



STARTERS

FRIES

with a house-made garlic aioli + yuzu ketchup
8

TWICE-COOKED SWEET POTATOES

crispy sweet potato bites served with
horseradish mayo + yuzu ketchup
9

KALE CAESAR SALAD

kale, parmesan, croutons, and caesar dressing
(vegan option also available)
add chicken +5, add salmon +9
11

COLLARD GREEN ARTICHOKE DIP

served with crispy plantain chips
13

BLACK-EYED PEA FRITTERS

a gourmet twist on hushpuppies topped
with a vibrant green pea aioli on a
bed of stewed black-eyed peas
13

SIX FRIED-HARD WINGS

served with a special house-made sauce
15

ENTREES

SH BURGER

angus beef, LTO, cheddar cheese, brioche
bun with a special house sauce + fries
18

FRIED CHICKEN SANDWICH

fried chicken breast with Korean bbq
sauce & yuzu slaw on a toasted brioche
bun + crispy fries
18

HARISSA PRAWNS (7)

house-made herbaceous and spicy
harissa grilled prawns served with
tzatziki + toasted points
22

SALMON FETTUCCINE PASTA

pan-fried salmon in a luscious garlic butter
spinach and sun-dried tomato cream sauce
with fettuccine pasta
28

DESSERT

BREAD PUDDING

fresh baked brioche with vanilla custard
9

Allergen Notice: Menu items may contain or come into contact with wheat, milk, eggs, peanuts, tree nuts, fish, shellfish and soy.

Service Fee Notice: A 6% service charge is included on every tab, used to support Shanklin Hall operational costs.

Please support our service staff with tips.

2325 18TH ST NW

WWW.SHANKLINHALL2325.COM

SHANKLIN HALL