

Owners: Chef Bill & Susie Hamrock

3950 Chain Bridge Rd

Fairfax, VA 22030

HAMROCK'S

RESTAURANT

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

APPETIZERS

GUACAMOLE, MOZZARELLA and TOMATO BRUSCHETTA

Toasted baguettes with guacamole and marinated tomatoes. Topped with fresh mozzarella cheese and basil cream 9

CRISPY BRUSSELS SPROUTS GF

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

FIRECRACKER SHRIMP GF

Spiced Shrimp with a Sweet Chili Glaze over Corn Salsa with Avocado Fritter 12

MINI CRAB CAKES GF

Lump crab cakes with Old Bay remoulade over southern slaw 12

DEVILED 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

SPINACH and WARM BEET SALAD

With GODDESS DRESSING GF

Red and Golden beets, watermelon radishes, pickled ginger, grape tomatoes, cucumbers, over spinach and goat cheese 9.50

CAPRESE SALAD GF

Fresh mozzarella cheese with red and yellow tomatoes, basil cream and balsamic glaze 9.00

CLASSIC CAESAR SALAD

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

MIXED GREENS SALAD GF

Balsamic vinaigrette, grape 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

ENTRÉES

SOUTHERN FRIED CHICKEN GF

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

Tomato Basil Chicken

Sautéed chicken breast with a Sundried Tomato Cream Sauce, Broccolini, Balsamic Glaze and Angel Hair Pasta 19

CHESAPEAKE CRAB CAKES GF

Two lump crab cakes served with Old Bay remoulade, grilled zucchini and au gratin potato cake 25

GRILLED MEATLOAF

Slow roasted and grilled meatloaf, served over Texas toast with mashed potatoes, gravy, and a green bean medley 19

SAUTEED SEA SCALLOPS

Pesto cream sauce, crispy polenta with roasted peppers and broccoli 26

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 23

GRILLED FILET MIGNON of BEEF* GF

7oz filet with au gratin potato cake, creamed spinach and Bordelaise sauce 30

RIBEYE STEAK* GF

Grilled 12oz steak with rosemary garlic fries, parmesan, broccolini and red wine sauce 30

GRILLED PORK TENDERLOIN "CHOP" with DIJON GRAVY* GF

Served over Mashed Potatoes with Crispy Brussels sprouts, Baby Carrots and chipotle cream 24

VEGETARIAN

SAFFRON & VEGETABLE RISOTTO GF

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

MOROCCAN CHICKPEAS, LENTILS and RICE GF

Chick peas with lentils, rice, peppers and artichokes. Garnished with marinated tomatoes, cucumber and watermelon radish. Side red pepper tzatziki 17

DINNER

ENTRÉE SALADS

GREEK SHRIMP SALAD GF

Chopped Romaine with creamy Italian vinaigrette, tomatoes, cucumbers, Kalamata olives and feta cheese 18

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

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.

PASTA/RISOTTO

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 6

POTATOES AU GRATIN GF

Baked with cheddar, parmesan, shallots, garlic, rosemary & cream 4

GLAZED CARROTS GF

With chili citrus glaze 4

MASHED POTATOES GF

Made daily with cream and butter 4

