

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
shoemaker hazelnuts | villa manodori balsamic | sea salt

BAKED CAMEMBERT 13
house made apricot mostarda | salamander honey | shoemaker hazelnuts

SMALL PLATES FROM THE GARDEN

FRISEE 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

HEIRLOOM TOMATO SALAD 14
sweet corn salsa | blackberries | stracciatella | aged balsamic

GLAZED THUMBELINA CARROTS 11
spiced greek yogurt | micro cilantro

GRILLED ASPARAGUS 11
white and green asparagus | chili flakes | anchovy vinaigrette

BLISTERED SHISHITO PEPPERS 9
lemon aioli | smoked sea salt

PEAR CARPACCIO 13
compressed pear | house made ricotta | salamander honey gremolata

CRISPY CAULIFLOWER 11
preserved lemons | calabrian chili | parsley

SMALL PLATES FROM THE SEA

SALAMANDER CRAB CAKE 22
daikon radish | pickled white asparagus | white shoyu beurre blanc

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

AHI TUNA TARTARE 17
shishito pepper relish | soba noodle salad | spicy mustard | wasabi

JUMBO TIGER PRAWNS 17 / 34
garlic butter | citrus | ginger | pickled shishito peppers

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

RUSTIC CORNBREAD 12
shoemaker hazelnuts | salamander honey butter

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

KANSAS CITY STRIP 58
20 oz. prime strip | house made salè | charred rosemary

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

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

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
Beets & Chard 7 | 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

ROASTED ALASKAN HALIBUT 35
beluga lentils | applewood smoked pancetta lardons | dijon vinaigrette

SHRIMP & GRITS 29
colossal prawns | byrd mill grits | house made tasso | lobster sauce | chili




POTATO GNOCCHI 24
appalachian cheese fonduta | heirloom cherry tomatoes | wood ear mushrooms | asparagus tips | cornbread crumble

FRIED YOHANAN FARMS CHICKEN 26
buttermilk biscuits | salamander honey | cracked pepper

SUMMER VEGETABLE TARTINE 19
pan con tomate | pickled white asparagus | grilled corn sauce | solera sherry

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.

  
@harrimansgrill
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Harrimans

VIRGINIA PIEDMONT GRILL

cocktails

ARTISANAL COCKTAILS

HONEY-LEMON SAZERAC 16
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

HARRIMANS' IN THE CITY 16
house made limoncello is the perfect complement to belvedere splashed with strawberry simple syrup

FRESH BLACKBERRY MOSCOW MULE 16
nothing says summer better than fresh blackberry belvedere mixed with spicy ginger beer | hand-picked mint and a touch of lime juice

DARK AND STORMY 14
spicy ginger shaken with gosling's bermuda rum freshly squeezed lime juice and served with a long splash of soda

THE ROSEMARY 16
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

TEQUILA SUNRISE OVER BULL RUN 15
a tropical blend of tequila | pineapple and orange topped with a lime foam | this drink is sure to start your summer vacation

HENNESSY OLD FASHIONED 18
a classic cocktail with hennesy vs | kissed with orange bitters | a touch of simple syrup and simply garnished with a bruleed orange and house brandied cherries

MOCKTAILS

SHIRLEY TEMPLE WHO? 8
fresh raspberry shrub and a touch of grenadine shaken for 30 seconds with macerated strawberries and fresh garden mint

GINGER-GRAPEFRUIT "MIMOSA" 8
garden fresh basil perfumes a house made grapefruit shrub combined with the spice of ginger beer

LAVENDER LEMONADE 8
lavender from our culinary garden is transformed into a simple syrup and mixed with fresh squeezed lemon juice

PEACH SHRUB COCKTAIL 8
a savory blend of sage | freshly ground nutmeg and local apple cider is sweetened with a house made peach shrub and finished with a splash of soda in a martini glass

beer

CRAFTED BOTTLED & CANNED BEER

OLD BUST HEAD | CHUKKER | 4.5% ABV 8
czech style pilsner

PORT CITY BREWING | OPTIMAL WIT | 5% ABV 8
belgian style white ale

BELL'S BREWING | LAGER OF THE LAKES | 5% ABV 8
bohemian lager

WILLIAMSBURG ALEWERKS | CHESAPEAKE PALE ALE | 5.6% ABV 8
american pale ale

CHAMPION BREWING | MISSILE IPA | 7% ABV 8
american india pale ale

GUINNESS DRAUGHT | 4.2% ABV 8
irish dry stout

wine

WINE BY THE GLASS

SPARKLING

La Marca | Prosecco | NV 12 | 48

Moet & Chandon | Imperial | Champagne | NV 24 | 105

Gruet | Sparkling Rose | NV 15 | 60

WHITE

Banfi | San Angelo | Pinot Grigio | 2016 10 | 42

Dog Point Vineyard | Sauvignon Blanc | 2017 13 | 54

La Marimorena | Albarino Sobre Lias | 2016 12 | 50

Paul Hobbs | Crossbarn | Chardonnay | 2016 15 | 62

Schloss Vollrads | Riesling Kabinett | 2016 14 | 56

Vietti | Moscato d'Asti | 2017 13 | 54

ROSÉ

La Mascaronne | Quat Saisons | Rosé | 2017 12 | 50

RED

Argyle | Grower Series | Pinot Noir | 2016 15 | 62

Belle Glos | Las Alturas | Pinot Noir 2016 20 | 85

Luigi Bosca | La Linda | Malbec | 2016 13 | 54

Smith & Hook | Cabernet Sauvignon | 2016 15 | 62

Saldo | The Prisoner Wine Co. | Zinfandel | California | 2016 18 | 70

Ch. Fonplegade | Grand Cru Class Saint Emilion | Merlot Blend | 2008 34 | 140

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