

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 10-3

BRUNCH

APPETIZERS

AVOCADO BRUSCHETTA

Toasted baguettes with creamy avocado topped with pico de gallo and queso fresco 8

FRIED GREEN TOMATOES GF

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

MINI CRAB CAKES GF

Lump crab cakes with Old Bay remoulade over southern slaw 11

ARTICHOKE & VEGETABLE HUMMUS

Served with choice of tri-colored tortilla chips GF or toasted pita 7

MIXED GREENS SALAD GF

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

DEVILED EGGS GF

Topped with candied bacon, chopped pecans and chipotle cream 7

BREAKFAST

BRUNCH PLATTER

Two eggs with choice of pancakes or French toast. Served with choice of bacon, sausage 10.95

12oz NY strip steak* (add \$9)

FARMHOUSE SCRAMBLE

Two eggs scrambled with onions, peppers, ham, and cheddar jack cheese blend. Served with sourdough toast, home fries & fruit 10.95

BRUNCH BOWL GF

Home fries sautéed with onions, peppers, sausage gravy, cheddar cheese & 2 eggs. Served with choice of bacon or sausage 11.95

GREEK VEGETABLE OMELET GF

Spinach, mushrooms, peppers & feta cheese. Served with home fries & fruit 10.95

POTATO CAKES with POACHED EGGS GF

Two potato cakes topped with Canadian bacon, poached eggs & basil cream. Served with grilled zucchini & fresh fruit 10.95

CRAB CAKES BENEDICT GF

Two crab cakes topped with poached eggs & Old Bay remoulade. Served with home fries & fresh fruit 19.95

OPEN-FACED TACO OMELET GF

Seasoned ground beef with tomatoes, corn & cheddar jack cheese blend drizzled with cilantro cream & chipotle bbq. Served with guacamole & home fries 14.95

BREAKFAST QUESADILLA

Scrambled eggs, chorizo sausage, peppers & cheddar jack cheese blend. Served with guacamole, corn & tomato salsa, and drizzled with chipotle and cilantro cream 14

FRIED CHICKEN & WAFFLES

Served with broccoli, sausage gravy, and maple syrup 14.95

BELGIAN WAFFLE

Waffles with maple syrup served with fresh fruit and a choice of bacon or sausage 10.95

BUTTERMILK PANCAKES

Three pancakes sprinkled with powdered sugar. Served with maple syrup, fresh fruit and a choice of bacon or sausage 10.95

FRENCH TOAST

Dipped in cinnamon batter & rice krispies. Served with fresh fruit and a choice of bacon or sausage 10.95 (French toast can be made gluten free for an additional 1.5) GF

STUFFED FRENCH TOAST

Strawberries & bananas with marshmallow cream cheese filling. Served with strawberry maple cream & maple syrup, fresh fruit, and choice of bacon or sausage 13.95

JALAPENO CHEDDAR FRENCH TOAST

Served with grilled ham & scrambled eggs 13.95

SIDES

FRESH FRUIT CUP 4

BACON OR SAUSAGE 4

HOME FRIES 3

POTATO PANCAKES with BASIL CREAM 4

TOAST 2

GLUTEN FREE TOAST 3

ONE EGG 2

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

*GF Gluten Free

LUNCH

SOUTHERN FRIED CHICKEN GF

Boneless fried chicken breast served with mashed potatoes, gravy and honey citrus glazed carrots
14.95

STUFFED AVOCADOS GF

Avocado halves topped with a choice of shrimp & crab salad or curried chicken salad
Chicken 12 Both 13.5 Seafood 15

CRAB CAKE SANDWICH

The Chef's lump crab cake served on a Kaiser roll with lettuce, tomato & Old Bay remoulade. Served with fries & slaw 15.95

Add gluten free bun for additional 1.5

GRILLED SALMON SALAD* GF

Mixed greens with tomatoes, cucumbers, radishes and balsamic vinaigrette, pomegranate glaze and basil cream drizzled over a salmon filet 17

FRIED CHICKEN SALAD GF

Chopped Romaine with corn, tomatoes, cucumbers, honey mustard dressing and cheddar and jack cheeses 14.95

GREEK SHRIMP SALAD GF

Chopped Romaine with creamy Italian vinaigrette, tomatoes, cucumbers, Kalamata olives and feta cheese 15

The Moore-McCandlish House



© Pawnee McEntire

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 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.

TO DRINK

SPANISH SANGRIAS

Red or white Spanish Lolea wine punch with fresh fruit 7

MIMOSAS

Orange juice & sparkling 5

Cranberry juice & sparkling 5

Peach-mango & sparkling 6

CIDERS

Angry Orchard Apple Cider

Apple Ginger 6

Crisp Apple 6

WINES BY THE GLASS

white

SAUVIGNON BLANC Ponga, New Zealand

Crisp wine with undertones of passion fruit and lime - refreshing balance 7.5

PINOT GRIGIO Cielo, Italy

Easy drinking Italian Pinot 6.5

CHARDONNAY Hayes Ranch, California

Crisp citrus and pear, highlighted by gentle vanilla oak 6.5

RIESLING Heinz Eifel Kabinette, Germany

Flavors of pear, lime, & green apple. Medium bodied for a balanced Riesling 9

SPARKLING Montelliana Prosecco, Italy

Dry Italian sparkling wine 8.5

SPARKLING Lake Chalice Cracklin Savie, New Zealand

Classic Sauvignon Blanc with sparkle 10

red

MERLOT Hacienda, California

Fresh hints of cherry and blueberry with light oak, clean smooth finish 6.5

MALBEC Zuccardi 'Serie A', Argentina

Aromas of cherry, plum & blackberry with notes of chocolate, cherry & tobacco 10.5

CABERNET-SAUVIGNON Santa Julia, Argentina (Organic)

Flavors of black cherry, currant & plum with a spicy touch and chocolate finish 9

CABERNET SAUVIGNON McManis, California

Dark color with dark berry fruit, oak aging and a hint of smoke & pepper 9.5

PINOT NOIR Tortoise Creek, California

Aged in French oak, red cherry with fruity & floral aromas 9.5