

# 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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