style | NV | CA

DOMAINE CHENE MÂCON VILLAGES Chardonnay | 2020 | FR / **LOPEZ de HEREDIA** rioja | 2010 | 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.

consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

**SHILLING CANNING COMPANY
A LA CARTE MENU**

RAW BAR

ORCHARD POINT OYSTERS \$21/42
pickled watermelon mignonette



SMALLS

SURRYANO HAM \$21
honey cake, benne butter, & house pickles

HUSK ROASTED SWEET CORN \$14
basil aioli, benne, chive, & fermented chili

LANCASTER LETTUCES \$14
shaved vegetables, fine herbs, St. Malachi Reserve, & house vinaigrette

THICK CUT TRUFFLE FRIES \$18
Périgord black truffle, & garlic aioli

VINES & NIGHTSHADES \$20
Fireside Farm heirloom tomatoes, charred eggplant, crispy squash blossom, & herbs from our garden

CUCUMBER GAZPACHO \$12
whipped crème fraîche, & cilantro



MAINS

ELYSIAN FIELDS LAMB BLADE \$45
Karma Farm cipollini onion, sweet corn, charred Jimmy Nardello pepper and red okra, artichoke, & barigoule vinaigrette

WOOD OVEN ROASTED WHOLE BLACK BASS \$80
rattlesnake and yellow beans, blistered tomatoes, new potatoes, & basil from our garden

ROASTED CHICKEN BALLOTINE \$42
crispy potatoes, carrots, purple onion, green beans, squash, purple cauliflower, & chicken jus

WOOD FIRED VEGETABLES \$32
saffron braised fennel, cauliflower, Anson Mills barley, shishitos, sun gold tomatoes from our garden, & roasted garlic nage

CAPE MAY DAY BOAT SCALLOPS \$43
Gold Bar zucchini, summer squash, brown butter, lemon, & VA peanuts

BUTTERMILK FRIED AMISH CHICKEN \$38
fried chicken, hot honey, hoe cake, maple syrup, braised greens, & Sea Island red peas
please allow 30 minutes



SWEETS

PEACH CHEESECAKE \$13
Kettle corn, honey poached apricot, & whipped cream

POT DE CREME \$13
5 sisters raspberries

PAVLOVA \$13
5 Sisters Farm berries, & chantilly

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BEVERAGES

WINE

SPARKLING WHITE

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

SPARKLING ROSÉ

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

WHITE

DOMAINE de la BREGEONNETTE <i>muscadet</i> 2020 FR	\$14/56
LAND OF SAINTS <i>sauvignon blanc</i> 2020 CA	\$15/60
DOMAINE CHENE MÂCON VILLAGES <i>chardonnay</i> 2020 FR	\$17/65
CHRYSALIS <i>albariño verde</i> 2020 VA	\$18/75
DOMAINE HUET <i>chenin blanc sec</i> 2019 FR	\$105
SIMONNET FEBVRE CHABLIS <i>premier cru chardonnay</i> 2019 FR	\$125

RED

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

ROSÉ

DAHLIA <i>saperavi</i> 2020 GE	\$14/55
CHATEAU D'ESCLANS 'WHISPERING ANGEL' <i>grenache & cinsault</i> 2020 FR	\$15/60
DAOU <i>grenache & 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 and cherry 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 zero proof gin, cherry, lavender, lemon, & sparkling water

CARDINAL BLEND \$6
Compass Coffee | DC

EL CAPITÁN \$14
Monday zero proof 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

FRESH SQUEEZED ORANGE MIMOSA CARAFE \$39

HOUSEMADE PRESERVED FRUIT CARAFES \$39

Preserved plum & pineapple

AMBROSIA SPRITZ \$16

Don Ciccio & Figli ambrosia, & sparkling wine

SHELLBACK \$16

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

ORCHARD POINT OYSTERS \$21/42

pickled watermelon mignonette



FIRST COURSE

DEVEILED EGGS

creamy & dreamy

or

YOGURT & GRANOLA

Durgin Orchard peaches, peanut granola, & whipped yogurt



MAINS

Served with greens

CROQUE MADAME

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

or

BUTTERMILK FRIED AMISH CHICKEN

hot honey & hoe cake

or

VEGETABLE FRITTERS

zucchini, corn, tomatoes, basil aioli, & farm eggs

SIDE OF HASH BROWNS \$7



DESSERT

POUND CAKE

or

HOUSEMADE BLUEBERRY BARS

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