

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
housemade limoncello is the perfect complement to belvedere splashed with strawberry simple syrup

FRESH CUCUMBER MOSCOW MULE 16
fresh cucumber juice and 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

MANGO MOTION 14
pureed mango harmonized with strokes of vanilla infused rum, freshly squeezed lime juice, angostura bitters and freshly grated nutmeg

ANEJO MANHATTAN 18
a smart balance of aged tequila, sweet vermouth, licor 43 angostura and orange bitters, served ice cold with essence of orange peel

HARRIMANS' SIDECAR 16
hennessy vs gently kissed by notes of cointreau, freshly squeezed lemon and orange juices

MOCKTAILS

SHIRLEY TEMPLE WHO? 7
fresh raspberry shrub and a touch of grenadine shaken for 30 seconds with macerated strawberries and fresh garden mint

GINGER-GRAPEFRUIT "MIMOSA" 7
garden fresh basil perfumes a housemade grapefruit shrub combined with the spice of ginger beer

LAVENDER LEMONADE 7
lavender from our culinary garden is transformed into a simple syrup and mixed with fresh squeezed lemon juice

PEACH SHRUB COCKTAIL 7
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

CRAFTED BOTTLED & CANNED BEER

PORT CITY BREWING, OPTIMAL WIT 8
belgian style white ale

BELL'S, LAGER OF THE LAKES 8
lager

WILLIAMSBURG ALEWERKS, CHESAPEAKE PALE ALE 8
pale ale

OLD OX BREWERY, BLACK OX 8
rye porter

CRUX FERMENTATION PROJECT 9
indian pale ale

ADROIT THEORY, ANGEL'S TRUMPET (750ml) 20
mango IPA

ANDROIT THEORY, BLVCK CELEBRATION 11
imperial porter

wine

WINE BY THE GLASS

SPARKLING

La Marca, Prosecco, NV 12 | 42

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

WHITE

Tiefenbrunner, Pinot Grigio, 2016 10 | 40

Pascal Jolivet, Sancerre, Sauvignon Blanc, 2016 18 | 65

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

Caymus Vineyards, Cabernet Sauvignon, 2015 45 | 160

beer

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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