

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

HARRIMANS SPECIALTIES

Burrata Toast 14 | Baked Camembert 13

SMALL PLATES FROM THE GARDEN

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

BRUSSELS 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

AHI TUNA TARTAR 17
shishito pepper relish, soba noodle salad, spicy mustard, wasabi

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

BUTCHER'S ENHANCEMENTS

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

e n t r é e s

THE MAIN DISH

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

LOBSTER RISOTTO 26
maine lobster, toasted garlic, saffron

SHRIMP & GRITS 29
colossal prawns, byrd mill grits, housemade tasso, lobster sauce, chili

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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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
Luigi Bosca, La Linda, Malbec, 2016	13 50
Smith & Hook, Cabernet Sauvignon, 2016	15 55
Rocca dei Mori, Italian Red Blend, 2013	13 50
SOMMELIER'S CORAVIN SELECTIONS	
WHITE	
Henri Bourgeois, D' Antan Silex, Sancerre, Sauvignon Blanc, 2015	28 120
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

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Proudly Serving Coca-Cola Products



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