

**SHILLING CANNING COMPANY  
BRUNCH MENU**

**RAW BAR**

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

*young ginger mignonette*

**REGIIS OVA CAVIAR - 4g by the spoon**  
**\$12 for one, \$23 for two, \$34 for three**  
*Kaluga & Ossetra*



**SMALLS**

**5 SISTERS BLUEBERRY MUFFIN \$6**

**CHOCOLATE HAZELNUT CREAM PUFF \$6**

**YOGURT & GRANOLA \$8**

*Durgin Orchard peaches, VA peanut granola, & whipped yogurt*

**DEVEILED EGGS \$11**

*creamy & dreamy*

**COUNTRY HAM BISCUITS \$12**

*Broadbent country ham, cheddar biscuit, & apple butter*

**LYONNAISE SALAD \$16**

*poached farm egg, applewood smoked bacon, toasted brioche, Fireside Farm frisée, & whole grain mustard vinaigrette*



**MAINS**

**MARYLAND CRAB CAKE BENEDICT \$34**

*housemade English muffin, hollandaise, poached farm eggs, bronze fennel & greens from the garden*  
**+\$12/4g or \$23/8g of Regiis Ova Caviar**

**CROQUE MADAME \$20**

*house-made bread, country ham, mornay, fried farm egg, & greens from the garden*

**BREAKFAST BURRITO \$21**

*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 \$21**

*beer battered fluke, slaw, heirloom tomatoes, B&B pickles, pickled shallots, & house-made brioche*

**HOUSEMADE CHICKEN SAUSAGE \$25**

*Anson Mills pencil cob grits, charred spring onion, poached farm eggs, & chicken jus*

**VA WAGYU BRUNCH BURGER \$28**

*applewood smoked bacon, PA noble cheddar, pickled fresno, garlic aioli, farm egg, & greens from the garden*

**ZUCCHINI & CORN FRITTER \$19**

*fried farm eggs, basil aioli, cheddar, & arugula*

**BLTE \$20**

*North Country bacon, Summer crisp lettuce, heirloom tomato, fried farm egg, & greens from the garden*

**BUTTERMILK FRIED AMISH CHICKEN \$25**

*hot honey, hoe cake, & greens from the garden*

***please allow 30 minutes***

**SIDES**

**CHICKEN SAUSAGE \$8**

**THICK CUT FRIES \$10**

*with Périgord black truffle \$18*

**HASH BROWNS \$7**

*with Périgord black truffle \$15*

*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.**

**SHILLING CANNING COMPANY**  
**3 COURSE BRUNCH MENU | \$25 PER PERSON**

**RAW BAR**

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

*young ginger mignonette*

**REGIIS OVA CAVIAR - 4g by the spoon**  
**\$12 for one, \$23 for two, \$34 for three**  
*Kaluga & Ossetra*



**DEILED EGGS**

*creamy & dreamy*

*or*

**YOGURT & GRANOLA**

*Durgin Orchard peaches, peanut granola, & whipped yogurt*



**BREAKFAST BURRITO**

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

*or*

**BUTTERMILK FRIED AMISH CHICKEN**

*hot honey, hoe cake, & greens from the garden*

*or*

**ZUCCHINI & CORN FRITTER**

*fried farm eggs, basil aioli, cheddar, & arugula*  
**add country ham +7**



**5 SISTERS BLUEBERRY MUFFIN**

*or*

**CHOCOLATE HAZELNUT CREAM PUFF**

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