

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

4g by the spoon - \$12 for one, \$23 for two, \$34 for three

Ossetra, Baerii, Royal, & Kaluga

FIRST COURSE

AUTUMN OLIVE PORK BELLY

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

or

WOOD FIRED BOK CHOI

pistachio salsa verde, VA peanuts, Anson Mills farro verde, goat milk feta, & cilantro from the garden



MAIN COURSE

HOUSEMADE SCALLOP BOUDIN

ramp apple pain perdu, spring alliums, charred onion, brown butter, capers, & bronze fennel from the garden

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

ELYSIAN FIELDS LAMB BLADE +\$15

fennel dauphine, gai lan, Delaware asparagus, baby fennel, & Barigoule vinaigrette



DESSERT

RUM BABA

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

or

STRAWBERRY RHUBARB GALETTE

Delaware strawberries & housemade malt ice cream

or

CHOCOLATE BOMBE

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



3 COURSE BEVERAGE PAIRING | \$40

CHANDON blanc de noir | NV | CA

DOUGH chardonnay | 2020 | CA / **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, 100% of which gets distributed amongst our staff.

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

4g by the spoon - \$12 for one, \$23 for two, \$34 for three

Baerii, Royal, Kaluga, & Ossetra (oz)

SMALLS

DEVEILED EGGS \$11

creamy & dreamy

THICK CUT FRIES \$10

with Périgord black truffle \$18

COUNTRY HAM BISCUITS \$12

Broadbent 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

WOOD FIRED BOK CHOI \$19

pistachio salsa verde, VA peanuts, Anson Mills farro verde, goat milk feta, & cilantro from the garden

FRENCH ONION SOUP \$19

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

MAIN COURSE

ELYSIAN FIELDS LAMB BLADE \$58

fennel dauphine, gai lan, Delaware asparagus, baby fennel, & Barigoule vinaigrette

CHICKEN BALLOTINE \$42

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

HOUSEMADE SCALLOP BOUDIN \$42

ramp apple pain perdu, spring alliums, charred onion, brown butter, capers, & bronze fennel from the garden

WOOD FIRED VEGETABLES \$36

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

OVOKA FARMS VIRGINIA WAGYU \$52

thick cut fries, greens from the garden, & ramp butter

FRENCH DIP \$34

Niman Ranch prime rib, creamy horseradish, house-made hoagie roll, & 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

STRAWBERRY RHUBARB GALETTE \$17

Delaware strawberries & housemade malt ice cream

RUM BABA \$14

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

CHOCOLATE BOMBE \$14

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

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