

SHILLING CANNING COMPANY

3 COURSE TASTING MENU | \$55

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

FIRESIDE FARMS BEET TARTARE

ember roasted beets, house-made ricotta, Pink Lady apple, brioche crouton, Meyer lemon, & pickled mustard seed



MAIN COURSE

NEW JERSEY FLUKE

fall squash, Kauffmann Orchard Pink Lady apple, smoked celery root, pepitas, & sage brown butter

or

WOOD FIRED VEGETABLES

hearth omelette, confit potatoes, turnips, radish, golden beets, & fermented chili aioli



or

CRISPY CHICKEN BALLOTINE

chicken and swiss mousse, Surryano ham, Anson Mills pencil cob grits, charred cabbage, forrest mushrooms, & mushroom cream

or

ALL DAY BRAISED SHORT RIB

potato puree, Karma Farms Mokum carrots, bok choy, sunchokes, & jus



DESSERT

RUM BABA

dark rum, blueberry compote, apricot, citrus, & vanilla whipped cream

or

KEY LIME PIE

key lime, almond, & vanilla whipped 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 / **MONT MARÇAL** cava | 2020 | SP / **TENUTA DELLE TERRE NERE** etna rosso | 2020 | IT

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

KARMA FARMS 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

FIRESIDE FARMS BEET TARTARE \$19

ember roasted beets, house-made ricotta, Pink Lady apple, brioche crouton, Meyer lemon, & pickled mustard seed

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, & Karma Farms lettuces

CRISPY CHICKEN BALLOTINE \$42

chicken and swiss mousse, Surryano ham, Anson Mills pencil cob grits, charred cabbage, forrest mushrooms, & mushroom cream

NEW JERSEY FLUKE \$42

fall squash, Kauffmann Orchard Pink Lady apple, smoked celery root, pepitas, & sage brown butter

WOOD FIRED VEGETABLES \$36

hearth omelette, confit potatoes, turnips, radish, golden beets, & fermented chili aioli

ALL DAY BRAISED SHORT RIB \$45

potato puree, Karma Farms Mokum carrots, bok choy, sunchokes, & jus

BUTTERMILK FRIED AMISH CHICKEN \$38

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



SWEETS

RUM BABA \$14

dark rum, blueberry compote, apricot, citrus, & vanilla whipped cream

KEY LIME PIE \$14

key lime, almond, & vanilla whipped cream

CHOCOLATE BOMBE \$14

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

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