

SHILLING CANNING COMPANY

3 COURSE TASTING MENU | \$65

RAW BAR

ORCHARD POINT OYSTERS \$21/42

pickled watermelon mignonette

FIRST COURSE

HEIRLOOM TOMATO & CUCUMBER GAZPACHO

whipped crème fraîche, & cilantro

or

SUMMER SQUASH & CORN FRITTER

MD blue crab salad, basil aioli, late Summer tomatoes & upland cress

MAIN COURSE

WOOD FIRED VEGETABLES

saffron braised fennel, acorn squash, Anson Mills farro verde, shishitos, Sun Gold tomatoes, & roasted garlic nage

or

ROASTED CHICKEN BALLOTINE

chicken and bacon mousse, Hakurei turnips, yellow beans, carrots, Jimmy Nardello peppers, spring onion, & jus

or

HOUSEMADE SEAFOOD BOUDIN

corn bisque, Edwards bacon, Carmen peppers, crispy shallot, & Sun Gold tomatoes

or

DRY AGED DUCK BREAST

Royal Burgundy & Romano beans, caramelized Mission figs, sunchokes, poached plums, roasted fingerling sweet potatoes, & fig jus

DESSERT

POT DE CREME

raspberry glaze, & shortbread cookie

or

PAVLOVA

Durgin Orchard peaches, & chantilly

3 COURSE BEVERAGE PAIRING | \$40

CHANDON Champagne Style | NV | CA

CHRYSALIS albariño verde | 2020 | VA / **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

DEVEILED EGGS \$11
creamy & dreamy

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

SUMMER SQUASH & CORN FRITTER \$21
MD blue crab salad, basil aioli, late Summer tomatoes & upland cress

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

VINES & NIGHTSHADES \$19
Fireside Farm heirloom tomatoes, charred eggplant, crispy squash blossom, & herbs from our garden

PATH VALLEY STUFFED SQUASH BLOSSOM \$15
house made whipped ricotta, ramp honey, & VA peanuts

HEIRLOOM TOMATO & CUCUMBER GAZPACHO \$12
whipped crème fraîche, & cilantro



MAINS

DRY AGED DUCK BREAST \$42
Royal Burgundy & Romano beans, caramelized Mission figs, sunchokes, poached plums, roasted fingerling sweet potatoes, & fig jus

OVOKA FARMS VIRGINIA WAGYU \$49
thick cut fries, basil chimichurri, & greens from our garden

ROASTED CHICKEN BALLOTINE \$42
chicken and bacon mousse, Hakurei turnips, yellow beans, carrots, Jimmy Nardello peppers, spring onion, & jus

WOOD FIRED VEGETABLES \$32
saffron braised fennel, acorn squash, Anson Mills farro verde, shishitos, Sun Gold tomatoes, & roasted garlic nage

HOUSEMADE SEAFOOD BOUDIN \$42
corn bisque, Edwards bacon, Carmen peppers, crispy shallots, & Sun Gold tomatoes

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



SWEETS

POT DE CREME \$13
raspberry glaze, & shortbread cookie

PAVLOVA \$13
Durgin Orchard peaches, & 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 CUVEE <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
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

Cactoctin Creek watershed American gin, Civic vodka, Lillet, & orange bitters

RED CROWN CRANE

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

CUPPA

KO Battle Standard gin, Yellow Chartreuse, Earl Grey honey, lemon, & egg white

SHELLBACK

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

FUNNY BUSINESS

El Silencio 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, lime, pineapple, hibiscus, pomegranate, & chai

NITRO COLD BREW \$8

Compass Coffee | DC

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FULL BEVERAGE PORTFOLIO

	LIQUOR		
VODKA		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
GIN		WIGLE STRAIGHT	16
HENDRICK'S	15	HIGH WIRE SORGHUM	18
SPRING 44	14	HIGH WIRE JIMMY RED	28
BAR HILL TOM CAT	16	NOAH'S MILL	20
GREEN HAT OLD TOM	14	WOODFORD RESERVE	18
GREEN HAT ARONIA	12	WATHEN'S	18
CATOCTIN WATERSHED	16	RESEVOIR	25
BOTANIST	16	BLANTONS	28
STRAY DOG	16	ELIJAH CRAIG	16
MONKEY 47	16	WELLER	20
TANQUERAY	15	BASIL HAYDEN	18
		BOOKERS	34
RUM		BUFFALO TRACE	16
THRASHER'S COCONUT	14	ANGELS ENVY	18
THRASHER'S SPICED	14		
WRAY & NEPHEW OVERPROOF RUM	14	RYE	
PLANTATION 3 STARS	15	RITTENHOUSE 100	14
PLANTATION DARK RUM	15	HIGH WEST DOUBLE RYE	15
PLANTATION PINEAPPLE	15	1-8 DISTRICT RYE	18
PLANTATION OFTD	15	SAGAMORE CASK PROOF	23
RHUM JM	16	GREEN HAT STRAIGHT	20
GOSLINGS BLACK SEAL	14	PIKESVILLE EYE 110	18
LEBLON CACHACA	14	HIGH WIRE ABBRUZZI	17
HAVANA CLUB ANEJO CLÁSICO	14	CATOCTIN CASK PROOF	18
SANTA TERESA 1776	18	WHISTLEPIG RYE	23
		WILLET RYE	21
AGAVE		KENTUCKY PEERLESS RYE	25
ILEGAL MEZCAL JOVAN	16	WHISKY & IRISH WHISKEY	
EL SILENCIO MEZCAL	14	BALVENIE 12 YR DBL WOOD	25
CIMARRON BLANCO	14	MONKEY SHOULDER	14
LUNAZUL EL HUMOSO	15	OLD LINE SINGLE MALT	18
LUNAZUL REPOSADO	16	NEW LIBERY DUTCH MALT	17
LUNAZUL ANEJO	18	CRAIGELLAICHE 13 YR	19
MILAGRO SILVER	15	ARDBEG WEE BESTIE	22
TEQUILA OCHO ANEJO	25	GLENMORANGIE LASANTA	20
CLASE AZUL	30	HIGHLAND PARK 12	22
DEL MAGUEY CHICHICAPA	20	JAMESON	15
AMARI & LIQUEUR		BRANDY & COGNAC	
DON CICCIO NOCINO	15	LAIRDS 100 BOTTLED IN BOND	14
DON CICCIO CONCERTO	15	LAIRDS 7YR	15
LAZZARONI AMARETTO	12	RUJERO SINGANI	14
FERNET BRANCA	13	HENNESSEY VS	15
AVERNA	13	PIERRE-FERNAND COGNAC	14
AMARO NONINO	18		

SHILLING CANNING COMPANY
3 COURSE BRUNCH MENU | \$35 PER PERSON

BRUNCH BEVERAGES

FRESH SQUEEZED ORANGE MIMOSA CARAFES \$39

HOUSEMADE PRESERVED FRUIT CARAFES \$39

ST. MARY'S COUNTY BLOODY \$16

preserved tomatoes, pickle brine, & housemade hot sauce

AMBROSIA SPRITZ \$16

Don Ciccio & Figli ambrosia, & sparkling wine

SHELLBACK \$16

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

NITRO COLD BREW \$8

Compass Coffee

ORCHARD POINT OYSTERS \$21/42

pickled watermelon mignonette



DEILED EGGS

creamy & dreamy

or

YOGURT & GRANOLA

Durgin Orchard peaches, peanut granola, & whipped yogurt



CROQUE MADAME

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

or

BUTTERMILK FRIED AMISH CHICKEN

hot honey & hoe cake

or

BRUNCH BURGER

Edward's bacon, Farm egg, cheddar, ketchup, mustard, onion, & B&B pickles

or

VEGETABLE FRITTERS

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

add country ham +7

SIDE OF HASH BROWNS \$7



POUND CAKE

or

MIXED BERRY JAM BARS

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