



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
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++

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

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

blackened 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

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

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

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

6OZ 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

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

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

8oz 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

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

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

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

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

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
STATIONARY FOR 60 MINS

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



CANTER

\$35 PER PERSON
STATIONARY
FOR 60 MINS

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 OR STATIONARY FOR 60
MINS

CHOICE OF FIVE

SMOKED SALMON CUCUMBER CUP (GF)

MINI TUNA TARTARE

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

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

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