

**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

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

COUNTRY PÂTÉ \$18

pickles from our larder, toasted sourdough, & housemade mustard

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

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 pumkin broth, & preserved lemon vinaigrette

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