

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.

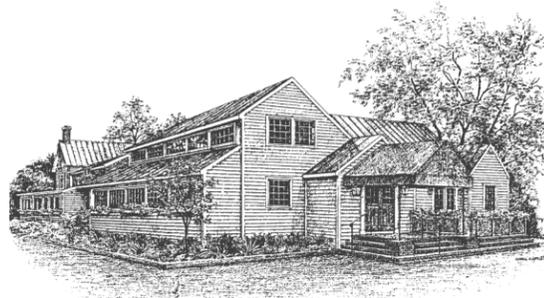
Samuel Harryman died in 1852; Elizabeth Harryman died in 1865. The Harryman children shared the main house, adding the western wing prior to 1879 when the property was sold at public auction. Samuel W. Starr purchased the property for \$2,000.00.

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.



DINNER MENU

SERVED MONDAY—SUNDAY FROM 5:00 TIL 9:00PM

PEOPLE WHO

love TO EAT

are always the

BEST PEOPLE

- Julia Child -



340 MAIN STREET

the **GRILL**
AT HARRYMAN HOUSE



REISTERSTOWN, MD 21136

SNACK, STARTERS & SHAREABLES

CAULIFLOWER POPCORN \$9.25
cauliflower florets fried in rice flour and served with a honey-sriracha dipping sauce

CRAB & ARTICHOKE DIP \$12.25
baby artichoke hearts and lump crabmeat, cream cheese, Old Bay, Monterey jack cheese, diced scallions, grilled pita bread

TUNA TARTAR \$14
chopped yellowfin tuna and diced avocado tossed with wasabi, soy, scallions, lime juice, and sesame seeds served with fried wontons

CRAB RANGOONS \$12
fried wonton wrapped crab and artichoke spread served with an Asian dipping sauce

CRAB & AVOCADO TOAST \$13
grilled Italian bread, avocado half, jumbo lump crab salad, pesto, tomato coulis

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

CHICKEN WINGS
7 Wings \$11.25 / 11 Wings \$17.25
fresh jumbo chicken wings, Asian BBQ sauce, bleu cheese dipping sauce

SOFT PRETZEL BITES \$11
soft baked pretzel bites served with a spicy beer cheese dipping sauce

KOREAN BBQ STEAK KABOB \$11
Bulgogi-style BBQ steak with red onions and bell peppers grilled and served with a chilled Asian noodle salad

CHEESE BOARD \$18
a daily selection of three artisan cheeses, grilled bread, house condiments

BUTCHER'S BOARD \$19
a daily selection of artisan cured meats, salamis, and/or patés grilled bread, house condiments

FARM BOARD \$22
a combination of artisan cheese, cured meats, salamis, and/or patés, grilled bread, house condiments

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 tossed 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

SANDWICHES

THE GRILL BURGER \$15.25
brisket-chuck blended ground beef, three-onion relish, Havarti cheese, lettuce, tomato, brioche roll, fries

FRIED CHICKEN SANDWICH \$15.25
chicken breast fillets buttermilk fried and served on a brioche roll with bread and butter pickles, cole slaw, and honey-sriracha sauce served with sweet potato fries

GRILLED SALMON "B.L.T." \$18.25
grilled Italian bread, Duke's mayonnaise, lettuce, tomato, bacon, and a pole beans and tomato salad

SMASHBURGER \$15
two griddled angus burgers on a potato roll with lettuce, tomato, raw onion, American cheese and house sauce served with fries

MAIN COURSES

PAPPARDELLE & PORK RAGOUT \$18
ribbon pasta tossed with a pulled pork ragout, sofrito, and maitake mushrooms finished with pecorino romano cheese

CAJUN CHICKEN & PENNE \$18
penne pasta tossed with a creamy sauce with chopped blackened chicken, English peas, tomatoes finished with grated pecorino romano cheese

LOBSTER RAVIOLI \$20
striped raviolis filled with lobster and ricotta cheese tossed in a creamy lobster sauce with fresh Maine lobster meat, chives, and grated pecorino romano cheese

HONEY-GINGER SALMON \$23
roasted Atlantic salmon fillet, honey and ginger glaze, coconut-saffron rice, stir-fried vegetables

ASIAN SPICED DUCK BREAST \$19
pan-seared duck breast served with Asian spices and a ginger-chili sauce with fried wild rice with mustard greens and mushrooms

MARYLAND CRAB CAKES A.Q.
two all jumbo lump crab cakes broiled and served with pole beans and tomato salad and creole tartar sauce

SEAFOOD CIOPPINO \$25
jumbo shrimp, crabmeat, mid-neck clams, and fresh fish sauteed in a tomato and seafood broth served with grilled bread

STEAKS & CHOPS

CAST IRON PORK CHOP \$21
10 oz Heritage Farms Cheshire bone in pork chop rubbed with brown sugar, garlic and Cajun seasonings and seared served with corn bread and roasted Brussel sprouts

FILET MIGNON \$35
8 oz filet mignon seared and served with a chimichurri sauce and cast iron fondant potatoes in thyme butter
(add three grilled shrimp with scampi butter or a broiled crab cake \$11 supplement)

BRAISED SHORT RIBS \$26.25
braised tender short ribs served with a red wine demi-glaze, mashed potatoes, and tabasco onion rings garnish

BISTRO FILET \$20
sous vide bistro filet, char-grill finished, side-winder fries, horseradish-parmesan cheese aioli

PIZZAS

MARGHERITA \$15.25
crushed tomatoes, mozzarella cheese, fresh basil

SHRIMP SCAMPI \$16.25
½ pound of shrimp, garlic butter, cherry tomatoes, scallions, mozzarella and parmesan cheese

CHIPOTLE CHICKEN \$16.25
chipotle-pesto BBQ sauce, pulled chicken, bacon, pepper jack cheese black bean and corn salsa, sliced avocado, cilantro lime crema

'GODFATHER'S' \$16.25
marinara sauce, soppressata, Kalamata olives, pepperoncinis, crispy prosciutto ham, taleggio and mozzarella cheeses

SIDES

WILD RICE SAUTÉE \$7

MASHED POTATOES \$6

POLE BEAN & TOMATO SALAD \$6

SAUTEED SPINACH \$5

FONDANT POTATOES \$8

BRUSSELS SPROUTS \$8

SIDEWINDER FRIES \$6.25

FRIES \$5.25

SWEET POTATO FRIES \$6.25

NIGHTLY SPECIALS

TUESDAY IS BURGER & BEER NIGHT
REISTERSTOWN'S BEST BURGERS & DRAUGHT BEER
\$17.50

WEDNESDAY NIGHT HAS TWO DINNER SPECIALS

STEAK NIGHT

7 OZ. BISTRO FILET WITH A SIDE \$16.50

AND WINE NIGHT

WE'VE DISCOUNTED OUR WINES BY THE BOTTLE SELECTION FROM 25 - 40%

THURSDAY IS LOBSTER NIGHT

A STEAMED LOBSTER WITH A BAKED POTATO \$21.00