

**SHILLING CANNING COMPANY  
BRUNCH MENU**

**RAW BAR**

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

*ginger 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**

*Apple Hand Pie | Sfogliatella | Blueberry Vanilla Cream Puff | Valhronna Chocolate & Orange Bread Pudding*



**SMALLS**

**HOUSEMADE ENGLISH MUFFIN \$5**

*berry jam*

**YOGURT & GRANOLA \$8**

*Kauffman Orchard Pink Lady 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, & St. Malachi Reserve*



**MAINS**

**COUNTRY HAM BENEDICT \$22**

*housemade English muffin, hollandaise, poached farm eggs, & greens from the garden*

**BEER BATTERED CRISPY FISH SANDWICH \$20**

*beer battered fluke, slaw, B&B pickles, pickled shallots, & house-made brioche*

**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, housemade flour tortilla, fire roasted salsa, & avocado*

**HOUSEMADE CHICKEN SAUSAGE \$25**

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

**VEGETABLE HASH \$21**

*poached farm eggs, potatoes, radish, bok choy, brussel sprouts, green onion, horseradish, whole grain mustard crème fraîche, & greens*

**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.**