

SHILLING CANNING COMPANY

3 COURSE TASTING MENU | \$65

RAW BAR

ORCHARD POINT OYSTERS \$21/42

pickled watermelon mignonette

REGIIS OVA ROYAL KALUGA CAVIAR \$110

housemade brioche, deviled eggs, chives, red onion, & crème fraîche

FIRST COURSE

FRENCH ONION SOUP

caramelized Lancaster sweet onions, beef jus, house-made sourdough, & Coulter Farms gruyere

or

FALL HARVEST SALAD

wood oven roasted squash, embered pear, parsnip, candied PA pecans, greens from our garden, & brown butter vinaigrette



MAIN COURSE

VIRGINIA FLUKE

wood oven roasted honeynut squash, honey crisp apple, smoked kohlrabi, pepitas, & sage brown butter

or

WOOD FIRED VEGETABLES

hearth omelette, confit potatoes, turnips, radish, kalette, & fermented chili aioli



or

CRISPY CHICKEN BALLOTINE

chicken and bacon mousse, Surryano ham, spätzle, brussel sprouts, cranberry pear mostarda, & ham crema

or

DUCK CONFIT

duck fat sweet potatoes, sunchokes, gai lan, cauliflower, poached plums, & fig jus



DESSERT

HARVEST CRÈME BRÛLÉE

Path Valley Farms red kuri squash, pumpkin spiced cream cheese, & bourbon poached Neptune

or

APPLE TATIN

Durgin Orchard honeycrisp apple, almond sablé, dacquoise, diplomat cream, VA peanuts, & young ginger ice cream

or

CHOCOLATE BOMBE

flourless chocolate cake, preserved 5 Sisters raspberries, & almond streusel



3 COURSE BEVERAGE PAIRING | \$40

CHANDON Champagne Style | NV | CA

GOISOT chardonnay | 2020 | FR / **LOPEZ de HEREDIA** tempranillo | 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

REGIIS OVA ROYAL KALUGA CAVIAR \$110

housemade brioche, deviled eggs, chives, red onion, & crème fraîche



SMALLS

DEVILED EGGS \$11

creamy & dreamy

SHILLING GARDEN LETTUCES \$14

shaved radish, fines herb, St. Malachi reserve, & dijon vinaigrette

THICK CUT FRIES \$10

with Périgord black truffle \$18

COUNTRY HAM BISCUITS \$12

Edward's country ham, cheddar biscuit, & pepper jelly

FALL HARVEST SALAD \$19

wood oven roasted squash, embered pear, parsnip, candied PA pecans, greens from our garden, & brown butter vinaigrette

FRENCH ONION SOUP \$18

caramelized Lancaster sweet onions, beef jus, house-made sourdough, & Coulter Farms gruyere



MAINS

OVOKA FARMS VIRGINIA WAGYU \$52

béarnaise, thick cut fries, & Fireside Farms lettuces

DUCK CONFIT \$42

duck fat sweet potatoes, sunchokes, gai lan, cauliflower, poached plums, & fig jus

VIRGINIA FLUKE \$42

wood oven roasted honeynut squash, honey crisp apple, smoked kohlrabi, pepitas, & sage brown butter

CRISPY CHICKEN BALLOTINE \$42

chicken and bacon mousse, Surryano ham, spätzle, brussel sprouts, cranberry pear mostarda, & ham crema

WOOD FIRED VEGETABLES \$36

hearth omelette, confit potatoes, turnips, radish, kalette, & fermented chili aioli

BUTTERMILK FRIED AMISH CHICKEN \$38

fried chicken, hot honey, hoe cake, maple syrup, braised greens, & Sea Island red peas
please allow 30 minutes



SWEETS

APPLE TATIN \$14

Durgin Orchard honeycrisp apple, almond sablé, dacquoise, diplomat cream, VA peanuts, & young ginger ice cream

HARVEST CRÈME BRÛLÉE \$14

Path Valley Farms red kuri squash, pumpkin spiced cream cheese, & bourbon poached Neptune raisins

CHOCOLATE BOMBE \$14

flourless chocolate cake, preserved 5 Sisters raspberries, & almond streusel

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BEVERAGES

WINE

SPARKLING WHITE

CHANDON <i>Blanc de Noir NV CA</i>	\$14/55
VEUVE CLICQUOT <i>Brut NV FR</i>	\$33/115
RUINART BLANC DE BLANC <i>Champagne NV FR</i>	\$52/135
RUINART 'MILLÉSIMÉ' <i>Champagne 2015 FR</i>	\$250
RUINART 'MILLÉSIMÉ' <i>Champagne 2011 FR</i>	\$275
KRUG GRANDE CUVÉE <i>Champagne NV FR</i>	\$400
DOM PERIGNON 'P2' <i>Champagne 2003 FR</i>	\$850

SPARKLING ROSÉ

MONT MARCAL ROSADO <i>rosé Cava 2017 ES</i>	\$14/55
MOET & CHANDON ROSE IMPERIAL <i>Champagne NV FR</i>	\$115
PIERRE PAILLARD 'LES TERRES ROSES' <i>rosé Champagne NV FR</i>	\$120
DOM PERIGNON <i>rosé Champagne 2008 FR</i>	\$750

ROSÉ

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

RED

VENETO ROSSO <i>merlot & corvina 2019 IT</i>	\$14/60
VAN DUZER <i>pinot noir 2020 OR</i>	\$17/70
BREA CELLARS <i>cabernet 2020 CA</i>	\$18/75
ISOLE e OLENA <i>Chianti Classico 2019 IT</i>	\$75
GOODFELLOW <i>pinot noir 2018 OR</i>	\$95
ROCKY & CO 'DETERTS' <i>merlot 2017 VA</i>	\$110
DOMAINE LA MANARINE <i>Châteauneuf du Pape 2017 FR</i>	\$130
GARGIULO 'MONEY ROAD RANCH' <i>cabernet 2017 CA</i>	\$150
LOPEZ DE HEREDIA 'VIÑA TODONIA' <i>tempranillo 2008 ES</i>	\$160

WHITE

DOMAINE de la BREGEONNETTE <i>muscadet 2020 FR</i>	\$14/56
LAND OF SAINTS <i>sauvignon blanc 2020 CA</i>	\$15/60
GOISOT <i>chardonnay 2020 FR</i>	\$17/65
DOMAINE HUET <i>chenin blanc sec 2019 FR</i>	\$105
SIMONNET FEBVRE CHABLIS <i>premier cru chardonnay 2019 FR</i>	\$125

COCKTAILS \$16

QUEEN HENRIETTA MARIA

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

AUTUMN FABLE

Laird's apple brandy, Cocchi Americano Bianco, spiced apple syrup, lemon, Angostura bitters, & nutmeg

THE CAT'S MEOW

KO Battle Standard gin, cranberry, lime, & 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

A TRIP TO NEPTUNE

Civic Vodka, Muscadine and Neptune grapes, lime, pineapple, & sparkling water

LA DUQUESA

Thrasher's Spiced rum, pineapple rum, allspice dram, orgeat, pineapple juice, & apple cider

NON-ALCOHOLIC

RAINY DAYS \$14

Monday zero proof gin, spiced apple, 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	KENTUCKY PEERLESS BOURBON 21
SPRING 44		14	HIGH WIRE JIMMY RED 28
BARR HILL TOM CAT		16	NOAH'S MILL 20
BARR HILL		15	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	
EL SILENCIO MEZCAL		14	WHISKY & IRISH WHISKEY
CIMARRON BLANCO		14	BALVENIE 12 YR DBL WOOD 25
LUNAZUL EL HUMOSO		15	MONKEY SHOULDER 14
LUNAZUL REPOSADO		16	OLD LINE SINGLE MALT 18
LUNAZUL ANEJO		18	NEW LIBERY DUTCH MALT 17
MILAGRO SILVER		15	CRAIGELLAICHE 13 YR 19
TEQUILA OCHO ANEJO		25	ARDBEG WEE BESTIE 22
CLASE AZUL		32	GLENMORANGIE LASANTA 20
DEL MAGUEY CHICHICAPA		20	HIGHLAND PARK 12 22
			JAMESON 15
	AMARI & LIQUEUR		
DON CICCIO NOCINO		15	BRANDY & COGNAC
DON CICCIO CONCERTO		15	LAIRDS 100 BOTTLED IN BOND 14
LAZZARONI AMARETTO		12	LAIRDS 7YR 15
FERNET BRANCA		13	RUJERO SINGANI 14
AVERNA		13	HENNESSEY VS 15
AMARO NONINO		18	PIERRE-FERNAND COGNAC 14

SHILLING CANNING COMPANY



ASSORTED PASTRIES

\$6 ea or \$20 for all

*Lady Locks
Peanut Bar with Salted Caramel Cream
Lemon Cake
Chocolate Chip Bread Pudding*



SMALLS

ORCHARD POINT OYSTERS \$21/42

pickled watermelon mignonette

YOGURT & GRANOLA \$8

bosc pear, peanut granola, & whipped yogurt

DEVEILED EGGS \$11

creamy & dreamy

LYONNAISE SALAD \$16

pasteurized farm egg, Edward's bacon, toasted brioche, Fireside Farm frisée, whole grain mustard vinaigrette

FRENCH ONION SOUP \$18

caramelized Path Valley onions, beef jus, house-made sourdough, & Coulter Farms gruyere



MAINS

BEER BATTERED CRISPY FISH SANDWICH \$19

beer battered Virginia fluke, slaw, B&B pickles, red onion, & housemade brioche

CROQUE MADAME \$20

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

BUTTERMILK FRIED AMISH CHICKEN \$25

hot honey & hoe cake

BRUNCH BURGER \$19

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

ROASTED SQUASH TART \$22

honeynut squash, house-made ricotta, candied pecans, arugula, smoked honey, & farm eggs

HOUSEMADE CHICKEN SAUSAGE \$25

Anson Mills pencil cob grits, braised greens, poached farm eggs, & chicken jus

SIDES

EDWARDS BACON \$8

CHICKEN SAUSAGE \$8

HASH BROWNS \$7

THICK CUT FRIES \$10

with Périgord black truffle \$18

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