



SOUP

FRENCH ONION SOUP
gruyère gratiné
12

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

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

SALADS

ADD: CHICKEN +8 • SHRIMP +12
SALMON +16 • STEAK +21

FARM SALAD...16
acadian greens, kale, red onion,
sweet potato, green beans, gorgonzola,
candied pepitas, maple cider vinaigrette

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

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

STEAK SALAD...30
tenderloin, heirloom tomato, bacon,
blue cheese, avocado, corn, shallots,
honey lime vinaigrette, poblano ranch

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

AHI TUNA SALAD...25
red & white cabbage, carrots, edamame,
pea tendrils, radish, avocado, crispy wonton
honey ginger vinaigrette

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

SIDES

FRENCH FRIES ... 10

SWEET POTATOES FRIES ... 12

GRILLED ASPARAGUS ... 13

MASHED POTATOES... 10

CARMELIZED MUSHROOMS ... 13

MAC & CHEESE ... 14

ADD: BACON +4 | CRAB +12 | LOBSTER +15

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

STEAMED MUSSELS...19
leeks, spinach, garlic cream sauce, tomatoes
herb toast baguette

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

POMODORO MEATBALLS...18
parmesan, ricotta, basil

YELLOWFIN TUNA TARTARE...23
avocado, jalapeno, pear, yuzu emulsion,
potato chips

PEEL & EAT SHRIMP
old bay butter • ½ LB 19 | LB 38

SKEWERS

ACCOMPANIED WITH A SMALL GREEK SALAD

SHRIMP lemon, olive oil, fresh herbs, tzatziki 21

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

HANDHELDS

ALL SANDWICHES ARE ACCOMPANIED WITH FRIES

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

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

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

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

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

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 jerk

FRIED OYSTERS...22
roasted chili remoulade

ROASTED OYSTERS...22
harissa herb crust, bacon

ENTRÉES

JAIL ISLAND SALMON...32
pearl couscous, arugula, cherry tomatoes,
squash, lemon butter

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

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

ROASTED CHICKEN...32
kale, caramelized mushrooms, butternut squash,
mushroom-chicken jus

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

CRAB CAKE PLATTER ...34 | 68
jumbo lump crab, chili remoulade, fries

8OZ PRIME FLAT IRON ... 41
chimichurri, french fries

8OZ FILET MIGNON...60
steak sauce, stuffed potato skin

SHRIMP & CLAM LINGUINE...32
artichoke hearts, roasted tomatoes, parsley

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.

PINK FLAMINGO ... 16

olmeca repo tequila, lemon,
pomegranate, elderflower

GREEN SPRING ... 13

old line vodka, pear, lime, ginger beer

CHURCH WALK ... 14

old line vodka, lemon,
chamomile, prosecco

CLIMBING IVY ... 13

planteray dark rum, plum, cinnamon, lime

PEABODY STACKS ... 12

shot tower gin, aperol, lemon,
grapefruit, simple syrup, soda

CAVE DWELLER ... 14

four roses bourbon, cherry, chocolate, lemon

WHIPPET CLUB ... 16

sagamore rye, sweet vermouth,
mint, cola

ALL FALLS DOWN ... 14

olmeca 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

ANGRY ORCHARD 8
BLUE MOON..... 8
DOGFISH HEAD 60-MINUTE IPA 8
DIAMOND BACK GREEN MACHINE IPA..... 9
GUINNESS BALTIMORE BLONDE 7
GUINNESS STOUT 8

EVOLUTION RUBY SLIPPER SOUR 11
STELLA ARTOIS 9
SAM ADAMS SEASONAL..... 9
ROTATING SEASONAL..... 9
DUCKPIN PALE ALE..... 8
PROSECCO 12

BOTTLES & CANS

CORONA LIGHT..... 8
CORONA 8
COORS LIGHT 7
MICHELOB ULTRA 7
MILLER LITE..... 7
BUD LIGHT 7
SURFSIDE 9

HIGHNOON..... 9
PERONI 8
YUENGLING..... 7
BEST DAY (NA)..... 4
HAZY IPA

WINE BY THE GLASS

SPARKLING

PROSECCO 12
ANTECH EMOTION Rosé..... 16

COLLET Champagne..... 26

WHITE & ROSE

GIULIANO ROSATI Pinot Grigio 12
CASS MR. BLANC White Blend 13
SELBACH INCLINE Riesling 13
LAKE CHALICE THE NEST Sauvignon ... 14

HECHT & BANNIER Rosé..... 15
CAMBRIA Chardonnay..... 16
T. BERKLEY Rosé..... 16

RED

LEXICON Merlot 13
FABLEIST Cabernet Sauvignon 15
THE BENCH Pinot Noir 16

4 GATOS LOCOS Malbec 15
OUTERBOUND Cabernet Sauvignon 19

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.