

**SHILLING CANNING COMPANY
DINNER 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

TUNA TARTARE \$22

salsa macha, VA peanut, pickled shallot, radish, cilantro, Bernard Ranches avocado & crispy tortilla

REGIIS OVA OSSETRA CAVIAR \$48/95

4g by the spoon - \$12 for one, \$23 for two, \$34 for three



SMALLS

DEVEILED EGGS \$11

creamy & dreamy

THICK CUT FRIES \$10

with black truffle \$18

COUNTRY HAM BISCUITS \$12

Broadbent country ham, cheddar biscuit, & pepper jelly

FARM LETTUCES \$14

shaved vegetables, fine herbs, St. Malachi Reserve, & red wine vinaigrette

HOUSEMADE SPICY LAMB SAUSAGE \$16

Anson Mills pencil cob grits, braised greens, & jus

FRENCH ONION SOUP \$19

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

CHILLED PEA SALAD \$18

sugarsnap, snow, & English peas, pistacchio dukkah, pickled grilled red onion, & lanchego vinaigrette

SUMMER SQUASH BLOSSOMS \$16

gold bar zucchini, whipped ricotta, ramp honey, VA peanuts, & basil from the garden



MAIN COURSE

AUTUMN OLIVE PORK PORTERHOUSE \$90

cheddar, horseradish, & collard green bread pudding, honey poached Ridgeview Farms apricots, greens, & pork jus

OVOKA FARM VA WAGYU FLAT IRON \$52

duck fat potato darphin, wood oven roasted cabbage, Hen of the Wood mushroom, ramp butter, & jus

MARYLAND CRAB CAKES \$49

coleslaw, thick cut fries, & ramp tartar

WOOD FIRED TUNA \$48

charred bok choy, Karma Farm carrots, carrot consommé, beets, & preserved Meyer lemon vinaigrette

CHICKEN BALLOTINE \$36

Anson Mills farro verde, English Summer peas, Romano beans, sweet corn, miatake mushrooms, & soubise

WOOD FIRED VEGETABLES \$32

hearth omelette, confit potatoes, zucchini, cauliflower, shishito, Romano beans, sugar snap peas, bok choy, green garlic, & fermented chili

BUTTERMILK FRIED AMISH CHICKEN \$36

fried chicken, hot honey, hoe cake, maple syrup, braised greens, & Sea Island red peas

please allow 30 minutes

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.

consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SHILLING CANNING COMPANY OUR PARTNER FARMS

Anson Mills - Columbia, SC

Anson Mills grows and mills Carolina Gold rice and a full complement of heirloom grains adopted by Antebellum rice families, and follows sustainable rice-crop rotation. They choose to extend the promise of pleasure—pleasure in the fine flavors of grains and vegetables produced with an eye to the integrity of cuisine and the integral character of farming.

Autumn Olive Farms - Waynesboro, VA

Autumn Olive Farms is an award winning small family farm located north of Waynesboro in the central Shenandoah Valley of Virginia. Since 2008 AOF has been synonymous with quality, consistency, integrity, and innovation in every facet of what they do. Care is apparent in the details of what they do in every step of the way. That includes everything from breeding, farrowing, transporting, processing, and delivery.

Fireside Farm - Loudoun County, VA

Fireside Farm is a site where vegetables, grain and community grow organically. Prioritizing the health of their soil means more disease and pest-resistant crops. It also means delicious and nutrient-dense fruit, vegetables, and grains. They rely on locally made compost, cover crops and reduced tillage to make a friendly home for beneficial microbes that live in the soil.

Farm at Doe Run - Chester County, PA

The Farm at Doe Run is based on the philosophy of simple sustainable farming. Their state, national and international award winning creamery team lead by two talented cheesemakers, Samuel Kennedy and Matthew Hettlinger work to produce creative, quality farmstead cheeses in beautiful Chester County, Pa. They receive all of their milk on-site from our three milking herds that are taken care of by their dairy team; Richard Hostetter, Jeff Reburn and Corrine Crans. They take great pride in their products to reflect the bounty of the seasons, while being true stewards of the land.

Karma Farm - Monkton, MD

As a small specialty farm and food hub exclusively for local restaurants, Karma strives to be the best at what they do. Karma Farm focuses on and is dedicated to one market: food service. They select varieties that not only have a high yield but provide the best flavor and appearance – flavor being the preeminent characteristic.

Lancaster Farm Fresh Co-Op - Lancaster, PA

Lancaster Farm Fresh Co-Op (LFFC) represents over 100 member farms. They are committed to helping their farmers thrive in their vocations and livelihoods. They are a non-profit agricultural co-op which means that while they do sell products, any money they make above operating costs goes back to their farms. All of their farms are certified USDA organic or utilize the same practices to work towards their certification.

Orchard Point Oyster Company - Stevensville, MD

Orchard Point Oyster Company proudly raises sustainably farmed oysters in the Chester River and Eastern Bay, in some of the northern-most tributaries of the Chesapeake Bay. Every oyster they sell has been raised with care by hand and wave-tumbled to produce a deep cup, and we're proud of the distinctive buttery sweetness of our Chesapeake oysters—unique to Orchard Points.

Path Valley Farms - Willow Hill, PA

Path Valley Farms is a collective of 20 Amish farms that serve restaurants around DC. They grow using organic practices & use fertilizers and pesticides allowed by organic standards. The growers take excellent care of tending and growing the produce, which you can taste in each bite.

Shenandoah Seasonal - Clear Brook, VA

Shenandoah Seasonal uses sustainable and organic practices. All of their seeds are USDA certified organic from High Mowing Seed Company based in Vermont. They do not use chemicals but instead fertilize their soil using cover crops and by introducing new organic matter to the beds. While their methods are intensive, they believe they provide the highest-quality and most healthy produce possible.