

**SHILLING CANNING COMPANY
BRUNCH MENU**

RAW BAR

ORCHARD POINT OYSTERS - KENT ISLAND, MD \$4/EA
ACADIA PEARL OYSTERS - NEW BRUNSWICK, CA \$4.50/EA
pickled watermelon mignonette
KEY WEST PINK SHRIMP \$24
cocktail sauce & ramp tartar
REGIIS OVA OSSETRA CAVIAR - 4g by the spoon
\$12 for one, \$23 for two, \$34 for three



SMALLS

HOUSEMADE ENGLISH MUFFIN WITH BERRY JAM \$6

CINNAMON ROLL BREAD PUDDING \$6

5 SISTERS BLACKBERRY & VANILLA CREAM PUFF \$6

YOGURT & GRANOLA \$8

Kauffman Orchard Pink Lady apples, & VA peanut granola

DEILED 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

beef jus, house-made sourdough, & St. Malachi Reserve



MAINS

COUNTRY HAM BENEDICT \$22

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

SHRIMP & GRITS \$25

Anson Mills polenta, charred green onion, & lemon butter

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 polenta, braised greens, poached farm eggs, & chicken jus

VEGETABLE HASH \$21

poached farm eggs, potatoes, radish, carrots, turnips, asparagus, rutabaga, horseradish, whole grain mustard crème fraîche, & greens from the garden

FRIED GREEN TOMATO BLTE \$22

North Country bacon, fried green tomato, Little Gem 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.