

Owners: Chef Bill & Susie Hamrock
3950 Chain Bridge Rd
Fairfax, VA 22030

HAMROCK'S

RESTAURANT

LUNCH

Wed-Fri 11:30-2:00

DINNER

Tues-Sat4:00-9

BRUNCH

Sun 4-8

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 9.50

CRISPY BRUSSELS SPROUTS GF

Crispy Brussels sprouts with chipotle aioli, cheddar jack cheese and spiced cashews 11

FIRECRACKER SHRIMP GF

Spiced Shrimp with a Sweet Chili Glaze over Corn Salsa with Avocado Fritter 13

MINI SHRIMP & CRAB CAKES GF

Shrimp and crab cakes with Old Bay Lemon Dill Aioli over southern slaw 13

DEVEILED EGGS GF

Topped with candied bacon, chopped pecans and chipotle cream 8.75

SOUP & SALAD

LOBSTER BISQUE GF 7.5 cup

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 9.75

CAPRESE SALAD GF

Fresh mozzarella cheese with red and yellow tomatoes, basil cream and balsamic glaze 9

CLASSIC CAESAR SALAD

Romaine lettuce with parmesan, creamy Caesar dressing and garlic croutons 8

Add White Anchovies 3

MIXED GREENS SALAD GF

Balsamic vinaigrette, grape tomatoes, cucumbers, radishes, and parmesan cheese 8.50

*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 chili glazed carrots 19

PARMESAN PANKO CRUSTED CHICKEN

Sautéed chicken breast with a Sundried Tomato Cream Sauce, Grilled Asparagus, Angel Hair Pasta 20

CHESAPEAKE SHRIMP & CRAB CAKES GF

Shrimp and Crab cakes served with Old Bay Lemon Dill Aioli, grilled zucchini and au gratin potato cake 28

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 26

GRILLED FILET MIGNON of BEEF* GF

7oz filet with au gratin potato cake, creamed spinach and Bordelaise sauce 39

NY STRIP STEAK* GF

Grilled 12oz steak with celery garlic mashed potatoes, garlic green beans, chipotle lime butter 38

GRILLED PORK TENDERLOIN “CHOP” with DIJON GRAVY* GF

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

VEGETARIAN

BUTTERNUT SQUASH RISOTTO GF

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

CRISPY TOFU over COCONUT RICE gf

Coconut rice with water chestnuts, toasted cashews, lime, cilantro, chili glazed carrots and green beans 20

Penne Pasta Primavera

Balsamic glazed portobello mushrooms, garlic spinach, tomatoes, asparagus, vegetable broth 18

PASTA/RISOTTO

PENNE PASTA with SHRIMP & ANDOUILLE SAUSAGE

Sautéed shrimp with shallots, garlic, peppers and Andouille sausage in a Cajun cream sauce with parmesan 22

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 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 5

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 24

FRIED CHICKEN SALAD GF

Chopped Romaine with corn, tomatoes, cucumbers, honey mustard dressing and cheddar and jack cheeses 18.50

THAI STEAK SALAD*

Grilled NY Steak over chopped romaine, tomatoes, cucumbers, pickled ginger, sweet chili glaze, chopped cashews, hoisin soy vinaigrette 23

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

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BRUNCH	Lobster Night Sunday
Sat/Sun 10-2:00	4-8pml

APPETIZERS

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

CRISPY BRUSSELS SPROUTS GF

Cheddar jack cheese, spiced cashews and chipotle cream 10

MINI SHRIMP & CRAB CAKES GF

Shrimp and crab cakes with Lemon Dill Aioli over southern slaw 12

DEVEILED EGGS GF

Candied bacon, chopped pecans and chipotle cream 8.5

SOUP & SALAD

Lobster Bisque GF 7.50cup|

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

CAPRESE SALAD GF

Fresh mozzarella cheese with sliced red tomatoes, basil cream and balsamic glaze 9

CAESAR SALAD

Romaine lettuce with parmesan, creamy Caesar dressing and garlic croutons 8

MIXED GREENS SALAD GF

Balsamic vinaigrette, marinated tomatoes, cucumbers, radishes, and parmesan cheese 7.5

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FILET MIGNON

ENTRÉES

SOUTHERN FRIED CHICKEN GF

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

CHESAPEAKE SHRIMP & CRAB CAKES GF

Two lump crab cakes served with Lemon Dill Aioli 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 18

POTATO GNOCCHI

With toasted walnuts, garlic spinach, Brussels sprouts, Prosciutto ham and garlic cream 18

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 23

GRILLED FILET MIGNON of BEEF* GF

7oz filet with au gratin potato cake, Creamed spinach and Bordelaise sauce 38

PENNE PASTA with SHRIMP & ANDOUILLE SAUSAGE

Sautéed shrimp with shallots, garlic, peppers and Andouille sausage in a Cajun cream sauce with parmesan 20

ENTRÉE SALADS

STUFFED AVOCADOS GF

Avocado halves topped with a choice of shrimp & crab salad or curried chicken salad Chicken 15 Both 16 Seafood 17

GRILLED SALMON SALAD* GF

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

GREEK SHRIMP SALAD GF

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

CHICKEN TORTILLA SALAD GF

Romaine Lettuce, Cilantro lime honey vinai-grette, corn, tomatoes, cucumbers , avocado and cheddar-jack cheese 17

FRIED CHICKEN SALAD GF

Chopped Romaine with corn, tomatoes, cucumbers, honey mustard dressing and cheddar and jack cheeses 17

CAPRESE SALAD with GRILLED CHICKEN GF

Sliced red & yellow tomatoes with fresh mozzarella cheese, balsamic glaze & basil cream over mixed greens 17

THAI STEAK SALAD

Marinated and grilled thinly sliced flat iron steak with chopped Romaine, tomatoes, cucumbers, water chestnuts, pickled ginger and soy vinaigrette 22

CURRIED CHICKEN SALAD SANDWICH

Chicken curry salad with lettuce & tomato on toasted cinnamon raisin bread. Served with house mixed greens salad 13

CRAB CAKE SANDWICH

The Chef's lump crab cake served on a Kaiser roll with lettuce, tomato & Old Bay remoulade. Served with fries & slaw 18

BLT

Crispy bacon, lettuce & sliced tomato with guacamole on white sourdough. Served with fries 13

HOUSE BURGER*

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

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 15



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WHITE WINES

	GLASS	BOTTLE		GLASS	BOTTLE
PINOT GRIGIO Punzi, Italy	8	29	SPARKLING Montelliana Prosecco, Italy	8.5	36
<i>Easy drinking Italian Pinot</i>			<i>Dry Italian sparkling wine</i>		
PINOT BLANC, Mader, Alsace		42	CHAMPAGNE Charles Orban France		78
<i>Apple, pear, melon, mild citrus, easy nice finish</i>			<i>Mouthwatering Champagne, citrusy acidity</i>		
SAUVIGNON BLANC Ponga, New Zealand	10.50	38	Sparkling Rose , Rouanne-Brut nature, Rhone-France		58
<i>Crisp wine with undertones of passion fruit and lime - refreshing balance</i>			<i>Crisp and refreshing pink grapefruit , strawberries and tropical fruit</i>		
WHITE BORDEAUX Semillion Sauvignon Blanc Blend, France	11	38			
<i>Rich, full & aromatic with a clean finish</i>			ROSÉ La Galope, France	9	34
CHENIN BLANC Remhoogte, South Africa	11	38	<i>Crisp, bright, strawberry notes</i>		
<i>Clean crisp, fresh wine with subtle fruit notes of apricot, guava and lime</i>			ROSÉ Dio Fili, Greece	11	38
CHARDONNAY Hayes Ranch, California	9.00	34	<i>Ripe stone fruit, red apple freshness, med bodied</i>		
<i>Crisp citrus and pear, highlighted by gentle vanilla oak</i>					
CHARDONNAY True Myth, California	12	42			
<i>Rich flavors of pear, pineapple citrus, vanilla & toasted oak</i>			MILLER LITE	6	
CHARDONNAY Meadowcroft, Napa-Callifornia		56	YUENGLING LAGER, DC BRAU PILS	6.50	
<i>Bouquet of citrus, vanilla , butterscotch and mild oak</i>			DC BRAU the PUBLIC PALE ALE, SNAKE DOG IPA	6.50	
RIESLING St.Christopher Kabinette, Mosel, Germany	9.50	34	FAIRWINDS BREWING CO. Quayside Kolsch, Howling Gale IPA	6.50	
<i>Apple, pear , melon and tropical fruit. Nice balance, not to sweet or light</i>			SIERRA NEVADA PALE ALE,	6.50	
SANCERRE Christian Lauverjat, Loirre Valley, France		56	GF ANGRY ORCHARD HARD CIDER Crisp Apple	6.50	
<i>Medium bodied, crisp and dry with tangy citrus & smoky minerals</i>			GF GREEN’S AMBER ALE , Belgium 16.9oz	13	
LOIRE SAUVIGNON BLANC Domaine De Chevilly-Quincy, France		42			

RED WINES

	GLASS	BOTTLE		GLASS	BOTTLE
MERLOT Rattlesnake Hills-Hyatt Vineyards, Washington State	9.5	36	CABERNET SAUVIGNON McManis, California	9.75	36
<i>Estate grown, dark chocolate, dried plums and vanilla</i>			<i>Dark color with dark berry fruit, oak aging and a hint of smoke & pepper</i>		
MERLOT Ramsay, North Coast, California		45	CABERNET SAUVIGNON Noble Hill, South Africa		46
<i>Intense flavors of blackberry and subtle hints of black pepper</i>			<i>Intense Cabernet w/ 2 years in French Cognac barrels adds richness & spice</i>		
MALBEC Milo Estate,	8.50	32	CABERNET SAUVIGNON Manso deVelasco, Chile		90
<i>Aromas of cherry, plum & blackberry with notes of chocolate, cherry & tobacco</i>			<i>Intense dark color, hints of leather soft spice and long tannins</i>		
MALBEC Chateau du Cedre, France		48	CABERNET SAUVIGNON , Rockpile Ridge, Sonoma-California		99
<i>France is long forgotten as the home of the original Malbec. Fruity, spicy aromas for a sophisticated wine</i>			<i>Bold blackberry, hints of leather and chocolate</i>		
SHIRAZ Snake Charmer, Australia		42	PINOT NOIR Tortoise Creek, California	9.75	38
<i>French oak for 12 months, deep color, rich, ripe fruit, full flavor</i>			<i>Aged in French oak, red cherry with fruity & floral aromas</i>		
ZINFANDEL Tortoise Creek, California	9.5	36	PINOT NOIR Au Bon Climat, Santa Barbara		48
<i>Rich and bursting with sweet berry flavors and overtones of blackcurrant</i>			<i>Strawberries,raspberries joined by anise & clove with mouth filling intensity</i>		
ZINFANDEL-BLEND Prisoner, California		85	CLARET-SKYSIDE RED , Newton, California		48
<i>The classic big, bold, jammy famous California Zin-blend</i>			<i>Complex dark berry flavors with hints of clove, juniper & chocolate</i>		
TEMPRANILLO Montecastrillo, Spain	11.5	40	GRENACHE , Casa Dumetz Clementine Carter,Santa Rita Hills-California		65
<i>Soft and bright red with intense strawberry and raspberry flavors</i>			<i>A blend of two vineyards in an area acclaimed for PN equally expressive for Grenache. Med body</i>		
VINA REAL Rioja Reserva, Spain		45	AMARONE , Ca’La Bionda, Italy		98
<i>90% Tempranillo blend, cherry, melted tannins, vanilla oaf and leather</i>			Intense with great balance and lond long finish		
MERITAGE RESERVE , Estancia, Paso Robles		58	CHIANTI CLASSICO Otello, Italy		42
<i>Cabernet, Merlot, Petit Verdot blend. Dark fruit, chocolate, caramel cedar & French vanilla</i>			<i>The famous Chianti Classico, intense with great balance</i>		
CABERNET-SYRAH Remhoogte Estate Blend, South Africa	13	46	BAROLO Mauro Molino, Italy		84
<i>2 years in French oak lead to a bold wine with spice, earth, chocolate & bacon</i>			<i>Smooth palate, velvety tannins, rich and ripe fruit</i>		
BORDEAUX , Haut Mondesir, France		58			
Dark ripe fruit, spices, oak and licorice					

