

SINCE 1922

— GREENSPRING VALLEY RENDEZVOUS —

The Valley Inn

OUR 104TH 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
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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..