

# 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**

*Black Raisin Scones*

*Salted Caramel Flan*

*Cinnamon Sugar Croffen*

*Chocolate Tartelette Fondant*



## 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, & 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, 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, forrest mushrooms, 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.**