

SHILLING CANNING COMPANY

RAW BAR

ORCHARD POINT OYSTERS \$21/42

young ginger mignonette

REGIIS OVA CAVIAR - 4g by the spoon \$11 for one, \$21 for two, \$31 for three

Baerii, Royal, & Kaluga

ASSORTED PASTRIES

\$6 ea or \$20 for all

Pan au Chocolat

Frosted Brown Butter Brown Sugar Pound Cake

Black Raisin Scone

Vanilla Flan



SMALLS

YOGURT & GRANOLA \$8

Kauffman Orchard's pink lady apples, peanut granola, & whipped yogurt

DEVEILED EGGS \$11

creamy & dreamy

COUNTRY HAM BISCUITS \$12

Edward's country ham, cheddar biscuit, & apple butter

LYONNAISE SALAD \$16

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

FRENCH ONION SOUP \$19

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



MAINS

CORNED BEEF HASH \$25

house-made corned beef, Yukon gold potato, confit cabbage, fried farm eggs, & whole grain mustard crème

VA WAGYU BRUNCH BURGER \$28

Edward's bacon, PA noble cheddar, pickled fresno, garlic aioli, & farm egg

BREAKFAST BURRITO \$21

Autumn Olive pork belly, cheddar, farm eggs, crispy potato, Path Valley black beans, fresno, corn, house-made flour tortilla, fire roasted salsa, & Bernard Ranches avocado

BEER BATTERED CRISPY FISH SANDWICH \$19

beer battered New Jersey cod, slaw, B&B pickles, pickled shallots, & 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

ROASTED MUSHROOM TART \$22

maitaki mushrooms, house-made ricotta, smoked honey, cress, & 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

with Périgord black truffle \$12

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.