



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 gone through a series of changes while staying true to the original architecture.

Our locally inspired menu and extensive bar program, coupled with a variety of dining experiences, makes The Valley Inn the perfect place to dine with family, enjoy cocktails with coworkers, watch sports with friends, or celebrate a special occasion. The Valley Inn features an extensive menu of American dishes inspired by traditions, flavors unique to our locale. From small plates designed for sharing, to generously portioned entrées for brunch, lunch, and dinner. The Valley Inn is truly a place for everybody.





THE VALLEY ROOM

Our Valley Room is situated on the second floor of the establishment and offers a unique private dining experience providing your guests with privacy and the exclusivity you want for your event. The room also includes a private, fully stocked bar as an added convenience.

The room includes two fireplaces that add to the intimate feeling the room evokes and are perfect year for any get-together. Enjoy multiple original canvas painting which showcase many fascinating pictures from Maryland history. This room is a perfect place to enjoy quality time with your friends, family and co-workers. There is also an attached outdoor space if desired at an additional cost.

MINIMUMS

Sunday-Wednesday: Before 4pm: \$1,500++ After 4pm: \$2,000++ (\$3,000++ to include attached deck)

Thursday-Saturday:

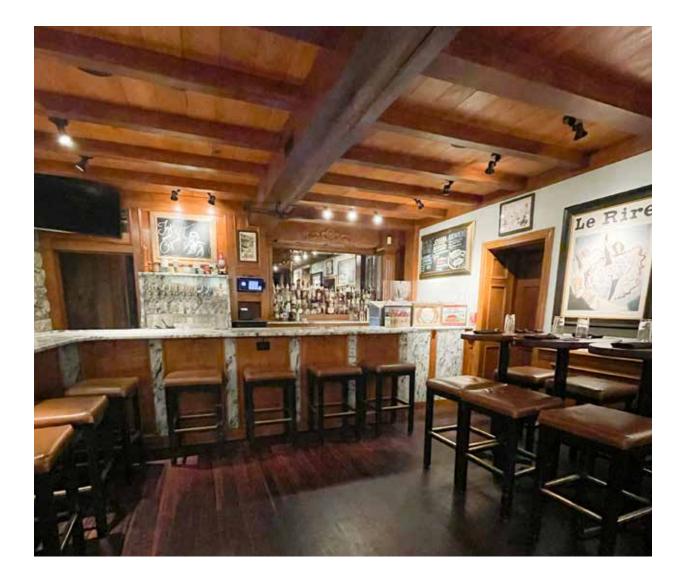
Before 4pm: \$2,000++ After 4pm \$2,500++ (\$4,000++ to include attached deck)

Number of Guests: Seated 60 / Cocktail 100

Features:

- A/V Projection
- Round or Rectangular Tables
- High Top Tables
- Private Bar
- Private Single Use Restroom

All guests must be able to use a flight of stairs



OYSTER ROOM

Our oyster room, known as our "O" bar, is situated on the first floor of the establishment and is perfect for intimate gatherings. This is a one of a kind oyster bar with dedicated bar staff, making it the ideal space to sample both locally and nationally-sourced oysters. With comfortable seating and a large fireplace, our patrons can enjoy steamed shrimp, clams, oyster, and other seafood delicacies in this cozy stone and wood paneled room.

MINIMUMS

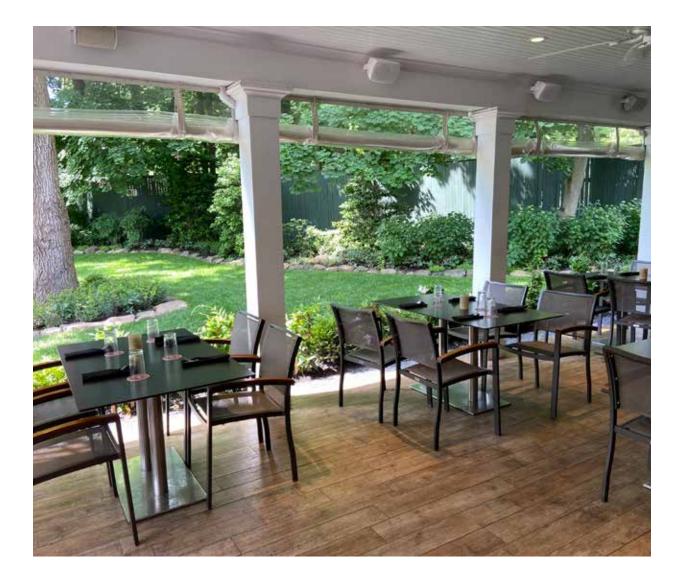
Monday - Sunday: Before 4pm: \$750++

Sunday - Wednesday: 4pm-7pm: \$1,500++ Thursday-Saturday: 4pm-7pm: \$2,000++

Number of Guests: Seated 12 / Cocktail 30

Features:

- High Top Tables
- Private Bar
- Booths
- TV Screen with HDMI Capabilities



VERANDA

The veranda is a great family-friendly option with open-air seating with plenty of shade. In the evenings you can observe our illuminated patio strung with lights that gives off a warm and elegant ambiance.

The Porch: A bright rustic environment that is fully enclosed and air conditioned. This room is adorned with wood finishes and wooden tables. A historic collection of decoys come together to create a rustic environment. A large wall of windows allow for lots of natural light and a stunning view of the veranda and garden.

MINIMUMS

Sunday-Wednesday: Before 4pm: \$2,000++ After 4pm: \$4,000++

ADD THE PORCH

Sunday-Wednesday: Before 4pm: \$4,000++ After 4pm: \$8,000++ Thursday-Saturday: Before 4pm: \$3,000++ After 4pm \$5,000++

Thursday-Saturday: Before 4pm: \$5,000++ After 4pm \$10,000++

Number of Guests: Seated 40 / Cocktail 40

Features: * Indicates Feature of "The Porch"

- Rectangular Tables
- Open Air Seating
- Satellite Bar*
- TV Screen with HDMI Capabilities *



Plated Packages



APPETIZERS

CHOICE OF TWO

MARYLAND CRAB SOUP veggies, classic tomato broth, crab meat

CREAM OF CRAB fresh cream, crab meat, old bay

ATLAS FARMS SALAD spring lettuces, cherry tomatoes, candied pistachio, strawberries, goat cheese, honey balsamic vinaigrette

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

ENTRÉES

CHOICE OF THREE

BRICK CHICKEN roasted marble potatoes, grilled corn, green onion, avocado-cotija crema, cilantro

SEASONAL SALMON napa cabbage, shaved carrot, gold bar squash, yuzu ginger vinaigrette, crispy shallot

CHICKEN PARMESAN classic chicken parmesan, penne pasta

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

8oz PRIME FLAT IRON charred broccoli, whipped potatoes, peppercorn sauce *PREPARED TO ONE TEMPERATURE - SELECTED BY HOST*

SEASONAL VEGETABLE RISOTTO

DESSERTS

CHOICE OF ONE

COOKIES & CREAM CHEESECAKE

KEY LIME PIE

Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability



APPETIZERS

CHOICE OF TWO

ATLAS FARMS SALAD spring lettuces, cherry tomatoes, candied pistachio, strawberries, goat cheese, honey balsamic vinaigrette

.

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

SPRING SALAD sugar snap peas, cucumber, red onion, asparagus, grilled brioche, cotija cheese, green goddess dressing

ITALIAN MEATBALLS pomodoro sauce, parmesan, ricotta cheese, basil

SOUP TO START

CHOICE OF ONE

MARYLAND CRAB SOUP veggies, classic tomato broth, crab meat

CREAM OF CRAB fresh cream, crab meat, old bay



CHOICE OF THREE

RAINBOW TROUT sautéed spinach, smoked bacon, preserved lemon caper beurre blanc

BRICK CHICKEN roasted marble potatoes, grilled corn, green onion, avocado-cotija crema, cilantro

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

SEASONAL SALMON napa cabbage, shaved carrot, gold bar squash, yuzu ginger vinaigrette, crispy shallot

60Z FILET MIGNON whipped potatoes, charred broccoli, peppercorn sauce ***PREPARED TO ONE TEMPERATURE - SELECTED BY HOST***

SEASONAL VEGETABLE RISOTTO

DESSERTS

CHOICE OF ONE

COOKIES & CREAM CHEESECAKE

KEY LIME PIE



APPETIZERS

CHOICE OF THREE

ATLAS FARMS SALAD spring lettuces, cherry tomatoes, candied pistachio, strawberries, goat cheese, honey balsamic vinaigrette

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

SPRING SALAD sugar snap peas, cucumber, red onion, asparagus, grilled brioche, cotija cheese, green goddess dressing

ITALIAN MEATBALLS pomodoro sauce, parmesan, ricotta cheese, basil

YELLOWFIN TUNA TARTARE avocado, cucumber, jalapeño, red quinoa, scallion, wasabi vinaigrette, spicy aioli, rice chips

SOUP TO START

CHOICE OF ONE

MARYLAND CRAB SOUP veggies, classic tomato broth, crab meat

CREAM OF CRAB fresh cream, crab meat, old bay

ENTRÉES

CHOICE OF THREE

80Z FILET MIGNON whipped potatoes, charred broccoli, peppercorn sauce ***PREPARED TO ONE TEMPERATURE - SELECTED BY HOST***

BRICK CHICKEN roasted marble potatoes, grilled corn, green onion, avocado-cotija crema, cilantro

CRAB CAKE PLATTER jumbo lump crab, remoulade, coleslaw, fries

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

RAINBOW TROUT sautéed spinach, smoked bacon, preserved lemon caper beurre blanc

SEASONAL VEGETABLE RISOTTO

DESSERTS

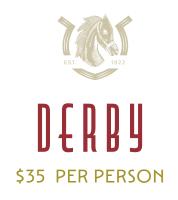
CHOICE OF

COOKIES & CREAM CHEESECAKE

KEY LIME PIE

Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability

Lunch Packages



APPETIZERS

CHOICE OF TWO

CREAM OF CRAB SOUP fresh cream, crab meat, old bay

MARYLAND CRAB SOUP veggies, classic tomato broth, crab meat

ATLAS FARMS SALAD spring lettuces, cherry tomatoes, candied pistachio, strawberries, goat cheese, honey balsamic vinaigrette

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



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

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

SHRIMP SALAD WRAP lettuce, tomato, old bay mayonnaise

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

SEASONAL VEGETABLE RISOTTO chef's selection

DESSERT

FRESH FRUIT CUP



APPETIZERS

CHOICE OF TWO

CREAM OF CRAB SOUP fresh cream, crab meat, old bay

MARYLAND CRAB SOUP veggies, classic tomato broth, crab meat

ATLAS FARMS SALAD spring lettuces, cherry tomatoes, candied pistachio, strawberries, goat cheese, honey balsamic vinaigrette

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

ENTRÉES

CHOICE OF THREE

STEAK SALAD served medium / tenderloin, heirlooms, bacon, blue cheese, avocado, corn, shallots, honey lime vinaigrette, poblano ranch

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

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

RAINBOW TROUT sautéed spinach, smoked bacon, preserved lemon caper beurre blanc

BRICK CHICKEN roasted marble potatoes, grilled corn, green onion, avocado-cotija crema, cilantro

DESSERTS

CHOICE OF ONE

FRESH FRUIT CUP

BEIGNETS- SERVED FAMILY STYLE

Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability

Cocktail Style Events

CHOICE OF FIVE

MINI REUBEN

MINI BLT

SPICY CAPICOLA

CHEESESTEAK SLIDERS

DEVILED EGGS (GF)

CHICKEN SATAY (GF)

CAPRESE SKEWER(GF)

ROASTED VEGGIES ON PITA

VEGGIE POT STICKERS ponzu sauce



\$25 PER PERSON PASSED/STATIONARY FOR 60 MINS *CAN BE PURCHASED TWICE FOR 2 HOURS*



CANTER

\$35 PER PERSON PASSED/STATIONARY FOR 60 MINS

CAN BE PURCHASED TWICE FOR 2 HOURS

CHOICE OF FIVE

BROOKLANDVILLE WINGS (GF) old bay or buffalo

SMOKED SALMON CUCUMBER CUP (GF)

MINI TUNA TARTARE

TRUFFLED MAC & CHEESE BITES

CHICKEN SATAY (GF)

STUFFED MUSHROOM CAPS (GF)

VEGGIE POTSTICKERS

ROASTED VEGGIES ON PITA

ITALIAN MEATBALLS

CHICKEN SALAD ROLL

MINI BLACK ANGUS BURGER

SHRIMP SALAD ROLL

CHOICE OF FIVE

SMOKED SALMON CUCUMBER CUP (GF)

MINI TUNA TARTARE

BACON WRAPPED SCALLOP (GF)

SHRIMP COCKTAIL SKEWER (GF)

OYSTERS ON THE HALF SHELL (GF)

loz CRAB BALLS

CRAB & CORN FRITTERS

ANGUS TENDERLOIN CROSTINI

LAMB LOLLIPOP (GF)

VEGGIE POTSTICKERS



SALLOP \$45 PER PERSON PASSED/STATIONARY FOR 60 MINS *CAN BE PURCHASED TWICE FOR 2 HOURS*



PACKAGE ADD-ONS PRICED PER PERSON

ENTREES

SHRIMP SALAD + \$7 old bay mayonnaise

JUMBO LUMP CRAB CAKE + \$29 remoulade

SURF & TURF + \$MKT filet, lobster tail

GRILLED ROCKFISH + \$17 tomato butter

GLORY BAY SALMON + \$17 dill, crème fraîche, horseradish vinaigrette

TACO BAR + \$4 CHOICE OF: beef, shrimp or chicken, flour tortilla, guacamole, salsa, crema

PRIME FLAT IRON + \$20 chimichurri sauce

CHICKEN SALAD + \$6

RAGÚ BOLOGNESE + \$10

TRAYS & DIPS

ASSORTED FRUIT & CHEESE + \$12

CRUDITÉ PLATTER + \$8

ARTISANAL CHARCUTERIE + \$14

MARYLAND CRAB DIP + \$14

CARVING STATION

ANGUS BEEF TENDERLOIN + \$55

LEG OF LAMB + \$28

TURKEY + \$24

ROASTED PRIME RIB + \$39

CHICKEN + \$28

SIDES

MAC & CHEESE + \$4 ADD: blue crab, maine lobster, or bacon +MKT

HERB RISOTTO + \$5 ADD: blue crab, maine lobster +MKT

GREEN BEANS + \$6 shallots, almonds

CHARRED BROCCOLI + \$5 parmesan, lemon zest

GRILLED ASPARAGUS + \$7

WHIPPED POTATOES + \$6

TRUFFLED FINGERLING POTATOES + \$6

SALAD BOWLS

ATLAS FARMS SALAD BOWL + \$100

VALLEY CAESAR SALAD BOWL + \$100

EASTERN SHORE COBB SALAD BOWL + \$200

CAPRESE SALAD + \$125

DESSERT

FRESH FRUIT BOWL + \$4

BROWNIES \$4

BEIGNETS \$4

Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability

RESTAURANT POLICIES PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event
- All private dining packages include soft drinks, hot tea and coffee services. Beer, wine and cocktails are billed by consumption The Valley Inn is not responsible for any lost or stolen personal property.

- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

CONTACT

To book your event or inquire for more information, please contact:

Andrew Haynes haynes@atlasrestaurantgroup.com