



APPETIZERS

MARYLAND CRAB DIP...25
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

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

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

SPRING SALAD...19
sugar snap peas, cucumber, red onion,
asparagus, grilled brioche, cotija cheese,
green goddess dressing

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 70 | MEDIUM 84 | LARGE 130

BRUNCH ENTREES

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

VALLEY INN
BREAKFAST BURRITO...15
scrambled eggs, potato, avocado, salsa roja

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

CAPTAIN CRUNCH CRUSTED
FRENCH TOAST...16
brioche, vanilla, fresh berris

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

FRIED PEANUT BUTTER & JELLY SANDWICH...12
brioche, peanut butter, strawberry spread, cake flour batter, sugar powder

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...17
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...19
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 +14 | LOBSTER +18

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 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?

