

## A BRIEF HISTORY OF THE HARRYMAN HOUSE

The town of Reisterstown dates from the late 1750's when John Reister settled here on land acquired while Charles Calvert, the fifth Lord of Baltimore, was proprietary of the colony of Maryland. In the late eighteenth century, Samuel Harryman purchased three lots of land which were part of John Reister's estate. On this land, Samuel Harryman and his wife Elizabeth built "Harryman House" as a true four room log cabin from which he ran a grocery store, saddlery and drug store.

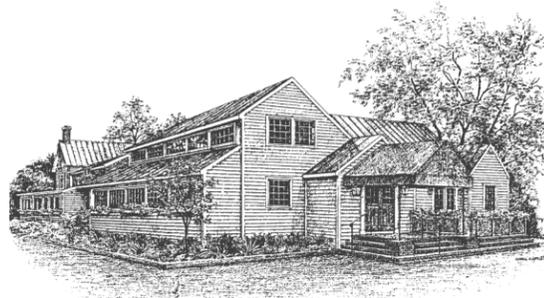
Samuel Harryman died in 1852; Elizabeth Harryman died in 1865. The Harryman children shared the main house, adding the western wing prior to 1879 when the property was sold at public auction. Samuel W. Starr purchased the property for \$2,000.00.

In 1886, the Starr children sold the home to Henry Waggoner, Jr. who maintained a successful harness shop until 1914. Other past owners include Milton Paine (1916), Henry W. Osborn (1917-1921), Edward McCoy (1921-1936) and most recently William and Renata Ramsburg (1960-1985).

In 1985, the property and building were purchased by 340 Main Street, Inc. for the purpose of opening a specialty market featuring a butcher, bakery, delicatessen, prepared gourmet foods, and a variety of gourmet items including beer, wine, and spirits. During the renovation, the builders discovered the original log cabin built by the Harryman's and restored it to its original charm. Additionally, the wrap-around porch was enclosed and a large commercial kitchen wing was added. Finally, in 1989, the deck and awning were added providing outdoor seating during the warmer months.

In 1987, the "market" was converted into a restaurant. Harryman House, (named for its original builder), has housed this full service restaurant owned by 340 Main Street, Inc., offering lunch, dinner and Sunday brunch since 1987. In April of 1993, Harryman House caught fire overnight due to a smoldering cigarette ash. Thanks to the valiant efforts of the Reisterstown and Glyndon Volunteer Fire Departments, the fire was extinguished in only 30 minutes preventing any major structural damage. After two months of complete cosmetic reconstruction, the restaurant was reopened on June 17, 1993.

In 1996, Harryman House began a major building addition. The addition houses the *Grill Room* and a large dining room, *the Valley Room*. The construction project rearranged some of the restaurant and enlarged the kitchen facilities. This project brought the restaurant up to 150 seats and into a position to handle everyday a la carte business, large and small private parties, and the large volume of tavern business Harryman House enjoys. In 2005, a small addition was added to house a carryout wine store. The store was soon converted to dining space and is named the Wine Room. Finally, in 2008, the restaurant changed its name to The Grill at Harryman House as part of a "makeover" to create a more casual restaurant both in the restaurant's offerings as well as its atmosphere. We hope you enjoy your time spent with us at Harryman House.



# BRUNCH MENU

SERVED SUNDAYS FROM 11:00AM TIL 3:00PM

## BRUNCH ELIXIRS

### BLOODY MARY \$7.25

housemade mix, Rocktown Vodka, celery stick, lemon  
(*bottomless Bloody Marys \$17.15*)

### MARYLAND BLOODY MARY \$9.25

housemade mix, Old Bay Seasoned Vodka, Old Bay rim, celery stick, lemon

### PEACH BELLINI \$7.25

prosecco, peach nectar

### MIMOSA \$8.75

fresh OJ, triple sec, champagne  
(*bottomless Mimosas \$18.25*)

### BLOOD ORANGE SCREWDRIVER \$9.25

blood orange juice, Effen blood orange vodka

### CHAMPAGNE MOJITO COCKTAIL \$8.25

white rum, mint syrup, and cava sparkling wine, mint leaf garnish

### THE MAN-MOSA COCKTAIL \$9.25

Blue Moon hefeweizen, Van Gogh Orange Vodka, fresh orange juice and an orange slice

### HOT CHOCOLATE \$3.25

### ORINOCO VELVET HAMMER COFFEE \$3.50

### HARNEY & SONS TEA \$3.50

## MOCKTAILS

### GRAPEFRUIT & GINGER SPRITZER \$8.25

fresh squeezed pink grapefruit juice and ginger beer on ice with mint garnish

### MINOSA \$10.25

Seedlip Grove 42 non-alcoholic spirit, and Natalie's fresh Tangerine Juice topped with club soda and served in a champagne flute

## SODAS, WATERS, ETC.

PEPSI, DIET PEPSI, TWIST MIST, GINGER ALE	\$2.50
ICED TEA, LEMONADE, ARNOLD PALMER	2.50
IZZY GRAPEFRUIT SODA	3.25
IBC ROOT BEER	3.25
SAN PELLEGRINO LIMONATA	3.25
S. PELLEGRINO SPARKLING WATER (500ml)	3.25
ACQUA PANNA STILL WATER (500ml)	3.25

340 MAIN STREET

*the* **GRILL**  
AT HARRYMAN HOUSE

REISTERSTOWN, MD 21136



## FANCY TOAST

*get started with two slices of these delicious toasts*

### S & S ON SOUR DOUGH TOAST \$6

sliced strawberries and stracciatella cheese with cracked black pepper

### FIG & PROSCIUTTO \$8

fig jam on rustic Italian toast with goat cheese, prosciutto ham, julienne apple and honey

### HARD BOILED EGG \$4

sliced hard-boiled egg on rustic Italian toast with chopped herbs and EVOO drizzle



## SOUPS

### MARYLAND CRAB SOUP \$8.75

an Old Bay seasoned crab and tomato broth loaded with crab meat and vegetables

### CARROT AND GINGER SOUP \$8.75

a chilled puree of carrot and ginger (add Jumbo Lump Crabmeat \$3.50)

### SOUP OF THE DAY

## SMALL PLATES

### CRAB & AVOCADO TOAST \$13

grilled Italian bread, avocado half, jumbo lump crab salad, pesto, tomato coulis

### TUNA TARTAR \$14

chopped yellowfin tuna and diced avocado tossed with a wasabi, soy, scallions, lime juice, and sesame seeds served with fried wontons

### CINNAMON ROLLS \$9

sour dough and cinnamon-brown sugar swirled rolls individually baked with a chopped pecan and brown sugar rum sauce and topped with a cream cheese glaze

### BEIGNETS \$9.25

we're not Café du Monde but our beignets are delicious topped with confectioners sugar and served with strawberry jam

### FRUIT SALAD \$8.25

a blend of seasonal fruits and berries

### CRAB & ARTICHOKE DIP \$12.25

baby artichoke hearts and lump crabmeat, cream cheese, Old Bay, Monterey jack cheese, diced scallions, grilled pita bread

### CHICKEN WINGS

#### 7 Wings \$11.25 / 11 Wings \$17.25

fresh jumbo chicken wings, Asian BBQ sauce, bleu cheese dipping sauce

## SALADS

### BEET SALAD \$11

citrus braised beets served chilled with arugula, chevre cheese, and puffed quinoa, lemon-basil vinaigrette

### GREEK SALAD \$12

heirloom tomatoes, Kalamata olives, cucumber, pepperoncinis, romaine lettuce, red onion, and feta cheese with a parmesan-oregano dressing

### HOUSE CAESAR SALAD \$11

hearts of romaine lettuce, torn bread croutons, shaved parmesan cheese, caesar dressing

### COBB SALAD \$12

petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing

### THE COLWILL SALAD \$11

fresh arugula, shaved red onion, orange segments, and grated pecorino romano cheese with a lemon-red wine Italian vinaigrette, crushed pistachios

*Make any salad an entrée-sized salad for \$3.00 extra*

## SALAD ADD-ONS

add grilled chicken \$7.25 / bistro filet \$11.25 /  
jumbo grilled shrimp \$3.50 each / salmon fillet \$11.50

## BREAKFAST PLATES

### QUICHE OF THE DAY A.Q.

served warm with your choice of a salad or fresh fruit

### JUMBO LUMP CRAB OMELETTE \$17.25

a three egg omelette with jumbo lump crabmeat, spinach, chopped tomatoes, boursin cheese served with brunch potatoes and toast (Veggie Omelette \$14.25) (Cheese Omelette \$14.25)

### CINNAMON FRENCH TOAST \$11.25

with maple syrup and brunch potatoes (add fresh berries and whipped cream \$5 extra)

### MILK CHOCOLATE FRENCH TOAST \$13

dipped in a milk chocolate batter and griddled and served with a chocolate sauce, chocolate shavings, whipped cream, and brunch potatoes

### STEAK & EGGS \$18.25

7 oz. teres major steak, red wine demi-glaze, fried eggs, brunch potatoes, toast

### EGGS BENEDICT \$13.25

English muffin, Hector's Canadian Bacon, poached eggs, hollandaise, brunch potatoes

### CRISFIELD EGGS BENEDICT \$16.25

cornbread topped with Hector's Canadian Bacon, crab imperial, poached eggs, Old Bay hollandaise, brunch potatoes

### BELGIAN WAFFLES \$12.25

Belgian-style waffles, whipped cream, brunch potatoes (add fresh berries and whipped cream \$5 extra)

## LUNCH PLATES

### CAJUN CHICKEN & PENNE \$18

penne pasta tossed with a creamy sauce with chopped blackened chicken, English peas, tomatoes finished with grated pecorino romano cheese

### MARYLAND CRAB CAKE A.Q.

an all jumbo lump crab cakes broiled and served with a pole bean and tomato salad and creole tartar sauce

### CRAB CAKE HOAGIE \$20

a freshly baked sour dough hoagie roll with three 2 ounce fried crab cakes, sliced tomato, lettuce, creole tartar sauce and bacon-onion jam served with fries

### CHICKEN & WAFFLES \$17

Belgian-style waffles topped with country fried chicken tenders served with a country gravy with bacon lardons

### THE GRILL BURGER \$15.25

brisket-chuck blended ground beef, three-onion relish, Havarti cheese, lettuce, tomato, brioche roll, fries

### GRILLED SALMON "B.L.T." \$18.25

grilled Italian bread, Duke's mayonnaise, lettuce, tomato, bacon, and a pole bean and tomato salad

## BRUNCHES HASHES

### PASTRAMI HASH \$16.25

almost Corned Beef Hash with diced pastrami, diced potatoes, and onions pan-fried and topped with two fried eggs and served with toast

### CHICKEN HASH \$16.25

pulled chicken, diced potatoes, onions, and green peppers pan-fried and topped with two fried eggs and served with toast

### CRAB HASH \$17.25

jumbo lump crabmeat, diced potatoes, onions, green peppers, and Old Bay seasonings pan-fried and topped with two fried eggs and served with toast



## SIDES

FRESH FRUIT \$6.25

TOAST \$2

ENGLISH MUFFIN \$2

BAGEL & CREAM CHEESE \$4.25

BRUNCH POTATOES \$3

APPLEWOOD SMOKED BACON \$5

MAPLE SAUSAGE \$5

HECTOR'S CANADIAN BACON \$5

FRIES \$5.25