



SEAFOOD TOWER

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

SMALL 70 | MEDIUM 84 | LARGE 130

APPETIZERS

TRUFFLED POTATO SKINS...17
smoked bacon, horseradish cream,
manchego cheese, chives

YELLOWFIN TUNA TARTARE...23
wonton crunch, hearts of palm, scallion,
cucumber, shallots, toasted vinaigrette

STEAMED MAINE BLUE MUSSELS...19
choice of white wine, herb garlic butter
or spicy marinara and warm baguette

SUPER CHICKEN NACHOS...18
salsa verde, queso chihuahua, black beans,
cilantro lime crema, guacamole

POMODORO MEATBALLS...16
parmesan, ricotta cheese, basil

FRIED CALAMARI...19
spicy marinara

MARYLAND CRAB DIP...25
warm baguette

FRIED GREEN TOMATOES...25
jumbo lump crab, cherry tomato confit,
roasted corn, lemon butter

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

CHARCUTERIE...24
prosciutto, soppressata, porchetta, whole grain mustard,
dried fruit compote, cornichons, baguette

PEEL & EAT SHRIMP... ½ LB 18 | LB 36
old bay butter

OYSTERS

FRIED OYSTERS...19
roasted chili remoulade

ROASTED OYSTERS...19
herb compound butter, grated parmesan

SOUP

FRENCH ONION SOUP....12
gruyère gratiné

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

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

SIDES

FRIES..... 8
SWEET POTATOES FRIES.....10
COLESLAW 7
GRILLED ASPARAGUS13
CRISPY BRUSSELS SPROUTS onion & bacon jam .. 13
MASHED POTATOES..... 9
MAC & CHEESE12

ADD: BACON +4 | CRAB +14 | LOBSTER +18

Consuming raw or undercooked products such as chicken, pork, beef
and shellfish can be hazardous to your health.

HANDHELDS

ALL SANDWICHES ARE ACCOMPANIED WITH FRIES

JUMBO LUMP CRAB CAKE...33
lettuce, tomato, remoulade

SHRIMP SALAD WRAP...19
lettuce, tomato, old bay mayonnaise

TURKEY BURGER...19
lettuce, tomatoes, chili remoulade

GRILLED MAHI MAHI SANDWICH...19
baby arugula, tomato, spicy aioli, pickled onion

LOBSTER ROLL...42
old bay mayo, pickled onions, celery leaf

TURKEY CLUB...19

roasted turkey breast, toasted brioche bread, bacon,
lettuce, tomato, avocado, mayonnaise

VALLEY INN BLACK ANGUS BURGER...19
two 4oz patties, american cheese, aioli, lettuce,
tomato, pickles, red onion

CHEESESTEAK...18
caramelized onion, lettuce, tomato, mayo, pickle,
provolone & white american cheeses, hoagie roll

SPICY CHICKEN SANDWICH...19
nashville hot sauce, lettuce, tomato, pickles

TACOS

CRISPY CHICKEN chipotle aioli, pickled slaw, cilantro 19
MAHI MAHI pickled coleslaw, arugula, chili remoulade, pickled onions 19
SPICY SHRIMP avocado purée, mango salsa, pickled slaw, cilantro-lime sour cream 22

MEDITERRANEAN SKEWERS

SKEWERS ACCOMPANIED WITH A SMALL GREEK SALAD

SHRIMP lemon, olive oil, fresh herbs, tzatziki 19
CHICKEN lemon, olive oil, fresh herbs, tzatziki 17
BEEF lemon, olive oil, fresh herbs, tzatziki 17

SALADS

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

STEAK SALAD...29
tenderloin, heirlooms, bacon, blue cheese, avocado,
corn, shallots, honey lime vinaigrette, poblano ranch

WEDGE SALAD...16
cherry tomato, smoked bacon, crispy shallots,
pickled red onion, bleu cheese dressing

EASTERN SHORE COBB...27
ham, jumbo lump crab, fried oysters, shrimp, avocado,
corn, bleu cheese, tomato, egg, champagne vinaigrette

AUTUMN CHOPPED SALAD...19
kale, romaine, sweet potatoes, red onions, snow peas,
carrots , manchego, apple cider vinaigrette, candied walnuts

ATLAS FARMS SALAD...14
mesclun lettuce, carrot, heirloom tomatoes,
red onion, honey lime vinaigrette

VALLEY CAESAR...15
romaine, garlic croutons, manchego,
creamy lemon-black pepper emulsion

GREEK SALAD...15
roma tomatoes, cucumber, kalamata olives, red onions,
bell peppers, oregano, feta, red wine vinaigrette

ENTRÉES

FROM THE SEA

SEARED RAINBOW TROUT ...29
sautéed spinach, smoked bacon,
preserved lemon beurre blanc

PASSION FRUIT
CHILEAN SEA BASS...44
napa cabbage, shaved carrot, gold bar squash,
yuzu ginger vinaigrette, crispy shallot

SEAFOOD GUMBO...29
shrimp, crab, andouille sausage, peppers,
onion, celery, rice

GRILLED ROCKFISH...39
crab risotto, asparagus, tomato, tomato beurre blanc

CRAB CAKE PLATTER...SINGLE 34 | DOUBLE 68
jumbo lump crab, remoulade, coleslaw, fries

FROM THE LAND

ROASTED BRICK CHICKEN...32
turnips, rainbow swiss chard, cippolini
& mushroom chicken jus

CHICKEN PARMESAN...28
classic chicken parmesan, penne pasta

CAJUN PENNE PASTA ...27
andouille sausage, corn, broccoli, carrot,
shrimp, parmesan, blackened chicken

BRAISED SHORT RIB...38
red wine glaze, carrot purée, herb salad

HAND-CUT STEAKS

ACCOMPANIED WITH CHARRED BROCCOLI, AU GRATIN POTATOES & CHOICE OF ONE SAUCE

8OZ PRIME FLAT IRON 41

8OZ FILET MIGNON. 60

SAUCES

HOUSE STEAK SAUCE | CHIMICHURRI
PEPPERCORN | HORSERADISH CREAM

ACCOMPANIMENTS

SHRIMP (2) \$12 | LOBSTER \$18 | CRAB IMPERIAL \$14
HORSERADISH CRUST \$5 | PEPPERCORN CRUST \$5



Please alert your server of any food allergies. A customary gratuity of
20% will be added for parties of 8 or more guests.

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 on 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 tavern 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 play-book 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 longtime residents of Timonium, some of Alex and Eric Smith’s fondest memories involve taking their grandmother to The Valley Inn. They believe that it is not just a restaurant, but an institutional landmark. The Smiths now proudly own and manage The Valley Inn through their Baltimore-based company, Atlas Restaurant Group. Their local company strives to not only offer a premiere dining experience, but also provide jobs for nearly 2,000 employees. Atlas Restaurant Group currently owns and operates 34 restaurants in Maryland, Texas, Florida, Pennsylvania, and Washington D.C.



HAVE YOU MET OUR SISTERS?

