

Harrimans

VIRGINIA PIEDMONT GRILL

cocktails

ARTISANAL COCKTAILS

HONEY-LEMON SAZERAC a new orleans classic with a twist from Harrimans featuring salamander honey mixed with lemon and woodford rye whiskey with a bite of mt. defiance absinth	16
HARRIMANS' IN THE CITY housemade limoncello is the perfect complement to belvedere splashed with strawberry simple syrup	16
FRESH CUCUMBER MOSCOW MULE nothing says summer better than fresh cucumber juice belvedere mixed with spicy ginger beer, hand picked mint and a touch of lime juice	16
DARK AND STORMY spicy ginger shaken with gosling's bermuda rum freshly squeezed lime juice and served with a long splash of soda	14
THE ROSEMARY a delicate blend of hendricks gin and st. germain freshly squeezed lime juice and simple syrup combined with hand-pressed rosemary, served in a pernod kissed martini glass	16
MANGO MOTION pureed mango harmonized with strokes of vanilla infused rum, freshly squeezed lime juice, angostura bitters and freshly grated nutmeg	14
ANEJO MANHATTAN a smart balance of aged tequila, sweet vermouth, licor 43 angostura and orange bitters, served ice cold with essence of orange peel	18
HARRIMANS' SIDECAR hennessy vs gently kissed by notes of cointreau, freshly squeezed lemon and orange juices	16

MOCKTAILS

SHIRLEY TEMPLE WHO? fresh raspberry shrub and a touch of grenadine shaken for 30 seconds with macerated strawberries and fresh garden mint	7
GINGER-GRAPEFRUIT "MIMOSA" garden fresh basil perfumes a housemade grapefruit shrub combined with the spice of ginger beer	7
LAVENDER LEMONADE lavender from our culinary garden is transformed into a simple syrup and mixed with fresh squeezed lemon juice	7
PEACH SHRUB COCKTAIL a savory blend of sage, freshly ground nutmeg and local apple cider is sweetened with a housemade peach shrub and finished with a splash of soda in a martini glass	7

beer

CRAFTED BOTTLED & CANNED BEER

PORT CITY BREWING, OPTIMAL WIT belgian style white ale	8
BELL'S, LAGER OF THE LAKES lager	8
WILLIAMSBURG ALEWERKS, CHESAPEAKE PALE ALE pale ale	8
OLD OX BREWERY, BLACK OX rye porter	8
CRUX FERMENTATION PROJECT indian pale ale	9

wine

WINE BY THE GLASS

SPARKLING	
La Marca, Prosecco, NV	12 42
Moet & Chandon, Imperial, Champagne, NV	24 105
WHITE	
Banfi San Angelo, Pinot Grigio, 2016	10 40
Stoneleigh, Latitude, Sauvignon Blanc, 2017	13 46
Paul Hobbs, Crossbarn, Chardonnay, 2016	15 50
Drouhin, Vaudon Chablis, 2015	18 70
Schloss Vollrads, Riesling, 2015	14 55
Vietti, Moscato, 2016	13 48
RED	
Argyle, Pinot Noir, 2016	15 55
Belle Glos, Pinot Noir, 2015	20 80
Artuke, Rioja, 2016	11 44
Luigi Bosca, La Linda, Malbec, 2016	13 50
Smith & Hook, Cabernet Sauvignon, 2016	15 55
Quilt by Camus, Cabernet Sauvignon, 2015	17 70
Rocca dei Mori, Italian Red Blend, 2013	13 50

SOMMELIER'S CORAVIN SELECTIONS

WHITE	
Kistler, Chardonnay, Sonoma Valley, California, 2015	34 145
RED	
Chateau Fonplegade, Grand Cru Class Saint Emilion Merlot Blend, 2008	39 150
Marchesi di Barolo, Nebbioli, Barolo, Italy, 2010	42 160
Vinedos Del Contino, Rioja Reserva, Tempranillo, Rioja, Spain, 2010	30 125
Justin, Isocseles, Cabernet Sauvignon, Paso Robles, California, 2008	50 210
Sparkman, Darkness, Syrah, Yakima Valley, Washington, 2013	32 130

EXECUTIVE CHEF RYAN ARENSDORF

There may be health risks associated when consuming raw protein products, including raw oysters. If you suffer from chronic illness of the liver, stomach or blood, if you are pregnant or have other immune disorders, you should eat these products fully cooked.

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