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

PAN SEARED NEW JERSEY COD
Point Pleasant day boat cod, honeynut squash, honey crisp apple, smoked cauliflower, pepitas, & sage brown butter

or

WOOD FIRED VEGETABLES
hearth omelette, confit potatoes, turnips, radish, kalette, gai lan & 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, bok choi, 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, dacquiose, 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

FIRESIDE FARM 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, bok choi, poached plums, & fig jus

PAN SEARED NEW JERSEY COD $42
Point Pleasant day boat cod, honeynut squash, honey crisp apple, smoked cauliflower, 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, gai lan & 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, dacquiose, 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 — **$14/55**
Blanc de Noir | NV | CA

VEUVE CLICQUOT — **$33/115**
Brut | NV | FR

RUINART BLANC DE BLANC — **$52/135**
Champagne | NV | FR

RUINART 'MILLĒSIMÉ' — **$250**
Champagne | 2015 | FR

RUINART 'MILLĒSIMÉ' — **$275**
Champagne | 2011 | FR

KRUG GRANDE CUVEE — **$400**
Champagne | NV | FR

DOM PERIGNON 'P2' — **$850**
Champagne | 2003 | FR

SPARKLING ROSÉ

MONT MARCAL ROSADO — **$14/55**
rosé Cava | 2017 | ES

MOET & CHANDON ROSE IMPERIAL — **$115**
Champagne | NV | FR

GUY LARMANDIER — **$120**
premier cru rosé Champagne | NV | FR

DOM PERIGNON — **$750**
rosé Champagne | 2008 | FR

ROSÉ

DAHLIA — **$14/55**
saperavi | 2020 | GE

CHATEAU D'ESCLANS 'WHISPERING ANGEL' — **$15/60**
grenache & cinsault | 2020 | FR

DAOU — **$75**
grenache & sauvignon blanc | 2020 | CA

RED

VAN DUZER — **$17/70**
pinot noir | 2020 | OR

BREA CELLARS — **$18/75**
cabernet | 2020 | CA

ISOLE e OLENA — **$75**
Chianti Classico | 2019 | IT

GOODFELLOW — **$95**
pinot noir | 2018 | OR

LIMERICK LANE 'RUSSIAN RIVER' — **$100**
zinfandel | 2019 | CA

ROCKY & CO 'DETERTS' — **$110**
merlot | 2017 | VA

DOMAINE LA MANARINE — **$130**
Châteauneuf du Pape | 2017 | FR

GARGIULO 'MONEY ROAD RANCH' — **$150**
cabernet | 2017 | CA

LOPEZ DE HEREDIA 'VIÑA TODONIA' — **$160**
tempranillo | 2008 | ES

WHITE

DOMAINE de la BREGEONNETTE — **$14/56**
muscadet | 2020 | FR

LAND OF SAINTS — **$15/60**
sauvignon blanc | 2020 | CA

GOISOT — **$17/65**
chardonnay | 2020 | FR

DOMAINE HUET — **$105**
chenin blanc sec | 2019 | FR

SIMONNET FEBVRE CHABLIS — **$125**
premier cru chardonnay | 2019 | FR

COCKTAILS $16

THE QUEEN
gin, vodka, lillet blanc, & orange bitters

THE AUTUMN FABLE
apple brandy, Cocchi Americano Bianco, spiced apple syrup, lemon, nutmeg, & bitters

THE CAT'S MEOW
gin, cranberry, lime, & egg white

THE SHELLBACK
rye, cardamom chai spiced syrup, & bitters

THE GAMBIT
three chili infused rye, mezcal, sweet vermouth, dry curaçao, & bitters

THE QUETZAL
tequila, ambrosia, hibiscus, pomegranate, oleo, & hatch pepper chile

THE INFANTE
reposado tequila, pecan orgeat, lime, & orange bitters

THE GRINCH
gin, sweet vermouth, green chartreuse, & orange bitters

NON-ALCOHOLIC

SUMMER HAZE $14
Monday zero proof gin, house-made sour, & pecan orgeat

CARDINAL BLEND $6
Compass Coffee | DC

A CURE FOR WHAT AILS YOU $14
Monday zero proof gin, lemon, honey, & ginger beer

NITRO COLD BREW $8
Compass Coffee | DC

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

FULL BEVERAGE PORTFOLIO

LIQUOR

VODKA

TITO'S	15
CIVIC	14
KETEL ONE	15
GREY GOOSE	15

GIN

HENDRICK'S	15
SPRING 44	14
BARR HILL TOM CAT	16
BARR HILL	15
GREEN HAT ARONIA	12
CATOCTIN WATERSHED	16
BOTANIST	16
STRAY DOG	16
MONKEY 47	16
TANQUERAY	15

RUM

THRASHER'S COCONUT	14
THRASHER'S SPICED	14
WRAY & NEPHEW OVERPROOF RUM	14
PLANTATION 3 STARS	15
PLANTATION DARK RUM	15
PLANTATION PINEAPPLE	15
PLANTATION OFTD	15
RHUM JM	16
GOSLINGS BLACK SEAL	14
LEBLON CACHACA	14
HAVANA CLUB ANEJO CLÁSICO	14
SANTA TERESA 1776	18

AGAVE

ILEGAL MEZCAL JOVAN	16
EL SILENCIO MEZCAL	14
CIMARRON BLANCO	14
LUNAZUL EL HUMOSO	15
LUNAZUL REPOSADO	16
LUNAZUL ANEJO	18
MILAGRO SILVER	15
TEQUILA OCHO ANEJO	25
CLASE AZUL	32
DEL MAGUEY CHICHICAPA	20

AMARI & LIQUEUR

DON CICCIO NOCINO	15
DON CICCIO CONCERTO	15
LAZZARONI AMARETTO	12
FERNET BRANCA	13
AVERNA	13
AMARO NONINO	18

BOURBON

MAKER'S MARK	14
JOHNNY DRUM	14
REDEMPTION	14
1-8 DISTRICT BOURBON	20
FOUR ROSES SMALL BATCH	14
WIGLE STRAIGHT	16
KENTUCKY PEERLESS BOURBON	21
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

SHILLING CANNING COMPANY

ASSORTED PASTRIES

$6 ea or $20 for all

Cider Donut
Raisin Roll
Molten Chocolate Cake
Chocolate Chip Bread Pudding

SMALLS

ORCHARD POINT OYSTERS $21/42
pickled watermelon mignonette

YOGURT & GRANOLA $8
bosc pear, peanut granola, & whipped yogurt

DEVILED 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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