

# 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 served with salamander honey | shoemaker hazelnuts | crostini

#### US CHARCUTERIE

Prosciutto | Chorizo | Stagberry | Piemontese | Duck Saucisson | Norcino served with grained mustard | fruit mostarda | jardiniere | crostini

### HARRIMANS SPECIALTIES

BURRATA TOAST 14  
shoemaker hazelnuts | aged villa manodori balsamic | sea salt

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

### SMALL PLATES FROM THE GARDEN

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

BRUSSELS SPROUTS CAESAR 15  
charred brussels sprout petals | anchovy vinaigrette | grana padano | white anchovy | rustic croutons

SALT ROASTED BEETS 9  
watercress | pistachio yogurt | mint | toasted pistachios

HONEY GLAZED THUMBELINA CARROTS 11  
spiced greek yogurt

GRILLED ASPARAGUS 11  
white and green asparagus | espelette | anchovy vinaigrette | shoemaker hazelnuts

BLISTERED SHISHITO PEPPERS 9  
lemon aioli | smoked sea salt | almond gremolata | aged villa mandori balsamic

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

CRISPY CAULIFLOWER 11  
preserved lemons | calabrian chili | parsley | parmigiano reggiano

### 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 relish | aged villa manodori balsamic

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

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 | preserved lemon chips

BONE MARROW 18  
braised oxtail | shallot marmalade | fried shallot | 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 ENTRÉES

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

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

VEAL PORTERHOUSE 44  
toasted garlic | anchovy | caper | brown butter | pecorino

MIXED SEAFOOD GRILL MKT  
petite lobster tail | diver scallop | tiger prawn | spanish octopus | lemon garlic sauce

### 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

TRUFFLED RISOTTO 29  
chanterelle | black truffle | taleggio fonduta | pecorino

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

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

POTATO GNOCCHI 24  
appalachian cheese fonduta | hierloom cherry tomatoes | woodear mushrooms | asparagus tips | cornbread crumble

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

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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## cocktails

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### 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

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### 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

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### 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

Nebbiolo | Marchesa di Barolo | Piedmont | Italy 25 | 105

Tempranillo | Contino Reserva | Rioja | Spain | 2010 35 | 140

Trincherero | Central Park West Vineyard | Cabernet Franc | 2011 35 | 140

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