

SHILLING CANNING COMPANY
BRUNCH MENU

RAW BAR

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

pickled watermelon mignonette

KAVIARI BAERI CAVIAR \$48/95
Kaviari Kristal Caviar +\$10

SMALLS

CINNAMON RAISIN SCONE \$6

STICKY BUN \$6

honey & VA peanuts

HOUSEMADE ENGLISH MUFFIN WITH BERRY JAM \$6

5 SISTERS FARM BERRIES & DURGIN ORCHARD PEACHES \$12

vanilla bean whipped marscarpone & Virginia peanut granola

DEVEILED EGGS \$11

creamy & dreamy

COUNTRY HAM BISCUITS \$12

Broadbent country ham, cheddar biscuit, & pepper jelly

FRENCH ONION SOUP \$19

beef jus, housemade sourdough, & St. Malachi Reserve

LYONNAISE SALAD \$16

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

AVOCADO TOAST \$18

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

MAINS

CRAB CAKE BENEDICT \$39

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

+\$12 four grams of Kaviari Baeri Caviar

TUNA BURGER \$21

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

CROQUE MADAME \$20

housemade milkbread, 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, confit Nicola potatoes, sweet corn, sungold tomatoes, summer squash, Jimmy Nardello peppers, eggplant, horseradish whole grain mustard crème fraîche

MARYLAND SOFTSHELL CRAB BLT \$25

North Country bacon, Little Gem lettuce, fermented chili aioli, wood fired sourdough, & greens

BUTTERMILK FRIED AMISH CHICKEN \$25

hot honey, PA maple, hoe cake, & greens

please allow 30 minutes

SIDES

CHICKEN SAUSAGE \$8

DUCK FAT
HASH BROWN \$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.