

SINCE 1922

— GREENSPRING VALLEY RENDEZVOUS —

The Valley Inn

OUR 104TH YEAR

— FAMILY OWNED & OPERATED —

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

APPETIZERS

FRIED CALAMARI...19
spicy marinara

MARYLAND CRAB DIP...26
warm baguette

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, or jerk

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

DOUGHNUTS...12
cinnamon sugar, dulce de leche

SOUPS

CREAM OF CRAB SOUP
fresh cream, crab meat, old bay
Cup • 9 | Bowl • 15

MARYLAND CRAB SOUP
veggies, classic tomato broth, crab meat
Cup • 9 | Bowl • 15

FRENCH ONION SOUP...12
aged provolone, crispy croutons

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

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

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

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

ENTRÉES SERVED WITH FRUIT OR A SIDE SALAD

- VALLEY INN BREAKFAST bacon, sausage patties, grilled ham, or chicken sausage; two local eggs your way, hash browns 17
- SMOKED SALMON CROISSANT sunny side up egg, arugula, avocado, capers, pickled onion, herb crème fraiche 20
- CROQUE MADAM butter toasted brioche bread, grilled ham, mornay sauce, fried egg, gruyere *MONSIEUR AVAILABLE 18
- VALLEY INN BREAKFAST BURRITO scrambled egg, ham, potato, avocado, salsa roja 19
- BUTTERMILK PANCAKE STACK whipped maple butter, berry compote 14
- STEAK & EGGS grilled 6oz bavette steak, two eggs your way, hash browns 39
- BRUNCH BURGER 4oz patty, fried egg, hash brown, american cheese 19
- CHICKEN & WAFFLES crispy waffles, pickled jalapeños & red fresno, hot honey, chipotle aioli 19
- BRUNCH TACOS tenderloin tips marinated in chimichurri, avocado mousse, scrambled eggs, radish, pico de gallo, cheddar mix . 29
- CAPTAIN CRUNCH CRUSTED FRENCH TOAST brioche, vanilla, fresh berries 16
- MUSHROOMS & GRUYERE OMELETTE caramelized mushrooms, spinach, gruyere cheese, chives. 19
- CRAB CAKE PLATTER jumbo lump crab, remoulade, coleslaw Single • 34 | Double • 68

Eggs Benedict

YOUR CHOICE OF PROTEIN:

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

BRUNCH SIDES

- TWO EGGS...8 | PORK SAUSAGE PATTIES...8 | CHICKEN SAUSAGE...8 | NUSKIES SMOKED BACON...8 | GRILLED HAM...8
- HASH BROWNS...8 | FRUIT CUP...8 | 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

CALIENTE MADRAS MARGARITA
papelito repo tequila, jalapeno, cranberry, orange...16

VERMONT
sagamore rye, maple, molasses...18

AMARENA IN MANHATTAN
wild roan bourbon, dark cherry, cinnamon sugar...14

ANJOU MIEL ROYALE
pierre ferrand 1840 cognac, pear, lemon, honey...14

THE GOLDEN SNITCH
sagamore rye, maple, apple, spice...16

HOME SWEET HOME
birdie & buck vodka, cider, cinnamon...15

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

Non-Alcoholic Cocktails

FIRESIDE JAMMIES
sparkling cranberry, spice ...10

FLANNEL SUNSET
grapefruit, maple, rosemary ...10

WINTER GREENS
lime, mint, ginger beer ...10

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
LOOSE CANNON	8	DUCKPIN PALE ALE	8
GUINNESS STOUT	8		

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) HAZY IPA	4
BUD LIGHT	7		

WINE

MERLOT

PROSECCO	12	COLLET CHAMPAGNE	26
ANTECH EMOTION ROSÉ	16		

WHITE & ROSE

GIULIANO ROSATI PINOT GRIGIO	12	HECHT & BANNIER ROSÉ	15
HARVEY & HARRIET 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 CAB SAUVIGNON	19
THE BENCH PINOT NOIR	16		

A History of Family



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, & Washington D.C..