

SHILLING CANNING COMPANY

TASTING MENU



TUNA TARTARE

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

MART xarel-lo vermeil | 2022 | ES

VINES & NIGHTSHADES

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

LAKE CHALICE SKYE sauvignon blanc | NV | NZ



WOOD FIRED VEGETABLES

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

CHATEAU D'ESCLAN WHISPERING ANGEL rosé | 2022 | FR

CHESAPEAKE ROCKFISH

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

DOUGH chardonnay | 2020 | CA

ELYSIAN FIELDS ROASTED LAMB

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

DOMAINE JEAN ROYER Chateauneuf du Pape | 2020 | FR



PEACH GALETTE

Durgin Orchard peaches & housemade vanilla ice cream

SOURGAL moscato d'Asti | 2021 | IT

DEVIL'S FOOD CAKE

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

VASEN hefeweisen



\$135 CHEF'S TASTING | \$65 BEVERAGE PAIRING

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.