

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.

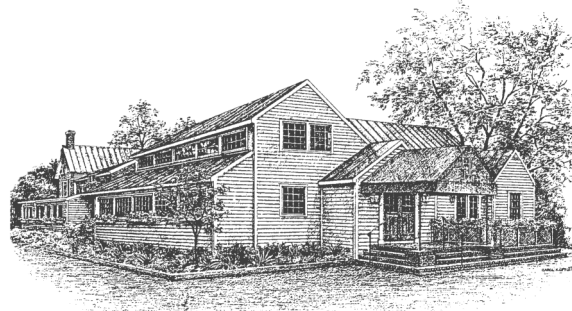
Samuel Harryman died in 1852; Elizabeth Harryman died in 1865. The Harryman children shared the main house, adding the western wing prior to 1879 when the property was sold at public auction. Samuel W. Starr purchased the property for \$2,000.00.

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 veg-
etables

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 choco-
late 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 chick-
en, English peas, tomatoes finished with
grated pecorino romano cheese

MARYLAND CRAB CAKE A.Q.

an all jumbo lump crab cakes broiled and served with
asparagus 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