



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

CARAMELIZED 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.

CRAFT COCKTAILS

- VERMONT ... 18

sagamore rye, maple, molasses
- AMARENA IN MANHATTAN ... 14

four roses bourbon, dark cherry, cinnamon sugar
- CALIENTE MADRAS MARGARITA ... 16

olmeca repo tequila, jalapeno, cranberry, orange
- ANJOU MIEL ROYALE ... 14

pierre ferrand 1840 cognac, pear, lemon, honey
- THE GOLDEN SNITCH ... 16

sagamore rye, maple, apple, spice, magic
- 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
- 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

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) HAZY IPA

4
- 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
- DAILY SPECIALS
- MONDAY
- \$10.00
BURGERS
- ♦ STARTING AT 4PM ♦
- TUESDAY
- PRIME RIB
CARVED TO ORDER
- ♦ STARTING AT 4PM ♦
- WEDNESDAY
- HALF-PRICED
BOTTLES OF WINE
- ♦ ALL DAY ♦
- THURSDAY
- \$1.50
OYSTERS
- ♦ STARTING AT 4PM ♦
- SUNDAY
- \$5 MIMOSAS &
BLOODY MARYS
- ♦ 11AM TO 3PM ♦
- 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 ♦ 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 3,000 employees. Atlas Restaurant Group currently owns and operates 50+ restaurants in Maryland, Texas, Pennsylvania, and Washington D.C..