

Owners: Chef Bill & Susie Hamrock

3950 Chain Bridge Rd

Fairfax, VA 22030

HAMROCK'S

RESTAURANT

LUNCH
 Wed-Fri 11:30-2pm
 Tues-Sat 4:00-9pm
 BRUNCH
 Sun 4-8
 Sat/Sun 10-2pm

APPETIZERS

ROAST DUCK and POTATO CAKE

Hoisin Bbq glaze, kimchee slaw 14.00

CRISPY BRUSSELS SPROUTS GF

Crispy Brussels sprouts with chipotle aioli, cheddar jack cheese and spiced cashews 11.95

FIRECRACKER SHRIMP GF

Spiced Shrimp with a Sweet Chili Glaze 13

MINI CRAB CAKES GF

Crab cakes with Old Bay Remoulade over southern slaw 14

DEVILED EGGS GF

Topped with candied bacon, chopped pecans and chipotle cream 9.95

SOUP & SALAD

LOBSTER BISQUE GF 9.00 cup

SPINACH and RADICCHIO SALAD GF

Sliced Pears, Candied Walnuts, Persian Cucumbers
Lemon Dijon Vinaigrette, Grape Tomatoes, Watermelon Radish, Feta Crumbles 12.00

CAPRESE SALAD GF

Fresh mozzarella cheese with red tomatoes, basil cream and balsamic glaze 10.95

CLASSIC CAESAR SALAD

Romaine lettuce with parmesan, creamy Caesar dressing and garlic croutons 10.50

Add White Anchovies 4

Add Grilled Chicken 10

Add Sautéed Shrimp 10

Add Grilled Steak * 16

ORGANIC MIXED GREENS SALAD GF

Balsamic vinaigrette, grape tomatoes, cucumbers, radishes, and parmesan cheese 9.75

GREEK SALAD GF

Chopped Romaine with Creamy Italian, Tomatoes, Cucumbers, Kalamata Olives and Feta Cheese 11

*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

*Please inform your server of Food Allergies

SOUTHERN FRIED CHICKEN GF

Boneless fried chicken breast served with mashed potatoes, gravy and glazed carrots 21

CHICKEN MARSALA GF

Sautéed chicken breast with cremini mushrooms, marsala cream sauce, brown—wild rice, candied pecans, grilled asparagus 26

CRAB CAKES GF

Crab cakes served with Old Bay Remoulade
Grilled zucchini and au gratin potato cake 33

PARMESAN CRUSTED MEATLOAF GF

with mashed potatoes, gravy, and garlic green beans 24

SAUTEED BRANZINO FILLET

over pearl shaped pasta "Risotto" with corn, chopped asparagus, tomatoes, Parmesan, basil, balsamic, Sundried tomato cream sauce 34

ENTRÉES

SHRIMP PROVENCAL GF

Sautéed shrimp with a white wine lemon butter sauce, garlic, artichokes, tomatoes and basil cream over saffron risotto 28

NORTH ATLANTIC GRILLED SALMON* GF

Salmon filet drizzled with pomegranate molasses, basil cream served with confetti rice, mango salsa and glazed carrots 28

GRILLED FILET MIGNON of BEEF* GF

7oz filet with au gratin potato cake, baby carrots and red wine sauce 47

NY STRIP STEAK* GF

Grilled 12oz steak with mashed potatoes, garlic green beans, chipotle lime butter 40

GRILLED PORK TENDERLOIN "CHOP" with DIJON GRAVY* GF

Served over Mashed Potatoes with Crispy Brussels sprouts, Baby Carrots and chipotle cream 28

VEGETARIAN

BUTTERNUT SQUASH RISOTTO GF

With grilled zucchini, corn, vegetable broth, pumpkin seeds and parmesan 20

FRENCH GREEN LENTILS and RICE GF

Green Lentils with carrots, celery, onion, garlic, fennel, broccoli, side tzatziki sauce 22

ENTRÉE SALADS

GREEK SHRIMP SALAD GF

Chopped Romaine with creamy Italian vinaigrette, tomatoes, cucumbers, Kalamata olives and feta cheese 21

GRILLED SALMON SALAD* GF

Mixed greens with tomatoes, cucumbers, radishes and balsamic vinaigrette, pomegranate glaze and basil cream drizzled over a salmon filet 27

Monterey FRIED CHICKEN SALAD

Chopped Romaine with corn, tomatoes, cucumbers, candied pecans, sundried cranberries, honey mustard dressing, mandarin oranges, cheddar-jack cheeses 21 GF

CHOP HOUSE STEAK SALAD* GF

Grilled NY Steak over chopped romaine, watermelon radish, Persian cucumbers, grape tomatoes, dried cranberries, pecans, mild chipotle ranch dressing 27

CHICKEN and AVOCADO SALAD GF

Grilled chicken breast, corn, mangoes, black beans, pepita seeds, Cortijo cheese, tortilla strips, cilantro lime vinaigrette 21

STUFFED AVOCADOS GF

Avocado halves topped with a choice of shrimp & crab salad or chicken salad w/ pecans Chicken 17 Both 20.50 Seafood 24

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 PASTA with SHRIMP & ANDOUILLE SAUSAGE

Sautéed shrimp with shallots, garlic, peppers and Andouille sausage in a Cajun cream sauce with parmesan 26

BAKED SHRIMP STUFFED with CRAB over SAFFRON RISOTTO GF

With a lobster ginger sauce and fresh broccoli 35

KNIFE and FORK CARBONARA PASTA

Garlic spinach, grilled bacon, broccoli, parmesan, olive oil fresh paccheri pasta 25

SANDWICHES

HOUSE BURGER*

7 oz burger with lettuce, tomato & pickle on a brioche bun with mayonnaise. Served with fries 17

Add cheese: American, or cheddar 1

Add bacon: 2

CHICKEN SALAD SANDWICH

Chicken salad with celery, sundried cranberries, apples candied pecans, lettuce, sliced tomato on toasted walnut raisin bread. Served with house mixed greens salad 17

SHRIMP & CRAB ROLL

Shrimp and crab salad with fresh dill, lemon, mayonnaise on a toasted New England style bun. Served with pasta salad and grilled asparagus 24

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LUNCH	DINNER
Wed-Fri 11:30-1:30	Tues- Sat4-9
BRUNCH	Lobster Night Sunday
Sat/Sun 10-1:30	4-8pm

APPETIZERS

GUACAMOLE, MOZZARELLA and TOMATO BRUSCHETTA

Toasted baguettes with guacamole and marinated tomatoes. Topped with fresh mozzarella cheese and basil cream 9.75

CRISPY BRUSSELS SPROUTS GF

Cheddar jack cheese, spiced cashews and chipotle cream 11.95

MINI CRAB CAKES GF

Crab cakes with Old Bay Remoulade over southern slaw 13.50

DEVILED EGGS GF

Candied bacon, chopped pecans and chipotle cream 9.75

SOUP & SALAD

Lobster Bisque GF 8.50cup|

CHEFS SOUP of the Day 7

WARM BEET SALAD GF

Red and golden beets over baby spinach with sprinkled goat cheese and ginger vinaigrette 9.75

CAPRESE SALAD GF

Fresh mozzarella cheese with sliced red tomatoes, basil cream and balsamic glaze 9.75

CAESAR SALAD

Romaine lettuce with parmesan, creamy Caesar dressing and garlic croutons 8.75

MIXED GREENS SALAD GF

Balsamic vinaigrette, marinated tomatoes, cucumbers, radishes, and parmesan cheese 8.75

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CHOP

ENTRÉES

SOUTHERN FRIED CHICKEN GF

Boneless fried chicken breast served with mashed potatoes, gravy and honey citrus glazed carrots 20

CHESAPEAKE CRAB CAKES GF

Two lump crab cakes served with Old Bay Remoulade, grilled zucchini and au gratin potato cake 27

GRILLED MEATLOAF

Slow roasted and grilled meatloaf, served over Texas toast with mashed potatoes, gravy, garlic green beans 20

POTATO GNOCCHI

With toasted pecans, garlic spinach, Brussels sprouts, garlic cream 19

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 26

PENNE PASTA with SHRIMP & ANDOUILLE SAUSAGE

Sautéed shrimp with garlic, peppers and andouille sausage in a Cajun cream sauce with parmesan 24

NY STRIP STEAK* GF

Grilled 12oz steak with mashed potatoes, garlic green beans, chipotle lime butter 39

VEGETARIAN

BUTTERNUT SQUASH RISOTTO GF

With grilled zucchini, corn, vegetable broth, pumpkin seeds and parmesan 19

CRISPY TOFU over COCONUT RICE GF 19

ENTRÉE SALADS

STUFFED AVOCADOS GF

Avocado halves topped with a choice of shrimp & crab salad or chicken salad w/ pecans Chicken 17 Both 18.50 Seafood 20

GREEK SHRIMP SALAD GF

Chopped Romaine with creamy Italian vinaigrette, tomatoes, cucumbers, Kalamata olives and feta cheese 20

GRILLED SALMON SALAD* GF

Mixed greens with tomatoes, cucumbers, radishes and balsamic vinaigrette, pomegranate glaze and basil cream drizzled over a salmon filet 25

Monterey FRIED CHICKEN SALAD

Chopped Romaine with corn, tomatoes, cucumbers, candied pecans, sundried cranberries, honey mustard dressing, mandarin oranges, cheddar-jack cheeses 20GF

CHOP HOUSE STEAK SALAD*GF

Grilled NY Steak over chopped romaine, watermelon radish, Persian cucumbers, grape tomatoes, dried cranberries, pecans, mild chipotle ranch dressing 25

CHICKEN and AVOCADO SALAD GF

Grilled chicken breast, corn, mangoes, black beans, pepita seeds, Cortijo cheese, tortilla strips, cilantro lime vinaigrette 20

PESTO CHICKEN and FRESH MOZZARELLA SALAD GF

Basil vinaigrette, sun dried tomatoes, organic mixed greens, cucumbers, radish, Tomatoes, Toasted Pinenuts 20

SANDWICHES

CHICKEN SALAD SANDWICH

Chicken salad with celery, sundried cranberries, apples candied pecans, lettuce, tomato on toasted walnut raisin bread. Served with house mixed greens salad 17

CRAB CAKE SANDWICH

The Chef's lump crab cake served on a brioche bun with lettuce, tomato & Old Bay remoulade. Served with fries & slaw 23

BLT

Crispy bacon, lettuce & sliced tomato with guacamole on French white loaf Served with fries 15

HOUSE BURGER*

7 oz burger with lettuce, tomato & pickle on a Kaiser roll with mayonnaise. Served with fries 17

Add cheese: American, or cheddar 1

Add bacon: 2

BBQ CHEDDAR BACON BURGER*

7oz burger with lettuce, tomato & pickle on a Kaiser roll with mayonnaise, bbq sauce & cheddar cheese. Served with fries 19

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WHITE WINES

	GLASS	BOTTLE		GLASS	BOTTLE
PINOT GRIGIO Punzi, Italy <i>Easy drinking Italian Pinot</i>	9	34	ALBARINO , Columna, Spain Refreshing white with vibrant aromas and flavors of citrus and peach	14	50
PINOT BLANC , Mader, Alsace <i>Apple, pear, melon, mild citrus, easy nice finish</i>		42	SPARKLING Montelliana Prosecco, Italy <i>Dry Italian sparkling wine</i>	9.75	38
SAUVIGNON BLANC Ponga, New Zealand <i>Crisp wine with undertones of passion fruit and lime - refreshing balance</i>	12	42	CHAMPAGNE Charles Urban France <i>Mouthwatering Champagne, citrusy acidity</i>		80
WHITE BORDEAUX Semillion Sauvignon Blanc Blend, France <i>Rich, full & aromatic with a clean finish</i>	12	42	Sparkling Rose , Rouanne-Brut nature, Rhone-France <i>Crisp and refreshing pink grapefruit, strawberries and tropical fruit</i>		66
CHENIN BLANC Remhoogte, South Africa <i>Clean crisp, fresh wine with subtle fruit notes of apricot, guava and lime</i>	12	42	ROSÉ La Galope, France <i>Crisp, bright, strawberry notes</i>	9	34
CHARDONNAY Hayes Ranch, California <i>Crisp citrus and pear, highlighted by gentle vanilla oak</i>	9.00	34	ROSÉ Dio Fili, Greece <i>Ripe stone fruit, red apple freshness, med bodied</i>	11	40
CHARDONNAY Meadowcroft, Napa-California <i>Bouquet of citrus, vanilla, butterscotch and mild oak</i>		58			
RIESLING St.Christopher Kabinette, Mosel, Germany <i>Apple, pear, melon and tropical fruit. Nice balance, not too sweet or light</i>	10.00	38			
SANCERRE Christian Lauerjat, Loire Valley, France <i>Medium bodied, crisp and dry with tangy citrus & smoky minerals</i>		60			
LOIRE SAUVIGNON BLANC Domaine De Chevilly-Quincy, France <i>Classic Loire Sauvignon Blanc, dry profile with citrus, grassy notes</i>		48			
VERDICCIO , Sartarelli, Italy <i>Vibrant dry Italian white with signature bitter almond finish</i>	12.50	44			

BOTTLED BEER

MILLER LITE	6
YUENGLING LAGER, DC BRAU PILS	7.50
DC BRAU the PUBLIC PALE ALE	7.50
FAIRWINDS BREWING CO. Quayside Kolsch, Howling Gale IPA	7.50
SIERRA NEVADA PALE ALE, HEINEKEN N/A	7.50
GF ANGRY ORCHARD HARD CIDER Crisp Apple	7.50
GF GREEN'S AMBER ALE , Belgium 16.9oz	14

RED WINES

	GLASS	BOTTLE		GLASS	BOTTLE
MERLOT Alias, North Coast California <i>Estate grown, dark chocolate, dried plums and vanilla</i>	9.75	36	CABERNET SAUVIGNON McManis, California <i>Dark color with dark berry fruit, oak aging and a hint of smoke & pepper</i>	9.75	36
MERLOT Ramsay, North Coast, California <i>Intense flavors of blackberry and subtle hints of black pepper</i>		44	CABERNET SAUVIGNON Noble Hill, South Africa <i>Intense Cabernet w/ 2 years in French Cognac barrels adds richness & spice</i>		46
MALBEC , Nampe, Argentina <i>Aromas of cherry, plum & blackberry with notes of chocolate, cherry & tobacco</i>	9.75	36	CABERNET SAUVIGNON Manso deVelasco, Chile <i>Intense dark color, hints of leather soft spice and long tannins</i>		90
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>		60	CABERNET SAUVIGNON , Rockpile Ridge, Sonoma-California <i>Bold blackberry, hints of leather and chocolate</i>		99
ZINFANDEL Mauritson, Dry Creek Valley-California <i>Balance of fruit, spice, structure, plush tannins</i>		75	PINOT NOIR Tortoise Creek, California <i>Aged in French oak, red cherry with fruity & floral aromas</i>	9.95	38
ZINFANDEL Tortoise Creek, California <i>Rich and bursting with sweet berry flavors and overtones of blackcurrant</i>	9.75	36	PINOT NOIR Au Bon Climat, Santa Barbara <i>Strawberries, raspberries, joined by anise with mouth filling intensity</i>		58
ZINFANDEL-BLEND Prisoner, California <i>The classic big, bold, jammy famous California Zin-blend</i>		85	CLARET-SKYSIDE RED , Newton, California <i>Complex dark berry flavors with hints of clove, juniper & chocolate</i>		55
TEMPRANILLO Montecastrillo, Spain <i>Soft and bright red with intense strawberry and raspberry flavors</i>	13.50	44	GRENAACHE , Mas Amiel "Oiseau Rare", France <i>Prominent cherry, fresh fruit, smooth texture,, soft tannins</i>		70
VINA REAL Rioja Reserva, Spain <i>90% Tempranillo blend, cherry, melted tannins, vanilla oak and leather</i>		45	AMARONE , Ca'La Bionda, Italy <i>Intense with great balance and long long finish</i>		98
CABERNET-SYRAH Remhoogte Estate Blend, South Africa <i>2 years in French oak lead to a bold wine with spice, earth, chocolate & bacon</i>	14	46	CHIANTI CLASSICO Otello, Italy <i>The famous Chianti Classico, intense with great balance</i>		48
BORDEAUX , Haut Mondesir, France <i>Dark ripe fruit, spices, oak and licorice</i>		58	BAROLO Mauro Molino, Italy <i>Smooth palate, velvety tannins, rich and ripe fruit</i>		84