

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

HAMROCK'S

RESTAURANT

LUNCH W-F 11:30-1:30
BRUNCH
Sat/Sun 10-1:30
Dinner Tuesday-Sat 4-8:30
Sunday 4-8

BRUNCH

SIDES

- FRESH FRUIT CUP 4
- BACON OR SAUSAGE 4
- HOME FRIES 3
- ONE EGG 2
- TOAST 2

* May contain raw or under-cooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
*GF Gluten Free

APPETIZERS

- AVOCADO BRUSCHETTA

Toasted baguettes with creamy avocado topped with pico de gallo and queso fresco 9
- CRISPY BRUSSEL SPROUTS GF

Crispy brussels sprouts with chipotle aioli, cheddar jack cheese and spiced cashews, 10
- MINI CRAB CAKES GF

Lump crab cakes with Old Bay remoulade over southern slaw 12
- MIXED GREENS SALAD GF

Balsamic vinaigrette, marinated tomatoes, cucumbers, radishes, and parmesan cheese 7.50
- DEVILED EGGS GF

Topped with candied bacon, chopped pecans and chipotle Cream 8
- CAPRESE SALAD GF

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

BREAKFAST

- BRUNCH PLATTER*

Two eggs with choice of pancakes or French toast. Served with choice of bacon or sausage and home fries 13.95
- FARMHOUSE SCRAMBLE

Two eggs scrambled with onions, peppers, ham, and cheddar jack cheese blend. Home fries & fruit 13.95
- BRUNCH BOWL* GF

Home fries sautéed with onions, peppers, sausage gravy & 2 eggs. Served with choice of bacon or sausage 13.95
- GREEK VEGETABLE OMELET GF

Spinach, mushrooms, peppers & feta cheese. Served with home fries & fruit 13.95
- SHRIMP-CRAB CAKES BENEDICT *GF

Two shrimp and crab cakes topped with poached eggs & Old Bay remoulade. Served with home fries & fresh fruit 24
- OPEN-FACED TACO OMELET GF

Seasoned ground beef with tomatoes, corn & cheddar jack cheese blend drizzled with cilantro cream & chipotle bbq. Served with guacamole & home fries 14.95
- BREAKFAST QUESADILLA

Scrambled eggs, chorizo sausage, peppers & cheddar jack cheese blend. Served with guacamole, corn & tomato salsa, and drizzled with chipotle and cilantro cream 15
- FRIED CHICKEN & WAFFLES

Served with broccoli, sausage gravy, and maple syrup 15.50
- BELGIAN WAFFLE

Waffles with maple syrup served with fresh fruit and a choice of bacon or sausage 12.95
- BUTTERMILK PANCAKES

Three pancakes sprinkled with powdered sugar. Served with maple syrup, fresh fruit and a choice of bacon or sausage 12.95
- FRENCH TOAST

Dipped in cinnamon batter & rice krispies. Served with fresh fruit and a choice of bacon or sausage 12.95
- HAM and CHEESE OMELET GF

Chopped ham and cheddar jack cheese blend. Served with home fries and fruit 13.95

LUNCH

SOUTHERN FRIED CHICKEN GF

Boneless fried chicken breast served with mashed potatoes, gravy and honey citrus glazed carrots
18.00

STUFFED AVOCADOS GF

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

CRAB CAKE SANDWICH

The Chef's lump crab cake served on a Kaiser roll with lettuce, tomato & Old Bay remoulade. Served with fries & slaw 18.00

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 18.00

GREEK SHRIMP SALAD GF

Chopped Romaine with creamy Italian vinaigrette, tomatoes, cucumbers, Kalamata olives and feta cheese 18.00

The Moore-McCandlish House



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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.

TO DRINK

SANGRIAS 9

Blackberry Sage
Peach Tarragon

MIMOSAS 7.50

Orange juice & sparkling
Cranberry juice & sparkling
Peach-mango & sparkling

CIDERS 6.75

Angry Orchard Crisp Apple
Wyndridge Hard Cider
Blake's Strawberry Lemonade Hard Cider

OTHER BEVERAGES

Coastal Cocktails Vodka Orange Crush \$9
Wild Basin Boozy Blackraspberry Sparkling Water \$6.5

WINES BY THE GLASS

white

SAUVIGNON BLANC Ponga, New Zealand

Crisp wine with undertones of passion fruit and lime - refreshing balance 9.75

PINOT GRIGIO Punzi, Italy

Easy drinking Italian Pinot 8

CHARDONNAY Hayes Ranch, California

Crisp citrus and pear, highlighted by gentle vanilla oak 8

RIESLING St. Christopher, Germany

Apple, pear, melon and tropical fruit
Nice balance 9

SPARKLING Montelliana Prosecco, Italy

Dry Italian sparkling wine 8.5

red

MERLOT Hyatt Vineyards, Washington

Estate Grown, dark chocolate, dried plums and vanilla 9.50

MALBEC Milo Estate, Argentina

9 months in French oak, medium bodied with aromas of blackberry, plum and cherry 8.50

CABERNET-SYRAH Remhoogte Estate Blend, South Africa

2 years in French oak lead to a bold wine with spice, earth, chocolate and bacon 13

CABERNET SAUVIGNON McManis, California

Dark color with dark berry fruit, oak aging and a hint of smoke & pepper 9.5

PINOT NOIR Courre de Terre, Willamette Valley-Oregon

Blackberry-raspberry, mild earthy oak palate. Slightly tannic and dry for Oregon Pinot 13.50