



# THE GREENSPRING VALLEY RENDEZVOUS SINCE 1922

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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)

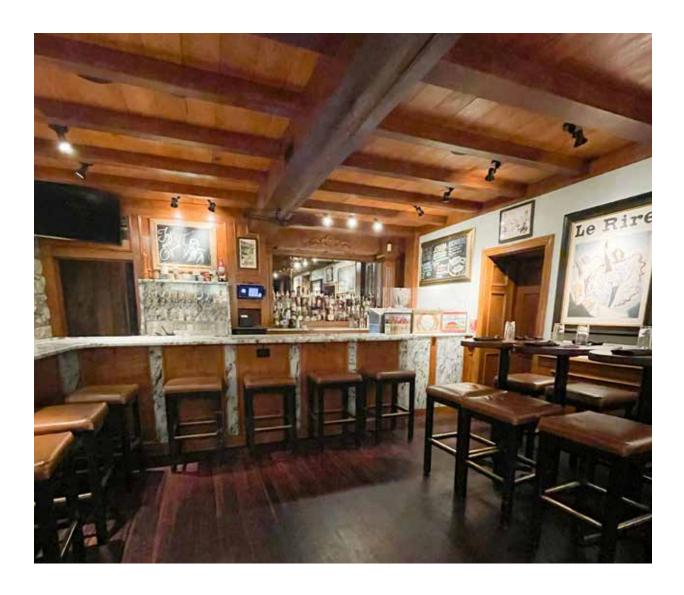
#### Number of Guests:

Seated 60 / Cocktail 100

#### Features:

- A/V Projection
- Round or Rectangular tables
   \*size dependent\*
- 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++

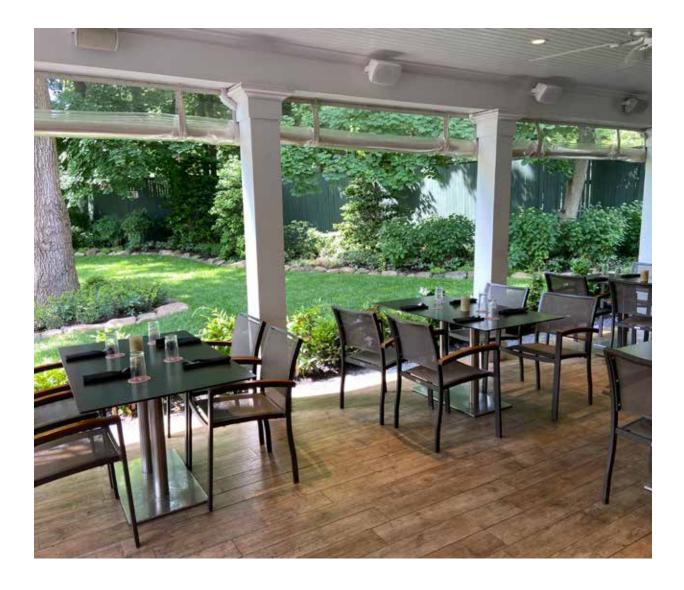
Thursday -Saturday: 4pm-7pm: \$2,000++

#### 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.

#### VERANDA MINIMUMS

#### Sunday-Wednesday:

Before 4pm: \$2,000++ After 4pm: \$4,000++

#### ADD THE PORCH

#### Sunday-Wednesday:

Before 4pm: \$4,000++ After 4pm: \$8,000++

#### Thursday-Saturday:

Before 4pm: \$3,000++ After 4pm \$5,000++

#### 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 \*



# Plated Packages



CHOICE OF TWO

MARYLAND CRAB SOUP veggies, classic tomato broth, crab meat

CREAM OF CRAB fresh cream, crab meat, old bay

#### ATLAS FARMS SALAD

arcadian mix greens, baby kale, asian pear, candied walnuts, gorgonzola, dijon honey vinaigrette

VALLEY CAESAR SALAD romaine, garlic croutons, manchego, creamy lemon black pepper emulsion

# ENTRÉES

CHOICE OF THREE

#### HALF BRICK CHICKEN

sauteed brussel sprouts, fuji apple, caramelized onions, apple cider chicken jus

#### SCOTTISH SALMON

blacked ancho honey glaze salmon, avocado pepper crema, braised black beans

CHICKEN PARMESAN classic chicken parmesan, penne pasta

#### SEAFOOD GUMBO

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

8oz PRIME FLAT IRON grilled asparagus, whipped potatoes, peppercorn sauce \*PREPARED TO ONE TEMPERATURE - SELECTED BY HOST\*

SEASONAL VEGETABLE RISOTTO chef's selection

## DESSERTS

CHOICE OF ONE

VANILLA CHEESECAKE

KEY LIME PIE



CHOICE OF TWO

#### ATLAS FARMS SALAD

arcadian mix greens, baby kale, asian pear, candied walnuts, gorgonzola, dijon honey vinaigrette

#### VALLEY CAESAR SALAD

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

#### CHOPPED WEDGE SALAD

cherry tomato, smoked bacon, crispy shallots, pickled red onion, blue cheese 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

#### GRILLED CATFISH

ginger, broccolini, coconut curry sauce, crispy leeks

#### HALF BRICK CHICKEN

sauteed brussel sprouts, fuji apple, caramelized onions, apple cider chicken jus

#### GRILLED ROCKFISH

crab risotto, asparagus, tomato, tomato beurre blanc

#### SCOTTISH SALMON

blacked ancho honey glaze salmon, avocado pepper crema, braised black beans

#### 60Z FILET MIGNON

grilled asparagus, whipped potatoes, peppercorn sauce

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

#### SEASONAL VEGETABLE RISOTTO

chef's selection

# **DESSERTS**

CHOICE OF ONE

VANILLA CHEESECAKE

KEY LIME PIE



CHOICE OF THREE

#### ATLAS FARMS SALAD

arcadian mix greens, baby kale, asian pear, candied walnuts, gorgonzola, dijon honey vinaigrette

#### VALLEY CAESAR SALAD

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

#### CHOPPED WEDGE SALAD

cherry tomato, smoked bacon, crispy shallots, pickled red onion, blue cheese dressing

#### ITALIAN MEATBALLS

pomodoro sauce, parmesan, ricotta cheese, basil

#### YELLOWFIN TUNA TARTARE

grilled pineapple, jalapeno, fresno chile, toasted sesame, yuzu ginger vinaigrette

# 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

#### **80Z FILET MIGNON**

whipped potatoes, grilled asparagus, peppercorn sauce

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

#### HALF BRICK CHICKEN

sauteed brussel sprouts, fuji apple, caramelized onions, apple cider chicken jus

#### CRAB CAKE PLATTER

jumbo lump crab, remoulade, coleslaw, fries

#### GRILLED ROCKFISH

crab risotto, asparagus, tomato, tomato beurre blanc

#### BRAISED SHORT RIBS

braised chuck flat ribs, red wine sauce, sweet potato puree, fried shallot, warm herb & radish salad

#### SEASONAL VEGETABLE RISOTTO

chef's selection

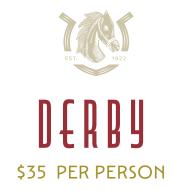
# **DESSERTS**

CHOICE OF ...

#### VANILLA CHEESECAKE

KEY LIME PIE





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 arcadian mix greens, baby kale, asian pear, candied walnuts, gorgonzola, dijon honey 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 CATFISH SANDWICH baby arugula, tomato, spicy aioli, pickled onion

SEASONAL VEGETABLE RISOTTO chef's selection

# DESSERT

FRESH FRUIT CUP



\$55 PER PERSON

# CHOICE OF TWO

# CREAM OF CRAB SOUP fresh cream, crab meat, old bay

**APPETIZERS** 

# MARYLAND CRAB SOUP veggies, classic tomato broth, crab meat

#### ATLAS FARMS SALAD

arcadian mix greens, baby kale, asian pear, candied walnuts, gorgonzola, dijon honey 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

#### GRILLED CATIFISH

ginger, broccolini, coconut curry sauce, crispy leeks

#### HALF BRICK CHICKEN

sauteed brussel sprouts, fuji apple, caramelized onions, apple cider chicken jus

# DESSERT

CHOICE OF ONE

FRESH FRUIT CUP

NEW YORK CHEESECAKE





CHOICE OF FIVE

MINI REUBEN

MINI BLT

SPICY CAPICOLA

CHEESESTEAK SLIDERS

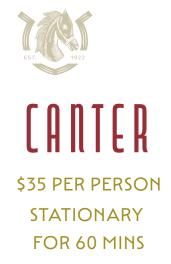
DEVILED EGGS (GF)

CHICKEN SATAY (GF)

CAPRESE SKEWER(GF)

ROASTED VEGGIES ON PITA

VEGGIE POT STICKERS ponzu sauce



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



CHOICE OF FIVE

SMOKED SALMON CUCUMBER CUP (GF)

MINI TUNA TARTARE

SHRIMP COCKTAIL SKEWER (GF)

OYSTERS ON THE HALF SHELL (GF)

loz CRAB BALLS

CRAB & CORN FRITTERS

ANGUS TENDERLOIN CROSTINI

LAMB LOLLIPOP (GF)

VEGGIE POTSTICKERS



#### ENTREES

SHRIMP SALAD + \$7 old bay mayonnaise

JUMBO LUMP CRAB CAKE + \$29 remoulade

SURF & TURF + \$MKT filet, lobster tail

GRILLED ROCKFISH + \$17 tomato butter

SEASONAL SALMON + \$17

TACO BAR + \$5 CHOICE OF: beef, shrimp or chicken, flour tortilla, guacamole, salsa, crema

PRIME FLAT IRON + \$20 chimichurri sauce

CHICKEN SALAD + \$6

#### TRAYS & DIPS

ASSORTED FRUIT & CHEESE + \$9

CRUDITÉ PLATTER + \$8

ARTISANAL CHARCUTERIE + \$10

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

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

Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability

# RESTAURANT POLICIES

#### PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final hill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event.
   This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event
- All private dining packages include soft drinks, hot tea and coffee services. Beer, wine and cocktails are billed by consumption The Valley Inn is not responsible for any lost or stolen personal property.

- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

# CONTACT

To book your event or inquire for more information, please contact:

**Andrew Haynes** 

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