SHILLING CANNING COMPANY

ASSORTED PASTRIES
$6 ea or $20 for all
- Black Raisin Scones
- Salted Caramel Flan
- Cinnamon Sugar Croffin
- Chocolate Tartelette Fondant

SMALLS

YOGURT & GRANOLA $8
Kauffman Orchard’s pink lady apples, peanut granola, & whipped yogurt

DEVILED EGGS $11
creamy & dreamy

COUNTRY HAM BISCUITS $12
Edward’s country ham, cheddar biscuit, & pepper jelly

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

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, Edward’s country ham, mornay, & fried farm egg

BUTTERMILK FRIED AMISH CHICKEN $25
hot honey & hoe cake

ROASTED MUSHROOM TART $22
maitake mushrooms, house-made ricotta, smoked honey, cress, & farm eggs

HOUSEMADE CHICKEN SAUSAGE $25
Anson Mills pencil cob grits, forest mushrooms, poached farm eggs, & chicken jus

SIDES

EDWARDS BACON $8

HASH BROWNS $7
with Périgord black truffle $12

CHICKEN SAUSAGE $8

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.