



GREENSPRING VALLEY

EST. 1922

## APPETIZERS

MARYLAND CRAB DIP...25  
warm baguette

FRIED CALAMARI...18  
spicy marinara

DOUGHNUTS...12  
cinnamon sugar, dulce de leche

BREAKFAST NACHOS...18  
spicy beef, sunny side up eggs, pico de gallo,  
black beans, sour cream, avocado,  
cheddar cheese, green onions

BROOKLANDVILLE WINGS...19  
choice of buffalo, old bay, jerked

CINNAMON ROLLS...14  
hot baked cinnamon rolls with icing

## SOUP & SALAD

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

CREAM of CRAB SOUP...9 | 15  
fresh cream, crab meat, old bay

MARYLAND CRAB SOUP...9 | 15  
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

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 6 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

SERVED WITH FRUIT OR A SIDE SALAD

THE VALLEY INN BREAKFAST...17

CHOICE OF: BACON, SAUSAGE PATTIES, GRILLED HAM, OR CHICKEN SAUSAGE  
two local farm eggs your way, hash browns

SMOKED SALMON CROISSANT...20  
sunny side up egg, arugula, avocado, capers,  
pickled onion, herb crème fraîche

CROQUE MADAM...18  
butter toasted brioche bread, grilled ham,  
mornay sauce, fried egg, gruyere  
• available as croque monsieur •

VALLEY INN  
BREAKFAST BURRITO...19  
scrambled egg, ham, potato,  
avocado, salsa roja

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

STEAK & EGGS...39  
grilled 6oz bavette steak,  
two eggs your way, hash browns

BRUNCH BURGER...19  
4oz patty, fried egg, hash brown,  
american cheese

CHICKEN & WAFFLES...19  
crispy waffles, pickled jalapenos &  
red fresno, hot honey, chipotle aioli

BRUNCH TACOS...29  
tenderloin tips marinated in chimichurri,  
avocado mousse, eggs scramble, radish,  
pico de gallo, cheddar mix

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

MUSHROOMS &  
GRUYERE OMELETTE...19  
caramelized mushrooms, spinach,  
gruyere cheese, chives

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

## EGGS BENEDICT

CHOOSE YOUR PROTEIN:

GRILLED HAM • 18 | SMOKED SALMON & AVOCADO • 26 | JUMBO LUMP CRAB CAKES • 34  
poached local eggs, english muffins, old bay hollandaise

## SIDES

TWO EGGS...8  
PORK SAUSAGE PATTIES...8  
CHICKEN SAUSAGE...8  
NUSKIES SMOKED BACON...8  
GRILLED HAM...8

HASH BROWNS...8  
FRUIT CUP...8  
MAC & CHEESE...10  
ADD PROTEIN TO MAC CHEESE:  
BACON +4 CRAB +14 LOBSTER +18

## COCKTAILS

VERMONT ... 18
sagamore rye, maple, molasses
AMARENA IN MANHATTAN ... 14
four roses bourbon, dark cherry, cinnamon sugar
ANJOU MIEL ROYALE ... 14
pierre ferrand 1840 cognac, pear, lemon, honey
THE GOLDEN SNITCH ... 16
sagamore rye, maple, apple, spice
HOME SWEET HOME ... 15
old line vodka, cider, cinnamon
SMOKE & SPICE ... 14
del maguey mezcal, lime, ginger
HOLIDAY HAZE ... 14
captain morgan spiced rum, spiced apricot
CALIENTE MADRAS MARG ... 16
olmeca repo tequila, jalapeno, cranberry, orange
GREETINGS & GARLAND ... 12
shot tower gin, elderflower, pear, lemon
...NON-ALCOHOLIC...
FIRESIDE JAMMIES ... 10
(NA) sparkling cranberry, spice
FLANNEL SUNSET ... 10
(NA) grapefruit, maple, rosemary
WINTER GREENS ... 12
(NA) lime, mint, ginger beer

## BEER .....

### ON DRAFT

ANGRY ORCHARD .....	8	EVOLUTION RUBY SLIPPER SOUR .....	11
BLUE MOON .....	8	STELLA ARTOIS .....	9
DOGFISH HEAD 60-MINUTE IPA .....	8	SAM ADAMS SEASONAL .....	9
DIAMOND BACK GREEN MACHINE IPA .....	9	ROTATING SEASONAL .....	9
GUINNESS BALTIMORE BLONDE .....	7	DUCKPIN PALE ALE .....	8
GUINNESS STOUT .....	8	PROSECCO .....	12

### BOTTLES & CANS

CORONA LIGHT .....	8	SURFSIDE .....	9
CORONA .....	8	HIGHNOON .....	9
COORS LIGHT .....	7	PERONI .....	8
MICHELOB ULTRA .....	7	YUENGLING .....	7
MILLER LITE .....	7	BEST DAY (NA) .....	4
BUD LIGHT .....	7	HAZY IPA .....	

## WINE BY THE GLASS .....

### SPARKLING

PROSECCO .....	12	COLLET Champagne .....	26
ANTECH EMOTION Rosé .....	16		

### WHITE & ROSE

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

### RED

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

## A HISTORY OF FAMILY

THE GREENSPRING VALLEY RENDEZVOUS SINCE 1922



1935; THE VALLEY INN AT FALLS AND HILLSIDE ROADS IN BROOKLANDVILLE, BALTIMORE COUNTY.

THE ORIGINAL SIGN (PICTURED ABOVE) IS NOW HUNG INSIDE!

### 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 reimaging 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.