



## APPETIZERS

MARYLAND CRAB DIP...24  
warm baguette

FRIED CALAMARI...18  
spicy marinara

BROOKLANDVILLE WINGS...19  
choice of buffalo, old bay, jerked

CHARCUTERIE...24  
aged prosciutto, rosemary porchetta,  
sopressata, cheese, whole grain mustard,  
dried fruit compote, cornichons, baguette

BURRATA CHEESE...21  
prosciutto, jerez vinaigrette,  
fresh figs, ciabatta bread, figs compote,  
frisse and purple watercress

## SOUP & SALAD

CREAM OF CRAB SOUP...8 | 14  
fresh cream, crab meat, old bay

MARYLAND CRAB SOUP...8 | 14  
veggies, classic tomato broth, crab meat

FRENCH ONION SOUP....12  
aged provolone, crispy croutons

VALLEY CAESAR...13  
romaine, garlic croutons, manchego,  
creamy lemon black pepper emulsion

EASTERN SHORE COBB...26  
jumbo lump crab, sugarcured ham, fried oysters,  
poached shrimp, avocado, grilled corn,  
bleu cheese, tomato, hard boiled egg,  
champagne vinaigrette

AUTUMN SALAD...19  
roasted cauliflower, apples, tri-color carrots,  
romaine, purple watercress, goat cheese,  
apple cider vinaigrette, toasted pumpkin seeds,  
dried cranberries

ADD CHICKEN +8 SHRIMP +12 SALMON +16  
STEAK +21 CRAB MEAT +14 CRAB CAKE +29

Consuming raw or undercooked products such as  
chicken, pork, beef and shellfish can be hazardous  
to your health. Please alert your server of any food  
allergies. A customary gratuity of 20% will be added  
to parties of 8 or more guests.

## SEAFOOD TOWER

SHRIMP COCKTAIL, OYSTERS ON THE HALF SHELL, BLUE CRAB COCKTAIL,  
MAINE LOBSTER, MARINATED MUSSELS, CLAMS, DIJONNAISE,  
COCKTAIL SAUCE, MIGNONETTE

SMALL 68 | MEDIUM 82 | LARGE 125

## BRUNCH ENTREES

AVOCADO TOAST...18  
avocado, poached eggs, pickled onion,  
cilantro, grilled country bread

VALLEY INN  
BREAKFAST BURRITO...14  
scrambled eggs, potato, avocado, salsa roja

BUTTERMILK  
PANCAKE STACK...14  
whipped maple butter, berry compote

CAPTAIN CRUNCH CRUSTED  
FRENCH TOAST...15  
brioche, vanilla, fresh berries

CRAB CAKE PLATTER  
jumbo lump crab, remoulade, coleslaw, fries  
SINGLE 32 | DOUBLE 64

STEAK & EGGS...39  
grilled 6oz bavette steak, two eggs your way,  
hash browns, baby greens salad

BRUNCH BURGER...19  
4oz patty, fried egg, hash brown,  
american cheese

VALLEY INN BREAKFAST...16  
two local farm eggs your way, hash browns,  
choice of bacon, sausage patties,  
grilled ham, or chicken sausage

CORNED BEEF HASH...19  
two fried eggs, fingerling potatoes,  
roasted peppers, salsa roja

SPICY CHICKEN SANDWICH...18  
nashville hot sauce, chili remoulade,  
lettuce, tomato, pickles, fries

## FROM THE COOP

CRAB CAKE BENEDICT...34  
jumbo lump crab cakes, poached local  
eggs, old bay hollandaise

CLASSIC EGGS BENEDICT...18  
grilled ham, poached local eggs, english  
muffin, old bay hollandaise

EGGS SHAKSHUKA...16  
spiced tomato sauce, roasted peppers,  
baked eggs, charred country bread

FRENCH OMELETTE...28  
brie cheese, dill, chives, spinach,  
hash browns, baby greens salad

## SIDES

NUSKIES SMOKED BACON...8

PORK SAUSAGE PATTIES...8

CHICKEN SAUSAGE...8

TWO EGGS...8

GRILLED HAM...8

HASH BROWNS...8

FRUIT CUP...8

MAC & CHEESE...10

BACON +4 | CRAB +12 | LOBSTER +15

# A HISTORY OF FAMILY

## THE GREENSPRING VALLEY RENDEZVOUS SINCE 1922

The Valley Inn is steeped in a deep history that dates back to 1785. Originally known as the Brooklandville House, the Valley Inn was purchased by the Hatfield family in 1922 and became a popular gathering place along the Falls Road corridor. For 90 years, two generations of Hatfields welcomed everyone their way from the city to the country. Since then the Inn has been taken over by the Bauer and Smith families.

### 1922 | The Hatfield Family

Capt. John A. Hatfield, opened the historic stone inn in 1922 after his service in a World War I artillery unit. The taven was taken over in 1965 by his son, John A. Hatfield Jr. Mr. Hatfield enlarged the inn with a bar-dining room addition. He otherwise did not alter the playbook his parents established. Patrons at the inn were loyal and Mr. Hatfield was as much a part of the experience as the destination's squeaky wooden floors, beamed ceilings and walls painted with hunting scenes.

### 2011 | The Bauer Family

In 2011, Ted Bauer purchased the property from the Hatfields and began a series of renovations and updates. Bauer renovated the historic property preserving the building's rich history and notable past while reimagining the space and updating the decor. Outside, Bauer created the Valley Inn Patio widely acknowledged as the best outdoor bar and patio in the entire Baltimore area.

### 2021 | The Smith Family

In 2021, the Smith family purchased The Valley Inn from Ted Bauer. As a Timonium natives, some of Alex and Eric's fondest memories involve taking his grandmother to The Valley Inn. He believe that it is not just a restaurant but a institutional landmark. "I have enjoyed getting to know Alex and his team and I feel really good about the handoff. When you put your blood, sweat, and tears into a restaurant, you want to feel confident about the people you are entrusting to take over - and I do," said Bauer.



## HAVE YOU MET OUR SISTERS?

