

SHILLING CANNING COMPANY  
BRUNCH MENU

**RAW BAR**

**ORCHARD POINT OYSTERS - KENT ISLAND, MD \$4/EA**

**PINK MOON OYSTERS - P.E.I., CAN \$4.50**

*pickled watermelon mignonette*

**KAVIARI CAVIAR**

**BAERI \$60/110 or KRISTAL \$65/115**

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



**SMALLS**

**5 SISTERS FARM RASPBERRY MUFFIN \$6**

**HOUSEMADE ENGLISH MUFFIN WITH APRICOT JAM \$6**

**5 SISTERS FARM BERRIES & PENNSYLVANIA ASIAN PEAR \$13**

*vanilla bean whipped mascarpone & VA peanut granola*

**DEVEILED EGGS \$12**

*creamy & dreamy*

**COUNTRY HAM BISCUITS \$13**

*Broadbent country ham, cheddar biscuit, & pepper jelly*

**KALE SALAD \$17**

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

**AVOCADO TOAST \$18**

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

**FRENCH ONION SOUP \$19**

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



**MAINS**

**CRAB CAKE BENEDICT \$39**

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

**+\$12 four grams of Kaviari Caviar**

**CROQUE MADAME \$21**

*housemade brioche, country ham, mornay, fried farm egg, & greens*

**BREAKFAST BURRITO \$22**

*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*

**WOOD FIRED VEGETABLE HASH \$23**

*poached farm eggs, confit Nicola potatoes, sweet corn, sun gold tomatoes, summer squash, late summer peppers,*

*eggplant, horseradish whole grain mustard crème fraîche*

**+\$15 La Belle Farms dry aged duck breast**

**BLTE \$22**

*North Country bacon, Little Gem lettuce, Early Girl tomatoes, basil aioli, wood fired sourdough, farm egg, & greens*

**BUTTERMILK FRIED AMISH CHICKEN \$26**

*hot honey, PA maple, hoe cake, & greens*

**please allow 30 minutes**

**SIDES**

**CHICKEN SAUSAGE \$9**

**DUCK FAT  
HASH BROWN \$9**  
*with black truffle \$17*

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

**BACON \$9**

**A 20% 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.**

## 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.*

### **Ovoka Farm - Paris, VA**

*Ovoka personally raises and cares for their animals to ensure the best and most humane life. Their cattle is raised following the Global Animal Partnership standards for care. Their animals have vast expanses in which to openly roam and feed on the variety of native Virginia grasses. Ovoka Farm's F1 Wagyu cattle are a single cross between Tajima bloodline Japanese wagyu, and Black Angus for a 50/50 Wagyu Angus progeny.*

### **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.*