

SINCE 1922

— GREENSPRING VALLEY RENDEZVOUS —

# The Valley Inn

OUR 104<sup>TH</sup> YEAR

— FAMILY OWNED & OPERATED —

## APPETIZERS

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, tomato broth

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

FRIED CALAMARI...19

MARYLAND CRAB DIP...26  
warm baguette

STEAMED MUSSELS...19  
spinach, peppers, shallot, turmeric cream

FRIED OYSTERS...22  
roasted chili remoulade

ROASTED OYSTERS...22  
herb butter, parmesan, spring herbs, lemon

SALMON TARTARE...23  
avocado, jalapeno, pickled onion,  
garlic chips, sesame, dijon honey

FRIED GREEN TOMATOES...25  
jumbo lump crab, cherry tomato confit,  
roasted corn, lemon butter

POMODORO MEATBALLS...18  
parmesan, ricotta, basil

BROOKLANDVILLE WINGS...19  
choice of buffalo, old bay, or jerk

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

CRISPY POPCORN CHICKEN...18  
buttermilk fried, chili remoulade

TRUFFLED POTATO SKINS...18  
smoked bacon, horseradish cream,  
manchego cheese, chives

## SALADS ADD PROTEIN TO ANY SALAD: CHICKEN +8 • SHRIMP +12 • SALMON +16 • STEAK +21

FARM SALAD arcadian greens, spinach, asparagus, snow peas, carrots, english peas, lemon vinaigrette, goat cheese crumble . . . . . 16

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

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

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

APPLE & WALNUT SALAD baby spinach, frisee, gorgonzola crumble, candied walnuts, honey crisp apples, honey sherry vinaigrette . . . . . 16

STRAWBERRY & KALE SALAD baby kale, romaine & frisée, strawberries, toasted almonds, goat cheese, pickled red onions, strawberry balsamic vinaigrette . . . . 16

MOZZARELLA & ARUGULA SALAD fresh arugula, sliced mozzarella cheese, cherry heirloom tomatoes, basil oil, pesto sauce, balsamic glaze . . . . . 16

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

AHI TUNA POKE BOWL cucumber, avocado, edamame, carrots, radish, cabbage, crispy shallots, quinoa, farro, seaweed salad, honey-ginger vinaigrette . . . . . 25

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

## HANDHELDS ALL SANDWICHES ACCOMPANIED WITH FRIES

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

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

VALLEY INN BURGER...19  
(2) 4oz angus patties, american cheese,  
garlic aioli, lettuce, tomato, pickles,  
red onion

CHEESESTEAK...18  
caramelized onion, lettuce,  
tomato, pickle, white american

SPICY CHICKEN WRAP...19  
nashville hot sauce, lettuce,  
tomato, pickles

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

SKEWER PLATTER  
accompanied with lemon,  
olive oil, fresh herbs, tzatziki  
& a small greek salad  
Shrimp | 21 • Chicken | 18

## Hand-Tossed Pizzas

— ALL PIZZAS CRAFTED AT 12 INCHES —

CLASSIC NEW YORK...15  
mozzarella, tomato sauce

PEPPERONI...16  
mozzarella, tomato sauce

MARGHERITA...16  
fresh mozzarella, basil, parmesan, tomato sauce

SPINACH & ARTICHOKE...17  
roasted peppers, mozzarella, garlic oil

BUFFALO CHICKEN...21  
crispy chicken, blue cheese, poblano ranch,  
frank's red hot sauce

## Entrées

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

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

BRICK HALF CHICKEN  
zucchini, asparagus, mushrooms, green onion, lemon herb jus. . . . . 32

SCOTTISH SALMON  
english peas, fingerling potatoes, carrots, haricot vert,  
cipollini onion, white wine lemon butter . . . . . 32

CHICKEN ORECCHIETTE  
chicken breast, spring mixed mushrooms, chicken jus cream, english peas,  
manchego cheese. . . . . 32

12OZ NY STRIP  
wet-aged, grilled broccolini, lemon, parmesan . . . . . 60

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

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

CRAB CAKE PLATTER  
jumbo lump crab, chili remoulade, fries  
Single • 34 | Double • 68

## SIDES

FRENCH FRIES ... 10 | SWEET POTATO FRIES ... 12 | GRILLED ASPARAGUS ... 13 | MASHED POTATOES... 10 | SAUTÉED SPRING VEGETABLES ... 13

MACARONI & CHEESE ... 14 — ADD TO MAC & CHEESE: BACON +4 | CRAB +12 | LOBSTER +15

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

sagamore rye, maple, molasses

18

## AMARENA IN MANHATTAN

wild roan bourbon, dark cherry, cinnamon sugar

14

## CALIENTE MADRAS MARGARITA

papelito repo tequila, jalapeno, cranberry, orange

16

## FIRESIDE JAMMIES

(na) sparkling cranberry, spice

10

## ANJOU MIEL ROYALE

pierre ferrand 1840 cognac, pear, lemon, honey

14

## THE GOLDEN SNITCH

sagamore rye, maple, apple, spice, magic

16

## HOME SWEET HOME

birdie & buck vodka, cider, cinnamon

15

## NON-ALCOHOLIC

## FLANNEL SUNSET

(na) grapefruit, maple, rosemary

10

## SMOKE & SPICE

del maguey mezcal, lime, ginger

14

## HOLIDAY HAZE

captain morgan spiced rum, spiced apricot

14

## GREETINGS & GARLAND

shot tower gin, elderflower, pear, lemon

12

## WINTER GREENS

(na) lime, mint, ginger beer

10

## BEER

### ON DRAFT

ROTATING SELECTION • SEE SERVER

### 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 |

### WHITE & ROSE

|   |    |
|---|----|
| GIULIANO ROSATI PINOT GRIGIO . . . . .    | 12 |
| HARVEY & HARRIET WHITE BLEND . . . . .    | 13 |
| SELBACH INCLINE RIESLING . . . . .        | 13 |
| LAKE CHALICE THE NEST SAUVIGNON . . . . . | 14 |

### RED

|                                       |    |
|---------------------------------------|----|
| LEXICON MERLOT . . . . .              | 13 |
| FABLEIST CABERNET SAUVIGNON . . . . . | 15 |
| THE BENCH PINOT NOIR . . . . .        | 16 |

|                            |    |
|----------------------------|----|
| COLLET CHAMPAGNE . . . . . | 26 |
|----------------------------|----|

|                                |    |
|--------------------------------|----|
| HECHT & BANNIER ROSÉ . . . . . | 15 |
| CAMBRIA CHARDONNAY . . . . .   | 16 |
| T. BERKLEY ROSÉ . . . . .      | 16 |

|   |    |
|---|----|
| 4 GATOS LOCOS MALBEC . . . . .          | 15 |
| OUTERBOUND CABERNET SAUVIGNON . . . . . | 19 |

# Daily Specials

4:00 PM - 7:00 PM

## HAPPY HOUR

SUNDAY - THURSDAY

### MONDAY

\$9.00  
BURGERS

• 4PM START •

### TUESDAY

TACO  
TUESDAY

• ALL DAY •

### WEDNESDAY

\$9.00 CLASSIC PIZZAS  
HALF OFF BOTTLES OF WINE

• ALL DAY •

### THURSDAY

\$1.50  
OYSTERS

• 4PM START •

### SUNDAY

\$5 MIMOSAS &  
BLOODY MARYS

• 11AM - 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..