

**SHILLING CANNING COMPANY**  
**3 COURSE TASTING MENU | \$65**

**RAW BAR**

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

*young ginger mignonette*

**TUNA TARTARE \$22**

*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*

*Kaluga & Ossetra*

**FIRST COURSE**

**VINES & NIGHTSHADES**

*heirloom tomatoes, charred eggplant, PA cucumber, & herbs from our garden*



*or*

**MARYLAND CRAB CAKE +\$5**

*heirloom tomato & cucumber gazpacho, roasted corn, wood fired poblanos, marinated sun golds & pickled grilled red onion*



**MAIN COURSE**

**ELYSIAN FIELDS LAMB BLADE +\$15**

*fennel dauphine, Lancaster gai lan, Summer squash, baby fennel, sun golds from our garden, & Barigoule vinaigrette*

*or*

**CHESAPEAKE ROCKFISH**

*ramp & apple pain perdu, summer alliums, charred onion, brown butter, capers, & bronze fennel*

*or*

**CHICKEN BALLOTINE**

*green filet beans, Lancaster new potato, chanterelle mushrooms, carrots, corn fonduta, & basil from the garden*

*or*

**WOOD FIRED VEGETABLES**

*hearth omelette, confit potatoes, kohlrabi, blistered shishitos, purple cauliflower, white turnips, radish, & fermented chili aioli*



**DESSERT**

**PEACH GALETTE**

*Durgin Orchard peaches & housemade vanilla ice cream*

*or*

**DEVIL'S FOOD CAKE**

*chocolate cake, benne cream cheese frosting, chocolate cremeux, & salted caramel ice cream*



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

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

**DOUGH** chardonnay | 2020 | CA / **LA CAILLOU** côtes-du-rhône | 2020 | FR

**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 \$22**

*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  
Kaluga & Ossetra*

**SMALLS**

**DEVEILED EGGS \$11**

*creamy & dreamy*

**THICK CUT FRIES \$10**

*with black truffle \$18*

**COUNTRY HAM BISCUITS \$12**

*Broadbent country ham, cheddar biscuit, & pepper jelly*

**MARYLAND CRAB CAKE \$25**

*heirloom tomato & cucumber gazpacho, roasted corn, wood fired poblanos, marinated sun golds & pickled grilled red onion*

**VINES & NIGHTSHADES \$21**

*heirloom tomatoes, charred eggplant, PA cucumber, & herbs from our garden*

**FARM LETTUCES \$14**

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

**MAIN COURSE**

**CHESAPEAKE BAY WHOLE BLACK BASS \$44**

*Karma Farm Bibb lettuce, VA peanut, crispy garlic & shallots, nước chấm, shiso & herbs from the garden*

**OVOKA FARM VIRGINIA WAGYU \$52**

*thick cut fries, greens from the garden, & béarnaise*

**ELYSIAN FIELDS LAMB BLADE \$58**

*fennel dauphine, Lancaster gai lan, Summer squash, baby fennel, sun golds from our garden, & Barigoule vinaigrette*

**CHESAPEAKE ROCKFISH \$42**

*ramp & apple pain perdu, summer alliums, charred onion, brown butter, capers, & bronze fennel*

**CHICKEN BALLOTINE \$42**

*green filet beans, Lancaster new potato, chanterelle mushrooms, carrots, corn fonduta, & basil from the garden*

**WOOD FIRED VEGETABLES \$36**

*hearth omelette, confit potatoes, kohlrabi, blistered shishitos, purple cauliflower, white turnips, radish, & fermented chili aioli*

**BUTTERMILK FRIED AMISH CHICKEN \$42**

*fried chicken, hot honey, hoe cake, maple syrup, braised greens, & Sea Island red peas  
**please allow 30 minutes***

**SIDES**

**ANSON MILLS PENCIL COB GRITS \$9**

*A 22% service charge is added to all bills. This charge goes entirely to increasing the wages of our employees above the DC minimum wage. Tips are not expected, but always appreciated.*

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