

# SHILLING CANNING COMPANY

3 COURSE TASTING MENU | \$65

## RAW BAR

**ORCHARD POINT OYSTERS \$21/42**

*young ginger mignonette*

**TUNA TARTARE \$21**

*Bernard Ranches avocado, salsa macha, VA peanut, radish, pickled shallot, cilantro, & heritage corn chips*

**REGIIS OVA CAVIAR \$48/\$95**

*accoutrements*

## FIRST COURSE

**AUTUMN OLIVE PORK BELLY**

*braised Path Valley beans, preserved Fireside Farm tomatoes, & chili crunch*

*or*

**EMBER ROASTED BEET TARTARE**

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



## MAIN COURSE

*supplement shaved Périgord Black Truffle on any dish +\$25*

**NEW JERSEY FLUKE**

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

*or*

**WOOD FIRED VEGETABLES**

*hearth omelette, confit potatoes, turnips, radish, green onion, & fermented chili aioli*



*or*

**CHICKEN BALLOTINE**

*Anson Mills pencil cob grits, charred cabbage, maitaki mushrooms, & jus*

*or*

**OVOKA FARMS WAGYU SHORT RIB +\$10**

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



## DESSERT

**RUM BABA**

*overproof rum, mixed berry compote, apricot, citrus, & vanilla whipped cream*

*or*

**CHOCOLATE BOMBE**

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

*or*

**KEY LIME TART**

*raspberry syrup, almond, & vanilla whipped cream*



**3 COURSE BEVERAGE PAIRING | \$40**

**CHANDON** blanc de noir | NV | CA

**GLOIRE DE CHABLIS** chardonnay | 2020 | FR / **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*

**TUNA TARTARE \$21**

*Bernard Ranches avocado, salsa macha, VA peanut, radish, pickled shallot, cilantro, & heritage corn chips*

**REGIIS OVA CAVIAR \$48/\$95**

*accoutrements*

**SMALLS**

**DEVEILED EGGS \$11**

*creamy & dreamy*

**THICK CUT FRIES \$10**

*with Périgord black truffle \$18*

**COUNTRY HAM BISCUITS \$12**

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

**AUTUMN OLIVE PORK BELLY \$21**

*braised Path Valley beans, preserved Fireside Farm tomatoes, & chili crunch*

**LANCASTER LITTLE GEM LETTUCES \$14**

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

**EMBER ROASTED BEET TARTARE \$19**

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

**FRENCH ONION SOUP \$19**

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

**MAIN COURSE**

*supplement shaved Périgord Black Truffle on any dish +\$25*

**OVOKA FARMS VIRGINIA WAGYU \$52**

*thick cut fries, spicy greens, & béarnaise*

**CHICKEN BALLOTINE \$42**

*Anson Mills pencil cob grits, charred cabbage, maitaki mushrooms, & jus*

**NEW JERSEY FLUKE \$42**

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

**WOOD FIRED VEGETABLES \$36**

*hearth omelette, confit potatoes, turnips, radish, green onion, & fermented chili aioli*

**OVOKA FARMS WAGYU SHORT RIB \$58**

*Path Valley Farms potato puree, Mokum carrots, bok choy, sunchokes, charred greens, & 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, mixed berry compote, apricot, citrus, & vanilla whipped cream*

**KEY LIME TART \$14**

*raspberry syrup, almond, & vanilla whipped cream*

**CHOCOLATE BOMBE \$14**

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

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