



## 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 chiles, 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, 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**  
lump crab meat, fresh cream, old bay

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

## SIDES

FRIES..... 10  
SWEET POTATOES FRIES..... 12  
COLESLAW ..... 7  
GRILLED ASPARAGUS ..... 13  
MASHED POTATOES ..... 10  
BROCCOLINI ALMONDS ..... 13  
lemon zest, roasted almond, grated parmesan  
MAC & CHEESE BACON +4 | CRAB +12 | LOBSTER +15 14

## HANDHELDS

ALL SANDWICHES ARE ACCOMPANIED WITH FRIES

**JUMBO LUMP CRAB CAKE...33**  
lettuce, tomato, chili remoulade, coleslaw

**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 onion, celery leaf

**TURKEY CLUB...19**  
roasted turkey breast, toasted brioche bread, bacon, lettuce, tomato, avocado, mayo

**VALLEY INN BLACK ANGUS BURGER...19**  
two 4oz patties, american cheese, garlic 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 slaw, 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, heirloom tomato, 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, fried oysters, shrimp, ham, avocado, corn, blue cheese, tomato, egg, champagne vinaigrette

**ATLAS FARMS SALAD...14**  
acadian mix greens, baby spinach, frisée, asparagus, strawberries, goat cheese, strawberry balsamic vinaigrette

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

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

## ENTRÉES

### FROM THE SEA

**JAIL ISLAND SALMON...32**  
citrus herb creme fraiche, roasted beets, pea tendrils, parsley, dill, sugar snap pea, honey lime vinaigrette, pistachio

**CARBONARA PASTA ...34**  
linguini pasta, english pea, prosciutto, carbonara emulsion, manchego zest

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

**CHILEAN SEA BASS...46**  
baby spinach, yukon gold potatoes, rendered bacon, pea puree, tomato vinaigrette

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

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

### FROM THE LAND

**ROASTED AIRLINE CHICKEN...32**  
confit chicken thigh, oyster mushroom, asparagus, onion, tarragon mushroom cream, chicken jus

**BRAISED SHORT RIBS...44**  
red wine sauce, creamy polenta, roasted pepper, squash, gremolata sauce, crispy garlic

**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.

## COCKTAILS

**PINK FLAMINGO ... 16**  
olmea repo tequila, lemon,  
pomegranate, elderflower

**GREEN SPRING ... 13**  
wheatley vodka, pear, lime, ginger beer

**CHURCH WALK ... 14**  
grey goose vodka, lemon,  
chamomile, prosecco

**CLIMBING IVY ... 13**  
dark rum, plum, cinnamon, lime

**PEABODY STACKS ... 12**  
shot tower gin, aperol, lemon,  
grapefruit, simple syrup, soda

**CAVE DWELLER ... 14**  
bourbon, cherry, chocolate, lemon

**WHIPPET CLUB ... 16**  
sagamore rye, sweet vermouth,  
mint, cola

**ALL FALLS DOWN ... 14**  
blanco tequila, blackberry, lime, ginger

### ...NON-ALCOHOLIC...

**ALL BARK, NO BITE ... 12**  
**(NA)** seedlip spice, grapefruit,  
cinnamon syrup, lemon

**POMEGRANATE SPRITZ ... 12**  
**(NA)** seedlip notas de agave,  
pomegranate, lime, soda

## BEER

### ON DRAFT

BLUE MOON..... 8	EVOLUTION <b>RUBY SLIPPER SOUR</b> ..... 11
DOG FISH HEAD <b>60-MINUTE IPA</b> ..... 8	STELLA ARTOIS ..... 9
DIAMOND BACK <b>GREEN MACHINE IPA</b> ..... 9	SAM ADAMS <b>SEASONAL</b> ..... 9
DIAMONDBACK <b>LOCUST POINT LAGER</b> ..... 9	ROTATING SEASONAL..... 9
GUINNESS <b>BALTIMORE BLONDE</b> ..... 7	DUCKPIN <b>PALE ALE</b> ..... 8
GUINNESS <b>STOUT</b> ..... 8	PROSECCO..... 12

### BOTTLES & CANS

CORONA LIGHT..... 8	STATESIDE ..... 9
CORONA ..... 8	<b>VODKA SODA, PINEAPPLE, ICED TEA</b>
COORS LIGHT ..... 7	PERONI ..... 8
MICHELOB ULTRA ..... 7	YUENGLING..... 7
MILLER LITE..... 7	<b>ATHLETIC (NA)</b> ..... 4
BUD LIGHT..... 7	<b>HAZY IPA</b>

## WINE BY THE GLASS

### SPARKLING

PROSECCO..... 12	COLLET <i>Champagne</i> ..... 26
CHAPEL DOWN <i>Rosé</i> ..... 16	

### WHITE & ROSE

GIULIANO ROSATI <i>Pinot Grigio</i> ..... 12	HECHT & BANNIER <i>Rosé</i> ..... 15
CASS MR. BLANC <i>White Blend</i> ..... 13	CAMBRIA <i>Chardonnay</i> ..... 16
DARTING <i>Riesling</i> ..... 13	T. BERKLEY <i>Rosé</i> ..... 16
LAKE CHALICE THE NEST <i>Sauvignon</i> ... 14	

### RED

LEXICON <i>Merlot</i> ..... 13	4 GATOS LOCOS <i>Malbec</i> ..... 15
FABLEIST <i>Cabernet Sauvignon</i> ..... 15	OUTERBOUND <i>Cabernet Sauvignon</i> .... 19
THE BENCH <i>Pinot Noir</i> ..... 16	

# 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 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.

