

**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*

**CHILLED SHRIMP \$15**

*cocktail & 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**

**DURGIN ORCHARD PEACH 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*

**AVOCADO TOAST \$18**

*Bernard Ranches avocado, soft scrambled farm egg, pistachio dukkah, basil from the garden, & wood fired sourdough*



**MAINS**

**MARYLAND CRAB CAKE BENEDICT \$39**

*housemade English muffin, hollandaise, poached farm eggs, & greens*

**+\$12 four grams of Regiis Ova Caviar**

**TUNA BURGER \$21**

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

**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*

**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, bok choy, shishito, sweet corn, horseradish, sungold tomatoes, whole grain mustard crème fraîche, ramp butter, & greens*

**MARYLAND SOFTSHELL CRAB BLT \$25**

*North Country bacon, Little Gem lettuce, green tomato aioli, wood fired sourdough, & greens*

**BUTTERMILK FRIED AMISH CHICKEN \$25**

*hot honey, hoe cake, & greens*

**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.**