

**SHILLING CANNING COMPANY  
DINNER MENU**

**RAW BAR**

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

*pickled watermelon mignonette*

**TUNA TARTARE \$22**

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

**KEY WEST PINK SHRIMP \$24**

*cocktail sauce & ramp tartar*

**REGIIS OVA OSSETRA CAVIAR \$48/95**

*4g by the spoon - \$12 for one, \$23 for two, \$34 for three*

**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*

**WOOD OVEN ROASTED SQUASH \$19**

*Karma Farm koginut squash, celery root panna cotta, asian pear, candied walnuts, brown butter vinaigrette, & greens from garden*

**FARM LETTUCES \$14**

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

**FRENCH ONION SOUP \$19**

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

**POLPETTE \$18**

*44 farms beef, Autumn Olive pork, veal, Anson Mills polenta integrale, & preserved Fireside Farm tomatoes*

**SHILLING HOUSE CURED HAM \$30/OZ**

*Autumn Olive Farm heritage pork - dry cured & aged in house, & pickles from our larder*

**MAIN COURSE**

**OVOKA FARMS VIRGINIA WAGYU \$52**

*thick cut fries, spicy greens, & béarnaise*

**CAPE MAY FLUKE \$32**

*white bean ragout, charred cippolini onion, bacon lardon, & pickled mustard seed*

**CHICKEN BALLOTINE \$36**

*sweet potato, forrest mushrooms, Durgin Orchard apples, Pennsylvania brussel sprouts, & cider jus*

**WOOD FIRED BLUEFIN TUNA \$44**

*charred bok choy, sunchokes, honeynut squash, heirloom pumpkin broth, & preserved lemon vinaigrette*

**MARYLAND CRAB CAKES \$52**

*coleslaw, thick cut fries, & ramp remoulade*

**ELYSIAN FIELDS LAMB BLADE \$58**

*fennel dauphine, gai lan, late Summer tomato, baby fennel, & Barigoule vinaigrette*

**AUTUMN OLIVE HERITAGE PORK CHOP \$75**

*cheddar, horseradish, & collard green bread pudding, honey poached Ridgeview Farms apricots, spicy greens, & pork jus*

**WOOD FIRED VEGETABLES \$32**

*hearth omelette, confit potatoes, kohlrabi, carrot, cauliflower, white turnips, radish, & fermented chili aioli*

**BUTTERMILK FRIED AMISH CHICKEN \$36**

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

***please allow 30 minutes***

**SIDES**

**WOOD FIRED PA BRUSSEL SPROUTS \$9**

**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.***

**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*