

Owners: Chef Bill & Susie Hamrock

3950 Chain Bridge Rd

Fairfax, VA 22030

HAMROCK'S

RESTAURANT

LUNCH	DINNER
Mon-Fri 11-2:30	Sun-Thurs 5-9
BRUNCH	Fri-Sat 5-10
Sat/Sun 10-2:30	

APPETIZERS

GUACAMOLE, MOZZARELLA and TOMATO BRUSCHETTA

Toasted baguettes with guacamole and marinated tomatoes. Topped with fresh mozzarella cheese and basil cream 8.95

FRIED CALAMARI GF

Crispy calamari with a sweet and spicy chili sauce 11.75

FRIED GREEN TOMATOES GF

Cornmeal crusted with black bean sauce, cilantro cream, and herb goat cheese 9

CRISPY BRUSSELS SPROUTS GF

Crispy Brussels sprouts with chipotle aioli, cheddar jack cheese and spiced cashews 9

SHRIMP and CRAB TOSTADA GF

Sautéed shrimp and crab mixture, basil cream, corn served over tortilla chips 10

MINI CRAB CAKES GF

Lump crab cakes with Old Bay remoulade over southern slaw 12

DEVEILED EGGS GF

Topped with candied bacon, chopped pecans and chipotle cream 8

SOUP & SALAD

CRAB & ARTICHOKE CHOWDER GF

Topped with basil cream 6.5 cup

CHEFS SPECIAL SOUP GF 6.5 cup

SPINACH and WARM BEET SALAD GF

Red and golden beets over baby spinach with sprinkled goat cheese and ginger vinaigrette 8.75

CAPRESE SALAD GF

Fresh mozzarella cheese with red and yellow tomatoes, basil cream and balsamic glaze 8

CAESAR SALAD

Romaine lettuce with parmesan, creamy Caesar dressing and garlic croutons 7.50

MIXED GREENS SALAD GF

Balsamic vinaigrette, marinated tomatoes, cucumbers, radishes, and parmesan cheese 7

PEAR, QUINOA and CHICK PEAS GF

Red wine poached pears, sliced pears, chick peas, quinoa, cucumbers, radishes, spiced cashews, feta cheese and cider vinaigrette 9.50

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

*GF Gluten Free

SOUTHERN FRIED CHICKEN GF

Boneless fried chicken breast served with mashed potatoes, gravy and honey citrus glazed carrots 17

CHICKEN LIMONÉ

Sautéed chicken breast with a lemon butter sauce, artichoke hearts, tomatoes, broccolini, and angel hair pasta with fresh marinara 18

CHESAPEAKE CRAB CAKES GF

Two lump crab cakes served with Old Bay remoulade, grilled zucchini and au gratin potato cake 24

GRILLED MEATLOAF

Slow roasted and grilled meatloaf, served over Texas toast with mashed potatoes, gravy, and a green bean medley 18

DUCK BREAST a la ORANGE*

Pan seared duck breast with orange glaze, hoisin bbq, water chestnuts, stirfried rice 25

ENTRÉES

SAUTEED SEA SCALLOPS

Pesto cream sauce, Mediterranean orzo risotto with roasted peppers, tomatoes, parmesan, feta and broccoli 25

SHRIMP PROVENCAL GF

Sautéed shrimp with a white wine lemon butter sauce, garlic, artichokes, tomatoes and basil cream over saffron risotto 24

NORTH ATLANTIC GRILLED SALMON* GF

Salmon filet drizzled with pomegranate molasses and basil cream served with confetti basmati rice, mango salsa and honey chili glazed carrots 22

GRILLED FILET MIGNON of BEEF* GF

7oz filet with au gratin potato cake, creamed spinach and Bordelaise sauce 29

RIBEYE STEAK* GF

Grilled 12oz steak with rosemary garlic fries, parmesan, broccolini and red wine sauce 29

MARINATED and GRILLED PORK LOIN (STEAK) with DIJON GRAVY* GF

Served over smashed red potatoes with artichokes, parmesan, Crispy Brussels sprouts and chipotle cream 22

VEGETARIAN

SAFFRON & VEGETABLE RISOTTO GF

With grilled zucchini, corn, vegetable broth, pumpkin seeds and parmesan 18

MOROCCAN CHICKPEAS WITH CRISPY TOFU GF

Chick peas with carrots, peppers and tomatoes stewed together and topped with crispy tofu, pickled golden raisins and toasted almonds 17

DINNER

ENTRÉE SALADS

GREEK SHRIMP SALAD GF

Chopped Romaine with creamy Italian vinaigrette, tomatoes, cucumbers, Kalamata olives and feta cheese 17

GRILLED SALMON SALAD* GF

Mixed greens with tomatoes, cucumbers, radishes and balsamic vinaigrette, pomegranate glaze and basil cream drizzled over a salmon filet 19

FRIED CHICKEN SALAD GF

Chopped Romaine with corn, tomatoes, cucumbers, honey mustard dressing and cheddar and jack cheeses 16

THAI STEAK SALAD*

Grilled flat iron steak over chopped romaine, tomatoes, cucumbers, pickled ginger, sweet chili glaze, chopped cashews, soy vinaigrette 19

The Moore-McCandlish House



© Pawinee McEntire

in prison and was temporarily buried on the property.

Moore House's subsequent owner and namesake Thomas Moore had a son who went on to become the Assistant Secretary of State for the Roosevelt Administration, later warranting the home a visit from the nation's beloved 32nd President. This, however, was not the house's first Presidential visit. William Howard Taft is rumored to have attended a garden party on the premises sometime after his Presidency.

The house was a family home through the 1980s at which point it was then restored for business use.

Built in 1842, the Moore-McCandlish House has seen a great deal of history pass through its hallowed halls, including two Presidents and a war.

In 1855, the property was purchased by Thomas Murray. He was later sent to prison after being accused of housing Confederate Colonel Mosby as he plotted to capture Union General Stoughton. Murray died during his stay

PASTA/RISOTTO

Penne pastas can be made gluten free

PENNE PASTA with SHRIMP & ANDOUILLE SAUSAGE

Sautéed shrimp with shallots, garlic, peppers and Andouille sausage in a Cajun cream sauce with parmesan 19

BAKED SHRIMP STUFFED with CRAB over SAFFRON RISOTTO GF

With a lobster ginger sauce and fresh broccoli 25

POTATO GNOCCHI

With toasted pecans, garlic spinach, Brussels sprouts, Prosciutto ham and garlic cream 18

PENNE PASTA with MEATBALLS & MARINARA

Fresh marinara sauce with ground beef meatballs And parmesan 16

SIDES

ROSEMARY GARLIC FRIES GF

Topped with parmesan cheese 4

POTATOES AU GRATIN GF

Baked with cheddar, parmesan, shallots, garlic, rosemary & cream 3

SAUTEED GREEN BEAN MEDLEY GF

Sautéed with shallots & garlic 4

GLAZED CARROTS GF

With herbed honey, chili, citrus glaze 3

MASHED POTATOES GF

Made daily with cream and butter 3