

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.

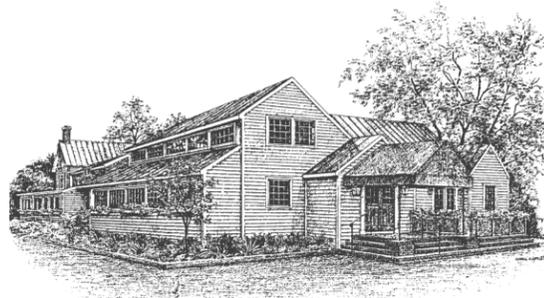
Samuel Harryman died in 1852; Elizabeth Harryman died in 1865. The Harryman children shared the main house, adding the western wing prior to 1879 when the property was sold at public auction. Samuel W. Starr purchased the property for \$2,000.00.

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.



LUNCH MENU

SERVED FRIDAY AND SATURDAY FROM
11:30AM TIL 3:00PM



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 a 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

KOREAN BBQ STEAK KABOB \$11

Bulgogi-style BBQ steak with red onions and bell peppers grilled and served with a chilled Asian noodle salad

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

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

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

DELI SANDWICHES

JR. TURKEY CLUB SANDWICH \$14.25

roasted turkey, bacon, cheddar cheese, lettuce, tomato and mayonnaise on toasted farmer's sour dough bread with potato salad

PASTRAMI RACHEL \$15.25

sliced pastrami topped with melted swiss cheese and house cole slaw, thousand island dressing on toasted rye-pumpernickel bread, potato salad

THE BEST HAM SANDWICH EVER \$14.25

sliced ham, Havarti cheese, arugula, sliced tomato and red onion, with an herb dijonaise on toasted sour dough served with potato salad

BIG PLATES

HONEY-GINGER SALMON \$23

roasted Atlantic salmon fillet, honey and ginger glaze, coconut rice, stir fried vegetables

BISTRO FILET \$20

sous vide bistro filet, char-grill finished, side-winder fries, horseradish-parmesan cheese aioli

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

QUICHE OF THE DAY A.Q.

served warm with your choice of a table salad or fresh fruit

'TWO HANDS NEEDED'

THE GRILL BURGER \$15.25

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

SMASHBURGER \$15

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

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

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

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

PHILLY CHEESE RIBEYE

STEAK SANDWICH \$15

shaved ribeye steak sauteed with onions, peppers, and melted beer cheese sauce on a fresh baked hoagie roll served with fries

BBQ PULLED PORK \$14

slow cooked pork shoulder pulled, tossed with Carolina-style BBQ sauce and served on a brioche roll with creamy slaw and bread & butter pickles served with sweet potato fries

SHRIMP PO BOY \$16

gulf shrimp sauteed in a creole spice, beer, and shrimp stock sauce served on a freshly baked hoagie roll with creole tartar sauce and served with fries

SHORT RIB GRILLED CHEESE \$16

griddled farmer's sour dough bread with Swiss cheese and braised short ribs served with fries

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

PIZZA

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

EXECUTIVE LUNCH

PICK TWO \$14.50

A SOUP / A SALAD / ½ SANDWICH

PICK THREE \$16.50

A SOUP / A SALAD / ½ SANDWICH

SOUP OF THE DAY

MARYLAND CRAB SOUP
CHILLED CARROT & GINGER SOUP

CAESAR SALAD

TABLE SALAD

BEET SALAD

COBB SALAD

FRESH FRUIT SALAD

PASTRAMI RACHEL

JR. TURKEY CLUB

BEST HAM SANDWICH EVER

SIDES

POLE BEAN & TOMATO SALAD \$6

SAUTEED SPINACH \$5

POTATO SALAD \$3.25

PASTA SALAD \$3.25

COLE SLAW \$3.25

FRESH FRUIT \$6.25

SIDEWINDER FRIES \$6.25

FRIES \$5.25

SWEET POTATO FRIES \$6.25