

SOUPS AND SALADS

Black Bean Soup | \$ 6½

Crab Bisque | \$ 8

Harvest Salad | \$ 11

petite greens, cherry tomatoes, sun-dried cranberries, chopped bacon, goat cheese crumbles, truffle vinaigrette, onion straws

Beet Salad | \$ 11

yellow and red beets, herb vinaigrette, goat cheese crumbles, toasted pistachios, mâche

Caesar Salad | \$ 10

romaine mix, toasted croutons, caesar dressing, and shaved parmesan cheese

Spinach Salad | \$ 11

candied pecans, grilled portabella mushrooms, warm bacon dressing

Table Salad | \$ 9

petite greens, cherry tomatoes, cucumbers, red onions, herb vinaigrette

Salad Add-Ons:

Grilled Chicken | \$ 7 **Roasted Salmon** | \$ 13

Flat Iron Steak | \$ 13 **Jumbo Shrimp** | \$ 4 each

BRUNCH

RAW BAR

Oysters on the Half Shell | \$12
six oysters served with cocktail sauce

Tuna Tartare | \$ 11 small · \$ 15 large
dijon-tarragon vinaigrette, avocado-cucumber relish, crispy wontons

Chilled Shrimp Cocktail | \$ 4 each
colossal shrimp with cocktail sauce

Chilled Jumbo Lump Crab Salad | \$ 10 small / \$18 large
tossed with a mango and chile sauce

Seafood Platter | \$35

six oysters on the half shell, three shrimp cocktail, and chilled jumbo lump crab salad

the **GRILL**
AT HARRYMAN HOUSE



APPETIZERS

Cinnamon Buns | \$ 5
drizzled with sugar “icing”

Fresh Fruit Cup | \$ 5

Apple Fritter Poppers | \$ 6

Granny Smith apples fried in a cinnamon-sugar batter served with powdered sugar

Mini Lobster Roll | \$ 9

toasted petite pain roll, Main lobster meat, mayonnaise, chives, potato crisp garnish

Clams Casino | \$ 11

topped with garlic butter, bacon, and parmesan cheese

Onion Tart | \$ 9

flakey pastry crust, Vidalia onions, fresh thyme, served warm with lemony arugula salad

Smoked Salmon | \$10

potato pancakes, crème fraiche, chives

Hot Crab Dip | \$ 10 small · \$ 12½ large

lump crabmeat, Old Bay, cream cheese, grilled pita bread

BRUNCH ENTRÉES

Crisfield Eggs Benedict corn bread, prosciutto ham, crab imperial, poached eggs, Old Bay Hollandaise | \$ 15

Eggs Benedict an english muffin topped with Canadian bacon, poached eggs, and hollandaise sauce | \$ 12

Chipotle Rosti a fried shredded potato cake topped with scrambled egg tossed with chipotle pesto and jalapeno pepper jack cheese with sour cream and applewood smoked bacon | \$ 12

Foster’s French Toast french bread, cinnamon-egg batter, bananas, and a brown sugar rum sauce | \$ 14

Chicken Hash pulled chicken, onions, peppers, red-skin potatoes topped with a fried egg all over toast | \$ 13

Crab “Briochandwich” scrambled eggs, lump crabmeat, mozzarella cheese, brioche roll | \$ 15

Sunday Waffles Belgian waffles served with sautéed apples with cinnamon and raisins, whipped cream, and maple syrup | \$ 12

An Omelette “My Way” made with three eggs and your choice of four fillings:

bacon, ham, sausage, red onion, peppers, mushrooms, chives, jalapeno peppers, spinach, tomato, cheese, or salsa | \$ 14

Fried Chicken and Biscuits sweet potato biscuits topped with prosciutto ham and buttermilk fried chicken finished with gravy | \$ 12

Shrimp and Polenta jumbo shrimp sautéed with onions and peppers in a creole sauce served over creamy polenta | \$ 18

Steak and Eggs a 6 oz. flat iron steak grilled and sliced, topped with sautéed mushrooms and onions, chimichurri sauce, and a fried egg | \$ 16

Short Ribs with Creamy Polenta braised short ribs served over creamy polenta with a pan sauce and topped with a fried egg | \$ 15

LUNCH ENTRÉES

Smoky Pork Pappardelle pork shoulder braised, shredded, and tossed with pappardelle pasta, roasted cherry tomatoes, and a pan jus | \$ 18

Butternut Squash Ravioli tossed with sautéed spinach in a crème fraiche and marsala wine sauce, goat cheese crumble garnish | \$ 17

Seared Sesame Tuna steak seared to medium rare and served with a sauté of spinach and bok choy, soy sesame sauce, wasabi aioli | \$ 19

Maryland Crab Cake broiled and served with corn bread and tomatoes provençale topped with herbed bread crumbs with parmesan cheese | \$ 15½

Braised Mussels in a smoked tomato broth with Italian sausage, and Vidalia onions served with grilled bread | \$ 15

Cranberry Chicken Salad petite greens, grilled chicken, almonds, dried cranberries, roasted red peppers, cranberry balsamic dressing, goat cheese | \$ 16

Steak Salad grilled tenderloin medallions, romaine mix, corn, cherry tomatoes, maytag bleu cheese, buttermilk peppercorn dressing, onion straws | \$ 16

SIDES

Bacon · Maple Sausage Links · Springfield Farms Sausage Patties ·

Eggs Any Style · Handcut Fries · Mashed Red-Skinned Potatoes · Sautéed Spinach · Onion Rings · Vegetable du Jour | \$ 5

Duck Fat Fries with Basil Aioli · Sweet Potato Fries | \$ 6

Potato Salad | Cole Slaw | \$ 3

HOT SANDWICHES AND BURGERS

Dixie Breakfast Burger CAB ground beef blended with Springfield Farms pork sausage with lettuce, tomato, cheddar cheese, and a fried egg on a brioche roll with fries | \$ 12½

House Burger angus burger, brioche roll, fries | \$ 11
(add: cheese, bacon, sautéed mushrooms and onions | \$ 1/each)

Gourmet Burger Kobe beef burger, brioche roll, sautéed onions, and mushrooms, swiss cheese, lettuce, tomato, and fries | \$ 15

Crab Cake Sandwich fried crab cake, fried green tomato, curry aioli, and arugula on a brioche roll served with cole slaw | \$ 15½

Grilled Portabella Wrap beefsteak tomato, arugula, Swiss cheese, cucumber, and dijonaise wrapped in a flour tortilla served with sweet potato fries | \$ 14

Adult Grilled Cheese farmer’s white bread, griddled with butter and mayo, filled with beefsteak tomato, bacon, and Tillamook cheddar cheese served with a cup of soup | \$ 12

Chicken Caesar Club grilled chicken, bacon, Caesar-mayo, parmesan cheese, lettuce, tomato, ciabatta roll, and fries | \$ 15

Blackened Tuna Club seared in Cajun spices, bacon, lettuce, tomato, cheddar cheese, mayo, toasted sour dough bread, and fries | \$ 16½

Steak Sandwich grilled steak served on a ciabatta roll with pickled beets, arugula, and goat cheese served with fries | \$ 14

Hot Pastrami Sandwich sliced thinly and stacked high with mustard and onions on rye bread served with cole slaw | \$ 14

Hot Dog Sliders three angus beef hot dogs, mini buns with three toppings: chili & cheese · cole slaw & Carolina BBQ · minced onions with ketchup & mustard sides | \$ 11