

Harrimans

VIRGINIA PIEDMONT GRILL

s t a r t e r s

CHEESE & CHARCUTERIE

1 FOR 6 | 3 FOR 17 | 5 FOR 25

CHEESE

Meadow Creek Grayson | Midnight Moon | Meadow Creek Mountaineer
Shepherd's Manor Tomae | Firefly Black & Blue

US CHARCUTERIE

Prosciutto | Calabrese | Capicola | Chorizo

HARRIMANS SPECIALTIES

Burrata Toast 13 | Baked Camembert 13

SMALL PLATES FROM THE GARDEN

BITTER GREENS SALAD 13
escarole, treviso, frisée, egg, white balsamic

ANCIENT GRAINS 13
anson mills farro, brussels sprouts, goat cheese
spicy mustard vinaigrette

SALT ROASTED BEETS 9
watercress, pistachio yogurt, mint

GRILLED STONE FRUIT 13
ginger infused ewe crème, blackberries, pumpkin seeds, speck

HEIRLOOM TOMATO SALAD 9
cilantro avocado crème, charred corn salsa

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

GRILLED STREET CORN 12
parmesan chili aioli, lime butter, queso fresco

CRISPY CAULIFLOWER 11
preserved lemons, calabrian chili, parsley

SMALL PLATES FROM THE SEA

SALAMANDER CRAB CAKE 22
old bay butter, crab louie

KING SALMON POKE 14
ginger liquid gel, yuzu, lotus root chip

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

SEARED AHI TUNA 18
coriander crust, eel sauce, fennel pollen

SPICY CRAB ROLL 15
avocado mousse, calabrian chili aioli, new england bun

ROCK SHRIMP TEMPURA 13
preserved lemon glaze, chili flake, chives

EXECUTIVE CHEF RYAN ARENSDORF

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b u t c h e r ' s b l o c k

BUTCHER'S BLOCK APPETIZERS

PAN ROASTED FOIE GRAS 21
pressed challah, preserved lemon relish, housemade mostarda

WORLD'S BEST CHICKEN NUGGET 15
veal sweetbread, dijon horseradish aioli

CERTIFIED JAPANESE A5 WAGYU 25 PER OZ
soy and saba glaze, charred scallions, oyster mushrooms
(two oz minimum)

BUTCHER'S BLOCK

WHOLE ROASTED BRANZINO 39
cara cara orange salad, fennel pollen, salè

NOT YOUR MOTHER'S PORK CHOP 42
cipollini agrodolce

BLACKENED BONE-IN ORA KING SALMON 39
pickled mustard seed, salmon roe

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

STUFFED MAINE LOBSTER MKT
lump crab, challah bread crumbs, old bay butter, grilled lemon

PRIME DELMONICO 48
17-oz ribeye, smoked pancetta pesto

VEAL PORTERHOUSE 44
toasted garlic, anchovy, caper, brown butter

FRIED YOHANAN FARMS CHICKEN 26
buttermilk biscuits, salamander honey

SUPPLEMENTS

Lobster Tail 28 | Foie Gras 15 | Summer Truffle 10
Brussels 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

LOBSTER BUCATINI 29
maine lobster, toasted garlic, anchovy butter, saffron

ROASTED ALASKAN HALIBUT 35
creamed lentils, sundried tomatoes, applewood smoked
bacon lardons

PAN SEARED POTATO GNOCCHI 24
spring vegetable ragout, roasted oyster mushrooms
appalachian fonduta

MUSHROOM RISOTTO 24
parmigiano reggiano, sage, black pepper

ANGUS SKIRT STEAK 27
asian marinade, jalapeño jam, pickled red onion

MAPLE LEAF FARMS DUCK CONFIT 25
carolina gold fried rice, fried duck egg, katsu sauce



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

FRESH CUCUMBER MOSCOW MULE 16
nothing says summer better than fresh cucumber juice 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

beer

CRAFTED BOTTLED 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

LOST RHINO, FACE PLANT 8
india pale ale

OLD OX BREWERY, BLACK OX 8
rye porter

wine

WINE BY THE GLASS

SPARKLING

La Marca, Prosecco, NV 12 | 42
Moet & Chandon, Imperial, Champagne 20 | 85

ROSE

Long Shadows Vintners, Julia's Dazzle, Rose 13 | 46

WHITE

Eisaktaler, Pinot Grigio, 2016 10 | 40
Pascal Jolivet, Sancerre, Sauvignon Blanc 2016 18 | 65
Stoneleigh, Latitude, Sauvignon Blanc, 2015 13 | 46
Paul Hobbs, Crossbarn, Chardonnay, 2015 15 | 50
Kistler, Chardonnay, 2015 35 | 140
Paul Blanck, Gewurztraminer, 2015 15 | 50
Vietti, Moscato, NV 13 | 48

RED

Argyle, Pinot Noir, 2015 15 | 55
Belle Glos, Pinot Noir, 2015 20 | 80
Luigi Bosca, La Linda, Malbec, 2015 13 | 50
Jason Stephens, Merlot, 2011 12 | 45
Decoy by Duckhorn, Cabernet Sauvignon, 2014 15 | 55
Peirano Cellars, Immortal, Old Vine Zinfandel, 2013 12 | 48
Caymus Vineyards, Cabernet Sauvignon, 2014 45 | 160

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