

Owners: Chef Bill & Susie Hamrock

3950 Chain Bridge Rd

Fairfax, VA 22030

703-385-5433

Menu available 4:00-8:30

To Go Menu

HAMROCK'S

RESTAURANT

APPETIZERS

GUACAMOLE, MOZZARELLA and TOMATO BRUSCHETTA

Toasted baguettes with guacamole and marinated tomatoes. Topped with fresh mozzarella cheese and basil cream 9.50

CRISPY BRUSSELS SPROUTS GF

Crispy Brussels sprouts with chipotle aioli, cheddar jack cheese and spiced cashews 10.75

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 8.75

SOUP & SALAD

LOBSTER BISQUE GF

Topped with basil cream 7.50up

CHEFS SOUP 7.00

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 8.50

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

SANDWICHES

FRIED CHICKEN SANDWICH 13

Brioche Bun, Bbq and Honey Mustard Sauce, Lettuce, Tomato, Pickle. Steak Fries

SHRIMP and CRAB CAKE SANDWICH 18

Old Bay Remoulade, Brioche Bun, Lettuce, Tomato, Side Slaw. Steak Fries

HOUSE BURGER 13

Brioche Bun, Steak Fries, Lettuce, Tomato, Pickle Add Cheddar-Jack, American Cheese or Bacon

GRILLED CHICKEN CLUB 14

Grilled Chicken, Basil Mayo, Bacon, Lettuce, Tomato and Avocado. White sour dough bread. Steak Fries

SOUTHERN FRIED CHICKEN GF

Boneless fried chicken breast served with mashed potatoes, gravy and honey citrus glazed carrots 18

PARMESAN PANKO CHICKEN

Sautéed chicken breast with a Marinara-Sundried Tomato Cream Sauce, Grilled Asparagus and angel hair pasta, Parmesan 20

CHICKEN PARMESAN

Fried chicken breast topped with mozzarella cheese, marinara sauce, broccoli, parmesan, angel hair pasta 18

CHESAPEAKE SHRIMP & CRAB CAKES GF

Two Shrimp and crab cakes served with Old Bay remoulade, grilled zucchini and au gratin potato cake 26

GRILLED MEATLOAF

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

ENTRÉES

SHRIMP PROVENCAL GF

Sautéed shrimp with a white wine lemon butter sauce, garlic, artichokes, tomatoes and basil cream over saffron risotto 26

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 25

GRILLED FILET MIGNON of BEEF* GF

7oz filet with au gratin potato cake, creamed spinach and Bordelaise sauce 37

RIBEYE STEAK* GF

Grilled 12oz steak with rosemary garlic fries, parmesan, broccolini and red wine sauce 37

GRILLED PORK TENDERLOIN "CHOP" with DIJON GRAVY* GF

Served over Mashed Potatoes with Crispy Brussels sprouts, baby Carrots and chipotle cream 25

VEGETARIAN

SAFFRON & VEGETABLE RISOTTO GF

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

MOROCCAN CHICKPEAS WITH LETILS and RICE GF

Chick peas, Lentils and Rice with Artichoke Hearts. Garnished with Marinated Tomatoes, Cucumbers and Watermelon Radish 18

Dinner

ENTRÉE SALADS

GREEK SHRIMP SALAD GF

Chopped Romaine with creamy Italian vinaigrette, tomatoes, cucumbers, Kalamata olives and feta cheese 19

GRILLED SALMON SALAD* GF

Mixed greens with tomatoes, cucumbers, radishes and balsamic vinaigrette, pomegranate glaze and basil cream drizzled over a salmon filet 22

FRIED CHICKEN SALAD GF

Chopped Romaine with corn, tomatoes, cucumbers, honey mustard dressing and cheddar and jack cheeses 17.5

THE CAESARS

With Grilled Chicken 15

Grilled Steak 22

Sautéed Shrimp 18

Grilled Chicken Tortilla Salad

Romaine Lettuce, Cilantro Lime, Honey Vinaigrette, Corn, Tomatoes, Cucumbers and Cheddar Jack Cheese 16

Stuffed Avocado GF

With Curried Chicken Salad or Shrimp Salmon and Crab Salad

Chicken 14 Seafood 16 Both 15

Caprese Salad with Grilled Chicken Breast GF

Sliced Red and Yellow Tomatoes with Fresh Mozzarella Cheese,

Mixed Greens, Balsamic Glaze and Basil Cream. 16

Grilled Chicken Club Salad GF

Avocado, Bacon, Romaine Lettuce, Tomatoes, Cucumbers, Ranch Dressing Cheddar Jack Cheese 16

PASTA/RISOTTO

PENNE PASTA, SHRIMP & ANDOUILLE SAUSAGE

Sautéed shrimp with shallots, garlic, peppers and Andouille sausage in a Cajun cream sauce with parmesan 21

BAKED SHRIMP STUFFED with CRAB over SAFFRON RISOTTO GF

With a lobster ginger sauce and fresh broccoli 32

POTATO GNOCCHI

With toasted pecans, garlic spinach, Brussels sprouts, Prosciutto ham and garlic cream 19

PENNE PASTA w/MEATBALLS & MARINARA

Fresh marinara sauce with ground beef meatballs, Parmesan 16

GRILLED CHICKEN, PENNE PASTA CARBONARA

With cheddar jack cheese, parmesan and broccoli 16

SIDES

ROSEMARY GARLIC FRIES GF

Topped with parmesan cheese 6

DESSERT

LEMONCELLO CAKE-White Chocolate Mascarpone Frosting, Strawberries \$7.50

CHOCOLATE DELIGHT CAKE GF Chocolate Sauce, Fresh Whipped Cream \$8.00

NY CHEESECAKE Fresh Berries, Strawberry Sauce and Whipped Cream \$7.00

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

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

SOUP & SALAD

CRAB & ARTICHOKE CHOWDER GF

Topped with basil cream 6.5 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

VEGETARIAN

SAFFRON & VEGETABLE RISOTTO GF

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

MOROCCAN CHICKPEAS WITH LETILS and RICE GF

Chick peas, Lentils and Rice with Peppers, Celery, Artichoke Hearts. Garnished with Marinated Tomatoes, Cucumbers and Watermelon Radish

*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 15

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

7oz filet with au gratin potato cake, Creamed spinach and Bordelaise sauce 28

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

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

FRIED CHICKEN SANDWICH

Brioche Bun, Bbq and Honey Mustard Sauce, Lettuce, Tomato, Pickle. Steak Fries 13

CRAB CAKE SANDWICH

Old Bay Remoulade, Brioche Bun, Lettuce, Tomato, Side Slaw. Steak Fries 18

HOUSE BURGER 12

Brioche Bun, Steak Fries, Lettuce, Tomato, Pickle Add Cheddar-Jack, American Cheese or Bacon 1

BBQ CHEDDAR BACON BURGER 14

Brioche Bun, Steak Fries, Lettuce, Tomato, Pickle, Bbq Sauce, Cheddar Jack Cheese and Bacon

BLT 11

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

CURRIED CHICKEN SALAD SANDWICH

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

The Moore-McCandlish House



© Pawinee McEntire

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

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 Mauritsen 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

**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**