

the GRILL at HARRYMAN HOUSE

SUNDAY BRUNCH MENU

Served Sundays 11:00am-3:00pm

CHEF KIRBY PREROFF

Autumn 2022

SMALLER-SIZED PLATES

SMOKED SALMON & BAGEL | \$17

toasted everything bagel with cream cheese, Chesapeake Smokehouse smoked salmon, caper, sliced red onion, and tomato

CINNAMON ROLLS | \$9

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



BEIGNETS | \$11

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

FRESH FRUIT SALAD | \$10

a blend of seasonal fruits and berries

CHICKEN WINGS 7 Wings | \$15 OR 11 Wings | \$22

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

CAULIFLOWER POPCORN | \$10

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

OYSTERS ON THE HALF SHELL | A.Q

six oyster on the half shell served on ice with cocktail sauce and/or mignonette sauce and fresh lemon

FANCY TOASTS

STRAWBERRIES & CREAM | \$8

sliced strawberries and mascarpone cheese with cracked black pepper on two slices of artisan Italian toast

FIG & PROSCIUTTO | \$9

fig jam on two slices of artisan Italian toast with goat cheese, prosciutto ham, julienne apple and honey

AVOCADO TOAST | \$8

crushed avocado spread and topped with chopped cherry tomatoes and freshly ground black pepper and sea salt



BREAKFAST PLATES

QUICHE OF THE DAY | - priced daily -

served warm with your choice of a salad or fresh fruit

JUMBO LUMP CRAB OMELETTE | \$19

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)

BREAKFAST ENCHILADAS | \$14

two flour tortillas filled with scrambled eggs, black bean salsa, and Monterey jack cheese baked and finished with more Monterey jack cheese, green chili sauce, and cilantro-lime cream served with brunch potatoes

STEAK & EGGS | \$23

7 oz. Dakota ranch 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 | \$18

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

NORWEGIAN SALMON BENEDICT | \$17

English muffins, Chesapeake Smokehouse smoked Norwegian salmon, poached eggs, and hollandaise sauce, brunch potatoes

BELGIAN WAFFLES | \$12

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

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

CRAB HASH | \$19

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



SOUPS & SALADS

PORTUGUESE FISH CHOWDER | \$11 BUTTERNUT SQUASH BISQUE | \$11

AUTUMN CRUNCH SALAD | \$13

baby kale, shaved brussel sprouts, and petite greens, with baby carrots, golden beets, broccoli florets, and dried cranberries with a white balsamic vinaigrette finished with toasted pumpkin seeds and goat cheese

HOUSE CAESAR SALAD | \$11

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

BEET & ARUGULA SALAD | \$12

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

COBB SALAD | \$13

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

TUNA NICOISE | \$18

tuna 'carpaccio' topped with a salad of haricots verts, red-skinned potatoes, bacon lardons, beets, and spinach with a caper-shallot vinaigrette garnished with hard-boiled eggs and a dollop of olive tapenade



MAKE ANY SALAD AN ENTRÉE-SIZED SALAD FOR \$3.00 EXTRA

SALAD TOPPERS

GRILLED CHICKEN BREAST \$9

JUMBO GRILLED SHRIMP \$4 each

RANCH STEAK \$14.50

SALMON FILLET \$14.50

Brunch without
 **BOOZE**
is just a sad breakfast.

LUNCH PLATES

GRILLED SALMON "B.L.T." | \$20

grilled Italian bread, Duke's mayonnaise, lettuce, tomato, bacon, and grilled broccolini

THE GRILL BURGER | \$17

brisket-chuck blended ground beef, onion jam, applewood smoked bacon, and swiss cheese, lettuce, tomato, brioche roll, and fries

MUSHROOM SPAGHETTI | \$20

spaghetti tossed with forest mushrooms in a mushroom cream with assorted vegetables and chopped tomatoes finished with grated pecorino romano cheese and micro arugula

CHICKEN & WAFFLES | \$17

Belgian-style waffles topped with country fried chicken bites served with house pickles and 'hot honey' drizzle

CROQUE MADAME SANDWICH | \$17

French toast layered with ham and swiss cheese and bechamel sauce, griddled and topped with more bechamel and a sun-side up fried egg served with brunch potatoes



SIDES

TOAST | ENGLISH MUFFIN | \$2

FRESH FRUIT | \$6.25

APPLEWOOD SMOKED BACON | MAPLE SAUSAGE |
HECTOR'S CANADIAN BACON | \$5

FRENCH FRIES | \$5.25 BRUNCH POTATOES | \$4

BAGEL & CREAM CHEESE | \$4.25