

# SHILLING CANNING COMPANY



## ASSORTED PASTRIES

**\$6 ea or \$20 for all**

*Galette des Rois  
Lemon Meringue Tart  
Raisin Roll  
Flan Vanilla*



## SMALLS

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

*pickled watermelon mignonette*

### **YOGURT & GRANOLA \$8**

*Kaufmann Orchard Pink Lady apples, peanut granola, & whipped yogurt*

### **DEVEILED EGGS \$11**

*creamy & dreamy*

### **LYONNAISE SALAD \$16**

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

### **FRENCH ONION SOUP \$18**

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



## MAINS

### **BEER BATTERED CRISPY FISH SANDWICH \$19**

*beer battered New Jersey cod, slaw, B&B pickles, red onion, & house-made brioche*

### **CROQUE MADAME \$20**

*house-made bread, Edwards country ham, mornay, & fried farm egg*

### **BUTTERMILK FRIED AMISH CHICKEN \$25**

*hot honey & hoe cake*

### **BRUNCH BURGER \$19**

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

### **WOOD ROASTED MUSHROOM TART \$22**

*maitake, king trumpet, & crimini mushrooms, ricotta, scarlet frill mustard greens, smoked honey, & farm eggs*

### **HOUSEMADE CHICKEN SAUSAGE \$25**

*Anson Mills pencil cob grits, forrest mushrooms, poached farm eggs, & chicken jus*

## SIDES

**EDWARDS BACON \$8**

**CHICKEN SAUSAGE \$8**

**HASH BROWNS \$7**

**THICK CUT FRIES \$10**

*with Périgord black truffle \$18*

*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.**