

SHILLING CANNING COMPANY
BRUNCH MENU

RAW BAR

ORCHARD POINT OYSTERS - KENT ISLAND, MD \$4/EA
LA PETIT BARACHOIS OYSTERS - P.E.I., CAN \$4.50/EA

pickled watermelon mignonette

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

STRAWBERRY RHUBARB CORNMEAL HAND PIE \$6

5 SISTERS FARM BERRIES \$12

vanilla bean yogurt & Virginia peanut granola

DEVEILED 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

MARYLAND CRAB CAKE BENEDICT \$39

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

+\$12 four grams of Regiis Ova Caviar

TUNA BURGER \$21

Bernard Ranches avocado, shiso from the garden, cucumber, pickled shallot, & nori mayo

SHRIMP & GRITS \$24

Anson Mills pencil cob grits, Fireside Farm spring onion, poached farm eggs, & shrimp jus

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, braised greens, poached farm eggs, & chicken jus

VEGETABLE HASH \$21

poached farm eggs, potatoes, Summer squash, radish, cauliflower, baby fennel, horseradish, scallions, whole grain mustard crème fraîche, ramp butter, & 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

**DUCK FAT
HASH BROWNS \$7**
with black truffle \$15

THICK CUT FRIES \$10
with black truffle \$18

BACON \$8

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.