



THE  
VALLEY INN

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Private Dining  
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## THE GREENSPRING VALLEY RENDEZVOUS SINCE 1922



The Valley Inn is steeped in a deep history that dates back to 1785. Originally known as the Brooklandville House, The Valley Inn was purchased by the Hatfield family in 1922 and became a popular gathering place along the Falls Road corridor. For 90 years, two generations of Hatfields welcomed everyone on their way from the city to the country. Since then, the Inn has gone through a series of changes while staying true to the original architecture.

Our locally inspired menu and extensive bar program, coupled with a variety of dining experiences, makes The Valley Inn the perfect place to dine with family, enjoy cocktails with coworkers, watch sports with friends, or celebrate a special occasion. The Valley Inn features an extensive menu of American dishes inspired by traditions, flavors unique to our locale. From small plates designed for sharing, to generously portioned entrées for brunch, lunch, and dinner. The Valley Inn is truly a place for everybody.



## THE VALLEY ROOM

Our Valley Room is situated on the second floor of the establishment and offers a unique private dining experience providing your guests with privacy and the exclusivity you want for your event. The room also includes a private, fully stocked bar as an added convenience.

The room includes two fireplaces that add to the intimate feeling the room evokes and are perfect year for any get-together. Enjoy multiple original canvas painting which showcase many fascinating pictures from Maryland history. This room is a perfect place to enjoy quality time with your friends, family and co-workers. There is also an attached outdoor space if desired at an additional cost.

### MINIMUMS

**Sunday-Wednesday:**

Before 4pm: \$1,500++

After 4pm: \$2,000++

(\$3,000++ to include attached deck)

**Thursday-Saturday:**

Before 4pm: \$2,000++

After 4pm \$2,500++

(\$4,000++ to include attached deck)

**Number of Guests:**

Seated 60 / Cocktail 100

**Features:**

- A/V Projection
- Round or Rectangular Tables
- High Top Tables
- Private Bar
- Private Single Use Restroom

*All guests must be able to use a flight of stairs*



## OYSTER ROOM

Our oyster room, known as our "O" bar, is situated on the first floor of the establishment and is perfect for intimate gatherings. This is a one of a kind oyster bar with dedicated bar staff, making it the ideal space to sample both locally and nationally-sourced oysters. With comfortable seating and a large fireplace, our patrons can enjoy steamed shrimp, clams, oyster, and other seafood delicacies in this cozy stone and wood paneled room.

### MINIMUMS

**Monday - Sunday:**  
Before 4pm: \$750++

**Sunday - Wednesday:**  
4pm-7pm: \$1,500++

**Thursday - Saturday:**  
4pm-7pm: \$2,000++

**Number of Guests:**  
Seated 12 / Cocktail 30

#### Features:

- High Top Tables
- Private Bar
- Booths
- TV Screen with HDMI Capabilities



## VERANDA

The veranda is a great family-friendly option with open-air seating with plenty of shade. In the evenings you can observe our illuminated patio strung with lights that gives off a warm and elegant ambiance.

**The Porch:** A bright rustic environment that is fully enclosed and air conditioned. This room is adorned with wood finishes and wooden tables. A historic collection of decoys come together to create a rustic environment. A large wall of windows allow for lots of natural light and a stunning view of the veranda and garden.

### MINIMUMS

**Sunday-Wednesday:**  
Before 4pm: \$2,000++  
After 4pm: \$4,000++

**Thursday-Saturday:**  
Before 4pm: \$3,000++  
After 4pm \$5,000++

### ADD THE PORCH

**Sunday-Wednesday:**  
Before 4pm: \$4,000++  
After 4pm: \$8,000++

**Thursday-Saturday:**  
Before 4pm: \$5,000++  
After 4pm \$10,000++

### Number of Guests:

Seated 40 / Cocktail 40

### Features:

*\*Indicates Feature of "The Porch"*

- ♦ Rectangular Tables
- ♦ Open Air Seating
- ♦ Satellite Bar\*
- ♦ TV Screen with HDMI Capabilities\*



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**Plated Packages**  
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# THE JOCKEY

\$65 PER PERSON



## APPETIZERS

CHOICE OF TWO

### MARYLAND CRAB SOUP

veggies, classic tomato broth, crab meat

### CREAM OF CRAB

fresh cream, crab meat, old bay

### ATLAS FARMS SALAD

spring lettuces, cherry tomatoes, candied pistachio, strawberries, goat cheese, honey balsamic vinaigrette

### VALLEY CAESAR SALAD

romaine, garlic croutons, manchego, creamy lemon black pepper emulsion

## ENTRÉES

CHOICE OF THREE

### BRICK CHICKEN

roasted marble potatoes, grilled corn, green onion, avocado-cotija crema, cilantro

### SEASONAL SALMON

napa cabbage, shaved carrot, gold bar squash, yuzu ginger vinaigrette, crispy shallot

### CHICKEN PARMESAN

classic chicken parmesan, penne pasta

### SEAFOOD GUMBO

shrimp, crab, andouille sausage, peppers, onion, celery, rice

### 8oz PRIME FLAT IRON

charred broccoli, whipped potatoes, peppercorn sauce

**\*PREPARED TO ONE TEMPERATURE - SELECTED BY HOST\***

### SEASONAL VEGETABLE RISOTTO

## DESSERTS

CHOICE OF ONE

### COOKIES & CREAM CHEESECAKE

### KEY LIME PIE

*Menu and dietary substitutions are available upon request and may incur an additional charge.*

*Selections subject to change based on seasonality and availability*



# LUCKY CLOVER

\$85 PER PERSON



## APPETIZERS

CHOICE OF TWO

### ATLAS FARMS SALAD

spring lettuces, cherry tomatoes, candied pistachio, strawberries, goat cheese, honey balsamic vinaigrette

### VALLEY CAESAR SALAD

romaine, garlic croutons, manchego, creamy lemon black pepper emulsion

### SPRING SALAD

sugar snap peas, cucumber, red onion, asparagus, grilled brioche, cotija cheese, green goddess dressing

### ITALIAN MEATBALLS

pomodoro sauce, parmesan, ricotta cheese, basil

## SOUP TO START

CHOICE OF ONE

### MARYLAND CRAB SOUP

veggies, classic tomato broth, crab meat

### CREAM OF CRAB

fresh cream, crab meat, old bay

## ENTRÉES

CHOICE OF THREE

### RAINBOW TROUT

sautéed spinach, smoked bacon, preserved lemon caper beurre blanc

### BRICK CHICKEN

roasted marble potatoes, grilled corn, green onion, avocado-cotija crema, cilantro

### GRILLED ROCKFISH

crab risotto, asparagus, tomato, tomato beurre blanc

### SEASONAL SALMON

napa cabbage, shaved carrot, gold bar squash, yuzu ginger vinaigrette, crispy shallot

### 6OZ FILET MIGNON

whipped potatoes, charred broccoli, peppercorn sauce

**\*PREPARED TO ONE TEMPERATURE - SELECTED BY HOST\***

### SEASONAL VEGETABLE RISOTTO

## DESSERTS

CHOICE OF ONE

### COOKIES & CREAM CHEESECAKE

### KEY LIME PIE

*Menu and dietary substitutions are available upon request and may incur an additional charge.*

*Selections subject to change based on seasonality and availability*





# TRIPLE CROWN

\$105 PER PERSON



## APPETIZERS

CHOICE OF THREE

### ATLAS FARMS SALAD

spring lettuces, cherry tomatoes, candied pistachio, strawberries, goat cheese, honey balsamic vinaigrette

### VALLEY CAESAR SALAD

romaine, garlic croutons, manchego, creamy lemon black pepper emulsion

### SPRING SALAD

sugar snap peas, cucumber, red onion, asparagus, grilled brioche, cotija cheese, green goddess dressing

### ITALIAN MEATBALLS

pomodoro sauce, parmesan, ricotta cheese, basil

### YELLOWFIN TUNA TARTARE

avocado, cucumber, jalapeño, red quinoa, scallion, wasabi vinaigrette, spicy aioli, rice chips

## SOUP TO START

CHOICE OF ONE

### MARYLAND CRAB SOUP

veggies, classic tomato broth, crab meat

### CREAM OF CRAB

fresh cream, crab meat, old bay

## ENTRÉES

CHOICE OF THREE

### 8oz FILET MIGNON

whipped potatoes, charred broccoli, peppercorn sauce

**\*PREPARED TO ONE TEMPERATURE - SELECTED BY HOST\***

### BRICK CHICKEN

roasted marble potatoes, grilled corn, green onion, avocado-cotija crema, cilantro

### CRAB CAKE PLATTER

jumbo lump crab, remoulade, coleslaw, fries

### GRILLED ROCKFISH

crab risotto, asparagus, tomato, tomato beurre blanc

### RAINBOW TROUT

sautéed spinach, smoked bacon, preserved lemon caper beurre blanc

### SEASONAL VEGETABLE RISOTTO

## DESSERTS

CHOICE OF

### COOKIES & CREAM CHEESECAKE

### KEY LIME PIE

*Menu and dietary substitutions are available upon request and may incur an additional charge.*

*Selections subject to change based on seasonality and availability*

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**Lunch Packages**  
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# DERBY

\$35 PER PERSON



## APPETIZERS

CHOICE OF TWO

### CREAM OF CRAB SOUP

fresh cream, crab meat, old bay

### MARYLAND CRAB SOUP

veggies, classic tomato broth, crab meat

### ATLAS FARMS SALAD

spring lettuces, cherry tomatoes, candied pistachio, strawberries, goat cheese, honey balsamic vinaigrette

### VALLEY CAESAR SALAD

romaine, garlic croutons, manchego, creamy lemon-black pepper emulsion

## ENTRÉES

CHOICE OF THREE

### TURKEY CLUB

roasted turkey breast, toasted brioche bread, bacon, lettuce, tomato, avocado, mayonnaise

### SPICY CHICKEN SANDWICH

nashville hot sauce, lettuce, tomato, pickles

### SHRIMP SALAD WRAP

lettuce, tomato, old bay mayonnaise

### GRILLED MAHI MAHI SANDWICH

baby arugula, tomato, spicy aioli, pickled onion

### SEASONAL VEGETABLE RISOTTO

chef's selection

## DESSERT

### FRESH FRUIT CUP

*Menu and dietary substitutions are available upon request and may incur an additional charge.*

*Selections subject to change based on seasonality and availability*



# BELMONT

\$55 PER PERSON



## APPETIZERS

CHOICE OF TWO

### CREAM OF CRAB SOUP

fresh cream, crab meat, old bay

### MARYLAND CRAB SOUP

veggies, classic tomato broth, crab meat

### ATLAS FARMS SALAD

spring lettuces, cherry tomatoes, candied pistachio, strawberries, goat cheese, honey balsamic vinaigrette

### VALLEY CAESAR SALAD

romaine, garlic croutons, manchego, creamy lemon-black pepper emulsion

## ENTRÉES

CHOICE OF THREE

### STEAK SALAD

served medium / tenderloin, heirlooms, bacon, blue cheese, avocado, corn, shallots, honey lime vinaigrette, poblano ranch

### EASTERN SHORE COBB

ham, jumbo lump crab, fried oysters, shrimp, avocado, corn, bleu cheese, tomato, egg, champagne vinaigrette

### SEAFOOD GUMBO

shrimp, crab, andouille sausage, peppers, onion, celery, rice

### RAINBOW TROUT

sautéed spinach, smoked bacon, preserved lemon caper beurre blanc

### BRICK CHICKEN

roasted marble potatoes, grilled corn, green onion, avocado-cotija crema, cilantro

## DESSERTS

CHOICE OF ONE

### FRESH FRUIT CUP

### BEIGNETS- SERVED FAMILY STYLE

*Menu and dietary substitutions are available upon request and may incur an additional charge.*

*Selections subject to change based on seasonality and availability*





# TROT

\$25 PER PERSON

PASSED/STATIONARY FOR 60 MINS

\*CAN BE PURCHASED TWICE FOR 2 HOURS\*

CHOICE OF FIVE

MINI REUBEN

MINI BLT

SPICY CAPICOLA

CHEESESTEAK SLIDERS

DEVEILED EGGS (GF)

CHICKEN SATAY (GF)

CAPRESE SKEWER(GF)

ROASTED VEGGIES ON PITA

VEGGIE POT STICKERS

ponzu sauce

*Menu and dietary substitutions are available upon request and may incur an additional charge.*

*Selections subject to change based on seasonality and availability*



# CANTER

\$35 PER PERSON  
PASSED/STATIONARY  
FOR 60 MINS

\*CAN BE PURCHASED TWICE FOR 2 HOURS\*

## CHOICE OF FIVE

BROOKLANDVILLE WINGS (GF)

old bay or buffalo

SMOKED SALMON CUCUMBER CUP (GF)

MINI TUNA TARTARE

TRUFFLED MAC & CHEESE BITES

CHICKEN SATAY (GF)

STUFFED MUSHROOM CAPS (GF)

VEGGIE POTSTICKERS

ROASTED VEGGIES ON PITA

ITALIAN MEATBALLS

CHICKEN SALAD ROLL

MINI BLACK ANGUS BURGER

SHRIMP SALAD ROLL

*Menu and dietary substitutions are available upon request and may incur an additional charge.*

*Selections subject to change based on seasonality and availability*



# GALLOP

\$45 PER PERSON

PASSED/STATIONARY FOR 60 MINS

\*CAN BE PURCHASED TWICE FOR 2 HOURS\*

CHOICE OF FIVE

SMOKED SALMON CUCUMBER CUP (GF)

MINI TUNA TARTARE

BACON WRAPPED SCALLOP (GF)

SHRIMP COCKTAIL SKEWER (GF)

OYSTERS ON THE HALF SHELL (GF)

1oz CRAB BALLS

CRAB & CORN FRITTERS

ANGUS TENDERLOIN CROSTINI

LAMB LOLLIPOP (GF)

VEGGIE POTSTICKERS

*Menu and dietary substitutions are available upon request and may incur an additional charge.*

*Selections subject to change based on seasonality and availability*





# PACKAGE ADD-ONS

PRICED PER PERSON

## ENTREES

SHRIMP SALAD + \$7  
old bay mayonnaise

JUMBO LUMP CRAB CAKE + \$29  
remoulade

SURF & TURF + \$MKT  
filet, lobster tail

GRILLED ROCKFISH + \$17  
tomato butter

GLORY BAY SALMON + \$17  
dill, crème fraîche, horseradish vinaigrette

TACO BAR + \$4  
CHOICE OF: beef, shrimp or chicken,  
flour tortilla, guacamole, salsa, crema

PRIME FLAT IRON + \$20  
chimichurri sauce

CHICKEN SALAD + \$6

RAGÚ BOLOGNESE + \$10

## TRAYS & DIPS

ASSORTED FRUIT & CHEESE + \$12

CRUDITÉ PLATTER + \$8

ARTISANAL CHARCUTERIE + \$14

MARYLAND CRAB DIP + \$14

## CARVING STATION

ANGUS BEEF TENDERLOIN + \$55

LEG OF LAMB + \$28

TURKEY + \$24

ROASTED PRIME RIB + \$39

CHICKEN + \$28

## SIDES

MAC & CHEESE + \$4  
ADD: blue crab, maine lobster, or bacon +MKT

HERB RISOTTO + \$5  
ADD: blue crab, maine lobster +MKT

GREEN BEANS + \$6  
shallots, almonds

CHARRED BROCCOLI + \$5  
parmesan, lemon zest

GRILLED ASPARAGUS + \$7

WHIPPED POTATOES + \$6

TRUFFLED FINGERLING POTATOES + \$6

## SALAD BOWLS

PRICED PER BOWL

ATLAS FARMS SALAD BOWL + \$100

VALLEY CAESAR SALAD BOWL + \$100

EASTERN SHORE COBB SALAD BOWL + \$200

CAPRESE SALAD + \$125

## DESSERT

FRESH FRUIT BOWL + \$4

BROWNIES \$4

BEIGNETS \$4

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