



## 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...18**  
smoked bacon, horseradish cream, manchego cheese, chives

**YELLOWFIN TUNA TARTARE...23**  
grilled pineapple, jalapeno, fresno chile, yuzu ginger vinaigrette, crispy wonton

**STEAMED MAINE BLUE MUSSELS...19**  
saffron bouillabaisse, cilantro, jalapeno, heirloom tomato, toasted baguette

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

**POMODORO MEATBALLS...18**  
parmesan, ricotta cheese, basil

**FRIED CALAMARI...19**  
spicy marinara

**MARYLAND CRAB DIP...26**  
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... 1/2 LB 19 | LB 38**  
old bay butter

### OYSTERS

**FRIED OYSTERS...22**  
roasted chili remoulade

**ROASTED OYSTERS...22**  
herb compound butter, grated parmesan

## SOUP

**FRENCH ONION SOUP...12**  
gruyère gratiné

**CREAM OF CRAB SOUP...CUP 9 | BOWL 15**  
fresh cream, crab meat, old bay

**MARYLAND CRAB SOUP...CUP 9 | BOWL 15**  
veggies, classic tomato broth, crab meat

## SIDES

FRIES..... 10

SWEET POTATOES FRIES..... 12

COLESLAW ..... 7

GRILLED ASPARAGUS ..... 13

MASHED POTATOES ..... 10

HONEY ROASTED BABY CARROTS ..... 13  
spice honey glaze, chopped herbs, parmesan

MAC & CHEESE BACON +4 | CRAB +12 | LOBSTER +15 14

## 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 CATFISH 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

**SPICY CHICKEN...19**  
chipotle aioli, pickled slaw, jalapeno, fresh cilantro

**GRILLED SHRIMP...22**  
avocado purée, mango salsa, pickled slaw, cilantro-lime sour cream, jalapeno

**CATFISH...25**  
blackened, pickled coleslaw, arugula, chili remoulade, pickled onions

## MEDITERRANEAN SKEWERS

SKEWERS ACCOMPANIED WITH A SMALL GREEK SALAD

**SHRIMP** lemon, olive oil, fresh herbs, tzatziki . . . . . 21

**CHICKEN** lemon, olive oil, fresh herbs, tzatziki. . . . . 18

**BEEF** lemon, olive oil, fresh herbs, tzatziki . . . . . 18

## SALADS

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

**STEAK SALAD...30**  
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, blue cheese dressing

**EASTERN SHORE COBB...28**  
jumbo lump crab, ham, fried oysters, shrimp, avocado, corn, blue cheese, tomato, egg, champagne vinaigrette

**ATLAS FARMS SALAD...14**  
arcadian mix greens, baby kale, asian pear, candied walnuts, gorgonzola, dijon honey 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

**SCOTTISH SALMON...32**  
honey ancho glaze, avocado chile crema, black beans

**CHILEAN SEA BASS...46**  
ginger, broccolini, coconut curry sauce, crispy leeks

**SHRIMP SCAMPI ...34**  
linguine pasta, roasted heirloom tomatos, parsley, lemon, butter

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

**GRILLED ROCKFISH...40**  
crab risotto, asparagus, tomato, tomato beurre blanc

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

### FROM THE LAND

**HALF BRICK CHICKEN...32**  
sauteed brussel sprouts, fuji apple, caramelized onion, apple cider chicken jus

**BRAISED SHORT RIBS...44**  
sweet potato puree, crispy shallot, warm herb & radish salad, red wine sauce

**CHICKEN PARMESAN...29**  
classic chicken parmesan, penne pasta

## HAND-CUT STEAKS

ACCOMPANIED BY STUFFED POTATO SKIN ( horseradish mashed potatoes,brulee cheese ) & CHOICE OF ONE SAUCE

8OZ PRIME FLAT IRON . . . . . 41

8OZ FILET MIGNON . . . . . 60

### SAUCES

HOUSE STEAK SAUCE | CHIMICHURRI  
PEPPERCORN | HORSERADISH CREAM

### ACCOMPANIMENTS

SHRIMP (2) \$9 | LOBSTER \$18 | CRAB IMPERIAL \$14  
HORSERADISH CRUST \$5 | PEPPERCORN CRUST \$5

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 for parties of 6 or more guests.



# A HISTORY OF FAMILY

## THE GREENSPRING VALLEY RENDEZVOUS SINCE 1922



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 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

### 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.

