

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

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

CRISPY BRUSSELS SPROUTS GF

Cheddar jack cheese, spiced cashews and chipotle cream 9

MINI CRAB CAKES GF

Lump crab cakes with Old Bay remoulade over southern slaw 11

DEVEILED EGGS GF

Candied bacon, chopped pecans and chipotle cream 8

SHRIMP and CRAB Tostada

Sautéed shrimp and crab over tortilla chips with basil cream and corn 9

SOUP & SALAD

CRAB & ARTICHOKE CHOWDER GF

Topped with basil cream 6.5 cup

CHEF'S SOUP GF 6.5 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

*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

CHICKEN

ENTRÉES

SOUTHERN FRIED CHICKEN GF

Boneless fried chicken breast served with mashed potatoes, gravy and honey citrus glazed carrots 14

CHESAPEAKE CRAB CAKES GF

Two lump crab cakes served with Old Bay remoulade, grilled zucchini and au gratin potato cake 23

GRILLED MEATLOAF

Slow roasted and grilled meatloaf, served over Texas toast with mashed potatoes, gravy, and a green bean medley 15

POTATO GNOCCHI

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

NORTH ATLANTIC GRILLED SALMON* GF

Salmon filet drizzled with pomegranate molasses and basil cream served with basmati rice, mango salsa and honey chili glazed carrots 19

GRILLED FILET MIGNON of BEEF* GF

Certified Angus Beef

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

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 flat iron steak with chopped Romaine, tomatoes, cucumbers, water chestnuts, pickled ginger and soy vinaigrette 19

FRIED CHICKEN SALAD GF

Chopped Romaine with corn, tomatoes, cucumbers, honey mustard dressing and cheddar and jack cheeses 14

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

OPEN-FACED CALIFORNIA GRILLED CHICKEN

Avocado, lettuce, tomato roasted peppers and melted provolone on ciabatta. Served with mixed green salad 14

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 16

OPEN FACED GRILLED PORTOBELLO MUSHROOMS

Toasted ciabatta with balsamic glazed Portobello mushrooms, goat cheese & roasted red pepper. Served with mixed green salad 13

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 15

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

The Moore-McCandlish House



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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.

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