

FANCY TOAST

*get started with two slices of these
delicious toasts*

S & S ON SOUR DOUGH TOAST \$7

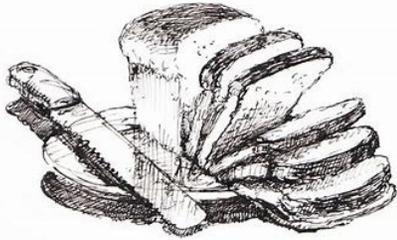
sliced strawberries and stracciatella
cheese with cracked black pepper

FIG & PROSCIUTTO \$8

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

HARD BOILED EGG \$5

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



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

THE GRILL AT HARRYMAN HOUSE BRUNCH MENU

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

SMALL PLATES

CINNAMON ROLLS \$9

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

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

FRIED GREEN TOMATOES \$12

sliced green tomatoes dredged in flour and cornmeal and fried topped with
pimento cheese, prosciutto crisps and diced house pickle, Saba drizzle

OYSTERS ON THE HALF SHELL \$14

six east coast oysters of the day served over ice with lemon and
cucumber mignonette or cocktail sauce

CAULIFLOWER POPCORN \$9.25

cauliflower florets fried in rice flour and served with
a honey-sriracha dipping sauce

SOUPS

MARYLAND CRAB SOUP \$9
an Old Bay seasoned crab and tomato broth
loaded with crab meat and vegetables

SWEET POTATO BISQUE \$8
served with an Italian savoiardi cookie

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

AUTUMN HARVEST SALAD \$12
kale, shaved brussels sprouts, petite greens,
baby carrots, golden beets, and broccoli tossed
with a balsamic vinaigrette topped with toast-
ed pumpkin seeds and chevre goat cheese

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

SALAD ADD-ONS

GRILLED CHICKEN BREASTS \$7.25

BISTRO FILET \$11.25

JUMBO GRILLED SHRIMP \$3.50 each

SALMON FILLET \$12

BREAKFAST PLATES

QUICHE OF THE DAY A.Q.

served warm with your choice of a salad or fresh fruit

JUMBO LUMP CRAB OMELETTE \$17.50

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 \$12

with maple syrup and brunch potatoes

(*add fresh berries and whipped cream \$5 extra*)

MILK CHOCOLATE FRENCH TOAST \$14

dipped in a milk chocolate batter and griddled and served with a chocolate sauce, chocolate chips, 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 sauce, brunch potatoes

CRISFIELD EGGS BENEDICT \$16.25

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

BELGIAN WAFFLES \$12

Belgian-style waffles, whipped cream, brunch potatoes

(*add fresh berries and whipped cream \$5 extra*)

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

LUNCH PLATES

MARYLAND CRAB CAKE A.Q.

an all jumbo lump crab cakes broiled and served with a warm potato and haricots verts salad and creole tartar sauce
(*available as a Crab Cake Sandwich 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

CHICKEN & WAFFLES \$17

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

THE GRILL BURGER \$16

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

GRILLED SALMON "B.L.T." \$19.50

grilled Italian bread, Duke's mayonnaise, lettuce, tomato, bacon, and a warm potato and haricots verts salad

FETTUCCHINE BOLOGNESE \$20

egg fettuccine topped with housemade bolognese sauce with ground beef and Italian sausage, Pomodoro sauce, and grated pecorino romano cheese



BRUNCH DRINKS

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