

SHILLING CANNING COMPANY

3 COURSE TASTING MENU | \$65

RAW BAR

ORCHARD POINT OYSTERS \$21/42

young ginger 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

LANCASTER FARMS BEET TARTARE

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



MAIN COURSE

NEW JERSEY FLUKE

Great Northern white beans, melted cabbage, & Meyer lemon tapenade

or

WOOD FIRED VEGETABLES

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



or

CHICKEN BALLOTINE

Anson Mills pencil cob grits, charred cabbage, forrest mushrooms, & mushroom cream

or

OVOKA FARMS WAGYU SHORT RIB +\$10

Path Valley Farms potato puree, Mokum carrots, bok choy, sunchokes, & jus



DESSERT

RUM BABA

overproof 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

young ginger mignonette

REGIIS OVA ROYAL KALUGA CAVIAR \$110

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



SMALLS

DEVILED EGGS \$11

creamy & dreamy

THICK CUT FRIES \$10

with Périgord black truffle \$18

COUNTRY HAM BISCUITS \$12

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

PATH VALLEY LETTUCES \$14

shaved vegetables, fine herbs, St. Malachi Reserve, & house vinaigrette

LANCASTER 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

CHICKEN BALLOTINE \$42

Anson Mills pencil cob grits, charred cabbage, forrest mushrooms, & mushroom cream

NEW JERSEY FLUKE \$42

Great Northern white beans, melted cabbage, & Meyer lemon tapenade

WOOD FIRED VEGETABLES \$36

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

OVOKA FARMS WAGYU SHORT RIB \$58

Path Valley Farms potato puree, 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

overproof 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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