

**SHILLING CANNING COMPANY
BRUNCH MENU**

RAW BAR

ORCHARD POINT OYSTERS \$21/42

pickled watermelon mignonette

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

ASSORTED PASTRIES

\$6 ea or \$20 for all

Valrhona Chocolate & Orange Biscuit | Raspberry Cream Donut | Chocolate Hazelnut Cream Puff | Chocolate Bread Pudding

SMALLS

HOUSEMADE ENGLISH MUFFIN \$5

berry jam

YOGURT & GRANOLA \$8

Durgin Orchard honeycrisp apples, VA peanut granola, & whipped yogurt

DEVILED EGGS \$11

creamy & dreamy

COUNTRY HAM BISCUITS \$12

Broadbent country ham, cheddar biscuit, & pepper jelly

LYONNAISE SALAD \$16

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

FRENCH ONION SOUP \$19

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

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

BLUEFIN TUNA BURGER \$20

Bernard Ranches avocado, cress, pickled shallot, nori mayo, & greens from our garden

VA WAGYU BRUNCH BURGER \$28

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

CROQUE MADAME \$20

housemade 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

HOUSEMADE CHICKEN SAUSAGE \$25

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

ROASTED HONEYNUT SQUASH TART \$20

fried farm eggs, Path Valley honey, housemade whipped ricotta, candied walnuts, & cress from the garden

FRIED GREEN TOMATO BLTE \$22

North Country bacon, fried green tomato, Summer crisp lettuce, fried farm egg, green tomato aioli, & 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

BACON \$8

THICK CUT FRIES \$10
with black truffle \$18

HASH BROWNS \$7
with black truffle \$15

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.

RESPECT FOR OUR FAMILY, GUESTS AND FOR THE FOOD WE SOURCE, SELECT, PREPARE, COOK AND SERVE.