

**SHILLING CANNING COMPANY
EASTER BRUNCH MENU**

RAW BAR

ORCHARD POINT OYSTERS - KENT ISLAND, MD \$4/EA
ACADIA PEARL OYSTERS - NEW BRUNSWICK, CA \$4.50/EA

ginger mignonette

PINK SHRIMP - KEW WEST, FL \$24

ramp tartar & cocktail

REGIIS OVA OSSETRA CAVIAR - 4g by the spoon
4g by the spoon - \$15 for one, \$29 for two, \$41 for three

ASSORTED PASTRIES BY YESENIA JARQUIN

\$6 ea or \$21 for all

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



SMALLS

YOGURT & GRANOLA \$8

Kauffman Orchard's Gold Rush apples, VA peanut granola, & whipped yogurt

DEVILED EGGS \$11

creamy & dreamy

COUNTRY HAM BISCUITS \$12

Edward's country ham, cheddar biscuit, & apple butter

LYONNAISE SALAD \$17

poached farm egg, applewood smoked bacon, toasted brioche, Fireside Farm frisée, & whole grain mustard vinaigrette

FRENCH ONION SOUP \$21

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



MAINS

ROASTED PRIME RIB \$55

brussel sprouts, creamy horseradish, au jus, & Yorkshire pudding

SORGHUM GLAZED COUNTRY HAM \$35

crispy potatoes, fried eggs, & greens from the garden

COUNTRY HAM BENEDICT \$25

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

KEY WEST PINK SHRIMP & GRITS \$27

Anson Mills pencil cob grits, charred green onion, & jus

BREAKFAST BURRITO \$23

pork belly, cheddar, farm eggs, crispy potato, Path Valley black beans, fresno, corn, housemade flour tortilla, fire roasted salsa, avocado, & greens from the garden

HOUSEMADE CHICKEN SAUSAGE \$26

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

SACRAMENTO DELTA ASPARAGUS TART \$26

poached farm eggs, asparagus cream, house-made ricotta, & cress from the garden

BUTTERMILK FRIED AMISH CHICKEN \$27

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.