

**SHILLING CANNING COMPANY  
BAR MENU**

**RAW BAR**

**ORCHARD POINT OYSTERS \$24/48**

*pickled watermelon mignonette*

**TUNA TARTARE \$24**

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

**KEY WEST PINK SHRIMP \$25**

*cocktail sauce & ramp tartar*

**REGIIS OVA OSSETRA CAVIAR \$60/110**

*4g by the spoon - \$15 for one, \$29 for two, \$41 for three*



**SHILLING'S PRESERVED PICKLE PLATE \$8**

*various pickles from our larder preserved at their peak*

**DEVEILED EGGS \$12**

*creamy & dreamy*

**THICK CUT FRIES \$12**

*with black truffle \$19*

**COUNTRY HAM BISCUITS \$13**

*Broadbent country ham, cheddar biscuit, & pepper jelly*

**FARM LETTUCES \$15**

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

**POLPETTE \$21**

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

**FRENCH ONION SOUP \$22**

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

**VA WAGYU BURGER \$25**

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

**PIKESVILLE HOT CHICKEN SANDWICH \$18**

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

**HOUSEMADE SPICY LAMB SAUSAGE \$21**

*Anson Mills pencil cob grits, braised greens, & jus*



*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.**