

**SHILLING CANNING COMPANY
BRUNCH MENU**

RAW BAR

ORCHARD POINT OYSTERS \$21/42

ginger mignonette

KEY WEST PINK SHRIMP \$24

cocktail sauce & ramp tartar

REGIIS OVA OSSETRA CAVIAR - 4g by the spoon

ASSORTED PASTRIES BY YESENIA JARQUIN

\$6 ea or \$21 for all

Apple Muffin | Durgin Orchard Cherry & Almond Financier | Nduja Scone | Golden Raspberry & Cream Cheese Danish
a portion of these sales will be donated to RE:HER



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.