

SHILLING CANNING COMPANY
BAR 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 - 4g by the spoon

Baerii, Royal, Kaluga, & Ossetra (oz)

\$12 for one, \$23 for two, \$34 for three



SHILLING'S PRESERVED PICKLE PLATE \$8

various pickles from our larder preserved at their peak

DEVEILED EGGS \$11

creamy & dreamy

THICK CUT FRIES \$10

with Périgord black truffle \$18

COUNTRY HAM BISCUITS \$12

Broadbent country ham, cheddar biscuit, & pepper jelly

FARM LETTUCES \$14

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

VA WAGYU BURGER \$24

Edward's bacon, PA noble cheddar, pickled fresno, garlic aioli, & house-made chips

PIKESVILLE HOT CHICKEN SANDWICH \$16

*Amish fried chicken thigh, charred cabbage slaw, B&B pickles, mayo, benne
seed bun, & house-made chips*

HOUSE-MADE COUNTRY SAUSAGE \$19

Anson Mills pencil cob grits, braised greens, & jus



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.