

Harrimans

VIRGINIA PIEDMONT GRILL

s t a r t e r s

CHEESE & CHARCUTERIE

1 FOR 6 | 3 FOR 17 | 5 FOR 25

CHEESE

Cabra la Mancha | Midnight Moon | Monocacy Ash | Tumble Weed
Pleasant Ridge Reserve | Firefly Black & Blue | Lamb Chopper

US CHARCUTERIE

Prosciutto | Chorizo | Stagberry | Piemontese | Duck Saucisson | Norcino

CHEF'S SPECIALTIES

Burrata Toast 14 | Baked Camembert 13

SMALL PLATES FROM THE GARDEN

FRISÉE AND ARUGULA SALAD 13
radish, shaved parmesan, toasted pistachio, truffle vinaigrette

BRUSSEL SPROUT CAESAR 15
charred brussels sprout petals, anchovy vinaigrette, grana padano
white anchovy

SALT ROASTED BEETS 9
watercress, pistachio yogurt, mint

MIXED GREENS 11
arugula, dried cranberries, brown butter walnuts
shaved lamb chopper, orange creme fraiche

GLAZED THUMBELINA CARROTS 11
spiced greek yogurt, micro cilantro

GRILLED BROCCOLINI 9
shoemaker hazelnuts, chili flake, anchovy vinaigrette

BLISTERED SHISHITO PEPPERS 9
lemon aioli, smoked sea salt

PEAR CARPACCIO 13
compressed pear, housemade ricotta, salamander honey gremolata

CRISPY CAULIFLOWER 11
preserved lemons, calabrian chili, parsley

SMALL PLATES FROM THE SEA

SALAMANDER CRAB CAKE 22
old bay butter, crab louie

APPLEWOOD SMOKED MAINE DIVER SCALLOPS 15/30
brown butter cauliflower puree, truffle vinaigrette
preserved lemon

SEARED AHI TUNA 16
coriander crust, eel sauce, pickled fennel, fennel pollen

MAINE LOBSTER ROLL 24
mayonnaise, lemon, chive, new england bun

JUMBO TIGER PRAWNS 17/34
garlic butter, citrus, ginger, pickled shishitos

b u t c h e r ' s b l o c k

BUTCHER'S BLOCK APPETIZERS

PAN ROASTED FOIE GRAS 21
toasted brioche, huckleberry mostarda, milk jam, frisee

WORLD'S BEST CHICKEN NUGGET 15
veal sweetbread, dijon horseradish aioli

BONE MARROW 18
braised oxtail, shallot marmalade, rustic bread

DRY AGED NEW YORK STRIP 19
garlic puree, trumpet mushroom, soy saba glaze, charred scallion

BUTCHER'S BLOCK

ROASTED BRANZINO 39
cara cara orange salad, fennel pollen, salè

NOT YOUR MOTHER'S PORK CHOP 42
autumn olive farms berkshire, cipollini agrodolce

BLACKENED BONE-IN ORA KING SALMON 39
pickled mustard seed, salmon roe

COWBOY CUT 57
22 oz. prime bone-in ribeye, smoked pancetta pesto

BONE-IN FILET 55
shallot marmalade, cracked black pepper, cognac sauce

FRIED YOHANAN FARMS CHICKEN 26
buttermilk biscuits, salamander honey

VEAL PORTERHOUSE 44
toasted garlic, anchovy, caper, brown butter

MIXED SEAFOOD GRILL MKT
petite lobster tail, diver scallop, tiger prawn, spanish octopus

SUPPLEMENTS

Petite Lobster Tail 26 | Foie Gras 15 | Duck Fat Potatoes 7
Brussel Sprouts 9 | Smashed Mashed 6 | Buttermilk Biscuits 7

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THE MAIN DISH

BRAISED SHORT RIB 27
espresso demi, smashed mashed, fried shallot

LOBSTER RISOTTO 26
maine lobster, toasted garlic, saffron

ROASTED ALASKAN HALIBUT 35
beluga lentils, applewood smoked bacon lardons, dijon vinaigrette

RICOTTA GNOCCHI 24
mushroom duxelle, truffle, grana padano, fried sage

BAVETTE STEAK 27
charred leek puree, shishito peppers, scallion relish, fried leeks

WINTER ROASTED VEGETABLES 22
sunchoke puree, sunchoke chips, salamander honey butter

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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