

**SHILLING CANNING COMPANY
BAR 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



SHILLING'S PRESERVED PICKLE PLATE \$8

various pickles from our larder preserved at their peak

DEVEILED EGGS \$11

creamy & dreamy

THICK CUT FRIES \$10

with black truffle \$18

COUNTRY HAM BISCUITS \$12

Broadbent country ham, cheddar biscuit, & pepper jelly

FARM LETTUCES \$14

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

POLPETTE \$18

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

FRENCH ONION SOUP \$19

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

VA WAGYU BURGER \$24

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

PIKESVILLE HOT CHICKEN SANDWICH \$16

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

HOUSEMADE SPICY LAMB SAUSAGE \$19

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.