

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	

APPETIZERS

AVOCADO BRUSCHETTA

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

FRIED CALAMARI GF

Crispy calamari with a sweet and spicy chili sauce 11

FRIED GREEN TOMATOES GF

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

CRISPY BRUSSELS SPROUTS GF

Cheddar jack cheese, pork belly croutons and chipotle cream 9

SHRIMP & CRAB POT STICKERS

Lobster ginger sauce and spicy cucumber/cabbage slaw 10

MINI CRAB CAKES GF

Lump crab cakes with Old Bay remoulade over southern slaw 11

DEVILED EGGS GF

Topped with candied bacon, chopped pecans and chipotle cream 7

ARTICHOKE & VEGETABLE HUMMUS

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

SOUP & SALAD

CRAB & ARTICHOKE CHOWDER GF

Topped with basil cream 6.5 cup

WHITE GAZPACHO GF

Cucumber based, garnished with feta cheese, tomatoes, and toasted almonds 5.5 cup

WARM BEET SALAD GF

Red and golden beets over baby spinach with sprinkled goat cheese and ginger vinaigrette 8

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

MIXED GREENS SALAD GF

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

*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 GF

Sautéed chicken breast with a lemon butter sauce, broccolini, and angel hair pasta with fresh marinara 17

CHESAPEAKE CRAB CAKES GF

Two lump crab cakes served with Old Bay remoulade, grilled zucchini and au gratin potato cake 22

GRILLED MEATLOAF

Slow roasted and grilled meatloaf, served over Texas toast with mashed potatoes, gravy, and a green bean medley 17

OVEN ROASTED DUCK BREAST*

With sticky rice cakes, chopped spinach, curried peppers and hoisin bbq glaze

22

ENTRÉES

SAUTÉED SEA SCALLOPS GF

Basil pesto cream sauce, sautéed corn, tomatoes, zucchini and crispy polenta 24

SHRIMP and GRITS GF

Sautéed shrimp and andouille sausage with garlic and peppers in a white wine cream sauce over slow cooked grits 19

FAROE ISLAND GRILLED SALMON* GF

Salmon filet drizzled with pomegranate molasses and basil cream served with basmati rice, mango salsa and honey citrus glazed carrots 20

GRILLED FILET MIGNON of BEEF* GF

Certified Angus Beef

7oz filet with au gratin potato cake, creamed spinach and Bordelaise sauce 27

RIBEYE STEAK* GF

Certified Angus Beef

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

ROASTED PORK TENDERLOIN with DIJON CREAM SAUCE* GF

Pan seared then roasted, sliced, and served over smashed red potatoes with artichokes, parmesan, Brussels sprouts with pork belly and chipotle cream 20

VEGETARIAN

SAFFRON & VEGETABLE RISOTTO GF

With grilled zucchini, corn, vegetable broth, pumpkin seeds and parmesan 15

BABY EGGPLANT with MOROCCAN CHICKPEAS GF

With crispy tofu, golden raisins and toasted almonds 16

DINNER

ENTRÉE SALADS

GREEK SHRIMP SALAD GF

Chopped Romaine with creamy Italian vinaigrette, tomatoes, cucumbers, Kalamata olives and feta cheese 16

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 15

THAI STEAK SALAD

Marinated and grilled thinly sliced filet tips with chopped Romaine, tomatoes, cucumbers, water chestnuts, pickled ginger and sesame soy vinaigrette 19

The Moore-McCandlish House



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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 18

BAKED SHRIMP STUFFED with CRAB over SAFFRON RISOTTO GF

With a lobster ginger sauce and fresh broccoli 24

POTATO GNOCCHI

With toasted walnuts, garlic spinach, Brussels sprouts, Prosciutto ham and garlic cream 17

PENNE PASTA with MEATBALLS & MARINARA

Fresh marinara sauce with ground beef and veal meatballs with 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 orange ginger glaze 3

MASHED POTATOES GF

Made daily with cream and butter 3

MEDITERRANEAN MAC N CHEESE

Artichokes, garlic, spinach, roasted red peppers & three cheeses: cheddar, parmesan, & goat 5

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MINI CRAB CAKES GF

Lump crab cakes with Old Bay remoulade over southern slaw 11

DEVILED EGGS GF

Candied bacon, chopped pecans and chipotle cream 7

ARTICHOKE & VEGETABLE HUMMUS

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

SOUP & SALAD

CRAB & ARTICHOKE CHOWDER GF

Topped with basil cream 6.5 cup

WHITE GAZPACHO GF

Cucumber based, garnished with feta cheese, tomatoes, and toasted almonds 5.5 cup

RASPBERRY WALNUT MIXED GREENS GF

Mixed greens salad with raspberry walnut vinaigrette, cucumbers, tomatoes, corn, and fried brie 8.5

WARM BEET SALAD GF

Red and golden beets over baby spinach with sprinkled goat cheese and ginger vinaigrette 8

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

MIXED GREENS SALAD GF

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

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CHICKEN

ENTRÉES

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CHESAPEAKE CRAB CAKES GF

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GRILLED MEATLOAF

Slow roasted and grilled meatloaf, served over Texas toast with mashed potatoes, gravy, and a green bean medley 14

POTATO GNOCCHI

With toasted walnuts, garlic spinach, Brussels sprouts, Prosciutto ham and garlic cream 15

FAROE ISLAND GRILLED SALMON* GF

Salmon filet drizzled with pomegranate molasses and basil cream served with basmati rice, mango salsa and honey citrus glazed carrots 18

GRILLED FILET MIGNON of BEEF* GF

Certified Angus Beef

7oz filet with au gratin potato cake, Creamed spinach and Bordelaise sauce 24

PENNE PASTA with MEATBALLS & MARINARA

Fresh marinara sauce with ground beef and veal meatballs with parmesan 14

PENNE PASTA with SHRIMP & ANDOUILLE SAUSAGE

Sautéed shrimp with shallots, garlic, peppers and Andouille sausage in a Cajun cream sauce with parmesan 16

ENTRÉE SALADS

STUFFED AVOCADOS GF

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

GRILLED SALMON SALAD* GF

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

GREEK SHRIMP SALAD GF

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

THAI STEAK SALAD

Marinated and grilled thinly sliced filet tips with chopped Romaine, tomatoes, cucumbers, water chestnuts, pickled ginger and sesame soy vinaigrette 19

FRIED CHICKEN SALAD GF

Chopped Romaine with corn, tomatoes, cucumbers, honey mustard dressing and cheddar and jack cheeses 13

GRILLED CHICKEN with FRIED BRIE GF

Mixed greens salad with raspberry walnut vinaigrette, cucumbers, tomatoes, corn and fried brie cheese 14

CHICKEN TORTILLA SALAD GF

Grilled chicken breast over romaine lettuce with tomatoes, corn, cheddar-jack cheese & avocado with a cilantro honey lime vinaigrette 14

CAPRESE SALAD with GRILLED CHICKEN GF

Sliced red & yellow tomatoes with fresh mozzarella cheese, balsamic glaze & basil cream over mixed greens 14

SANDWICHES

Substitute gluten free bread 1.5

PULLED PORK SLIDERS

Slow roasted pulled pork with chipotle bbq sauce, served with slaw and fries 11

CURRIED CHICKEN SALAD SANDWICH

Chicken curry salad with lettuce & tomato on toasted cinnamon raisin bread. Served with house mixed greens salad 11

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

OPEN FACED GRILLED PORTABELLO MUSHROOMS

Toasted ciabatta with balsamic glazed Portabello mushrooms, goat cheese & roasted red pepper. Served with mixed green salad 12

NORTH STREET REUBEN

Sliced corned beef, sauerkraut, Swiss cheese & thousand island dressing on grilled Rye bread. Served with fries 12

BLT

Crispy bacon, lettuce & sliced tomato with guacamole on white sourdough. Served with fries 10

CRISPY SHRIMP ROLL

Sub roll with lettuce, sliced tomatoes & remoulade sauce. Served with slaw & fries 14

HOUSE BURGER*

7 oz burger with lettuce, tomato & pickle on a Kaiser roll with mayonnaise. Served with fries 11

Add cheese: American, Swiss, or cheddar 1

Add bacon: 1

BBQ CHEDDAR BACON BURGER*

7oz burger with lettuce, tomato & pickle on a Kaiser roll with mayonnaise, bbq sauce & cheddar cheese. Served with fries 13

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WHITE WINES

	GLASS	BOTTLE		GLASS	BOTTLE
PINOT GRIGIO Cielo, Italy <i>Easy drinking Italian Pinot</i>	6.5	24	VERDICCHIO dei Castelli di Jesi, Italy <i>Translation: "little green one" Herbaceous notes with fresh apples and crisp acidity</i>		30
PINOT GRIS Milbrandt, Columbia Valley, Washington <i>Lightly sweet with citrus & easy finish</i>		32	SPARKLING Montelliana Prosecco, Italy <i>Dry Italian sparkling wine</i>	8.5	32
SAUVIGNON BLANC Ponga, New Zealand <i>Crisp wine with undertones of passion fruit and lime - refreshing balance</i>	8.5	32	SPARKLING Lake Chalice Cracklin Savie, New Zealand <i>Classic New Zealand Sauvignon Blanc with sparkle</i>	10	38
SAUVIGNON BLANC Lake Chalice, New Zealand <i>Classic Marlborough, New Zealand. Big traditional fruit forward</i>	11	40	SPARKLING/PINOT NOIR SIOS Reserva Rose, Spain <i>Sparkling Pinot Noir rose from Spain</i>		54
SAUVIGNON BLANC Three Clicks, Napa, California <i>Crisp, clean with refreshing cucumber and citrus</i>		48	CHAMPAGNE Moncuit Blanc de Blanc, France <i>Grapefruit, flowers, mint & minerals with crisp apple & lemon finish</i>		68
WHITE BORDEAUX Semillion Sauvignon Blanc Blend, France <i>Rich, full & aromatic with a clean finish</i>		44	ROSÉ Castillo Ducay, Spain <i>Dry, full bodied Rosé with berry notes</i>	6.5	24
CHENIN BLANC Remhoogte, South Africa <i>Clean crisp, fresh wine with subtle fruit notes of apricot, guava and lime</i>	9.5	36	ROSÉ (70% Grenache/30% Cinsault) Domaine Aureillan, France <i>Aromatic with hints of cherry and a little pepper, elegant Rose</i>		38
CHARDONNAY Hayes Ranch, California <i>Crisp citrus and pear, highlighted by gentle vanilla oak</i>	6.5	24			
CHARDONNAY True Myth, California <i>Rich flavors of pear, pineapple citrus, vanilla & toasted oak</i>	10	38			
CHARDONNAY Banshee, Sonoma <i>Barrel fermented oak, with a compelling blend of apple, orchards and vanilla</i>		45			
RIESLING Heinz Eifel Kabinette, Mosel, Germany <i>Flavors of pear, lime, & green apple. Medium bodied for a balanced Riesling</i>	9	34			
SANCERRE Christian Lauerjat, Loire Valley, France <i>Medium bodied, crisp and dry with tangy citrus & smoky minerals</i>		46			

BOTTLED BEER

COORS LIGHT	4.5
YUENGLING LIGHT, YUENGLING LAGER, CORONA	5
SAM ADAMS REBEL IPA, SNAKE DOG IPA	6
FAIRWINDS BREWING CO. Quayside Kolsch, Howling Gale IPA	6
SIERRA NEVADA PALE ALE, BLUE MOON PILS	6
GF ANGRY ORCHARD HARD CIDER Crisp Apple or Apple Ginger	6
GF GREEN'S AMBER ALE , Belgium 16.9oz	13
GF BARD'S GOLD Malt beer, NY	7

RED WINES

	GLASS	BOTTLE		GLASS	BOTTLE
MERLOT Hacienda, California <i>Fresh hints of cherry and blueberry with light oak, clean smooth finish</i>	6.5	24	CABERNET SAUVIGNON McManis, California <i>Dark color with dark berry fruit, oak aging and a hint of smoke & pepper</i>	9.5	36
MERLOT Ramsay, North Coast, California <i>Intense flavors of blackberry and subtle hints of black pepper</i>		42	CABERNET SAUVIGNON Noble Hill, South Africa <i>Intense Cabernet w/ 2 years in French Cognac barrels adds richness & spice</i>		46
MERLOT Remhoogte-Aspect, South Africa <i>Big bold Merlot with strong tannins</i>		36	CABERNET SAUVIGNON Alondra, Napa Valley, California <i>Napa Valley Cabernet says it all, power and finesse</i>		75
MALBEC Zuccardi 'Serie A', Argentina <i>Aromas of cherry, plum & blackberry with notes of chocolate, cherry & tobacco</i>	10.5	39	TANNANT Bodegas Carrau, Uruguay <i>Notes of chocolates & dark fruits with nice tannins</i>		32
MALBEC Chateau du Cedre, France <i>France is long forgotten as the home of the original Malbec. Fruity, spicy aromas for a sophisticated wine</i>		36	SYRAH-MOURVEDRE Tormentoso, South Africa <i>Cloves, spice, dark red fruit, leather & smoke with a dry and savory finish</i>		35
SHIRAZ Snake Charmer, Australia <i>French oak for 12 months, deep color, rich, ripe fruit, full flavor</i>		40	SYRAH Quadratus, Bulgaria <i>Dry red with aromas of sun ripe berries, black currant, & chocolate</i>	8	30
ZINFANDEL Tortoise Creek, California <i>Rich and bursting with sweet berry flavors and overtones of blackcurrant</i>	9.5	36	SYRAH Piedra Sassi, Santa Barbara, California <i>Deep, rich red shows white pepper & big berry notes</i>		68
ZINFANDEL Mauritson Family Winery, California <i>Toasty spice aromas w/ flavors of black cherry & smoky sage, lively tannins</i>		58	PINOT NOIR Tortoise Creek, California <i>Aged in French oak, red cherry with fruity & floral aromas</i>	9	34
ZINFANDEL-BLEND Prisoner, California <i>The classic big, bold, jammy famous California Zin-blend</i>		68	PINOT NOIR A to Z, Oregon <i>Flavors of cherry, cranberry, currant, raspberries & strawberries</i>		42
TEMPRANILLO Cortijo, Spain <i>Soft and bright red with intense strawberry and raspberry flavors</i>	8	30	PINOT NOIR Au Bon Climat, Santa Barbara <i>Strawberries & raspberries joined by anise & clove with mouth filling intensity</i>		45
VINA REAL Rioja Reserva, Spain <i>90% Tempranillo blend, cherry, melted tannins, vanilla oaf and leather</i>		58	CLARET Newton, California <i>Complex dark berry flavors with hints of clove, juniper & chocolate</i>		48
CABERNET-MERLOT Abadal Crianza, Spain <i>12 months in French oak, full bodied, compact tannins, smooth finish</i>		40	GRENACHE Shatter, Languedoc, France <i>Blackberries & deep red cherries with hints of black pepper & vanilla</i>		48
MERITAGE RESERVE , Estancia, Paso Robles <i>Cabernet, Merlot, Petit Verdot blend. Dark fruit, chocolate, caramel cedar & French vanilla</i>		58	SYRAH-CARIGNAN-GRENACHE BLEND L'Ostal Cazes Grand Vin, Languedoc, France <i>Violet and spicy notes, vanilla and licorice with velvety tannins</i>		60
CABERNET-SYRAH Remhoogte Estate Blend, South Africa <i>2 years in French oak lead to a bold wine with spice, earth, chocolate & bacon</i>	11	40	CABERNET FRANC Trianguli, Bulgaria <i>Aromas of spice, cigars, & ripe fruit with a satin texture & aromatic finish</i>	8	30
CABERNET-SAUVIGNON Santa Julia, Argentina (Organic) <i>Flavors of black cherry, currant & plum with a spicy touch and chocolate finish</i>	9	34	CHIANTI CLASSICO Cecchi, Italy <i>The famous Chianti Classico, intense with great balance</i>	12	40
			BAROLO Mauro Molino, Italy <i>Smooth palate, velvety tannins, rich and ripe fruit</i>		75