

The HARRISON

STARTERS

THE HARRISON WINGS 15

blue cheese dipping sauce

GENERAL HARRY'S CAULIFLOWER 13

sesame, soy honey, vegan mayo, tso dipping sauce (v)

SPINACH ARTICHOKE DIP 14

hand-cut tortilla chips, salsa, sour cream

BRUSSEL SPROUTS 12

sesame, honey, Szechuan aioli (v)

TRUFFLE PARMESAN FRIES 15

white truffle oil, parmesan cheese

MAC & CHEESE 13

signature cheese blend, locatelli breadcrumbs

KOBE MEATBALLS 16

whipped herb ricotta, rustic tomato basil sauce

CRISPY CALAMARI 17

locally sourced, tomato sauce, chili flakes

TUNA TACOS 18

wonton shells, avocado, sriracha aioli

PASTA

SPICY RIGATONI VODKA 23

fresh paccheri pasta, basil, Calabrian pepper

SHRIMP & CRAB LINGUINE DIAVOLA 26

spicy cognac lobster sauce

SHORT RIB PAPPARDELLE 25

short rib ragu, whipped ricotta

ENTRÉES

EGGPLANT PARMESAN 22

fresh mozzarella, basil, over baby spinach

PEI MUSSELS FRITES 23

fra diavola -or- white wine, crispy fries

SCOTTISH SALMON & SHRIMP PROVENCAL 32

sautéed asparagus, blistered cherry tomatoes, whipped potatoes, beurre blanc

HONEY & SOY GLAZED CHILEAN SEA BASS 42

celery root pureé, Asian stir-fry vegetables

BUTTERMILK FRIED CHICKEN 25

fries, coleslaw, warm maple syrup

ORGANIC ROASTED CHICKEN 28

roasted daily, fresh herbs, asparagus, whipped potatoes, pan jus

ST. LOUIS STYLE BBQ SPARE RIBS 31

fall-off-the-bone, signature barbecue sauce, fries, coleslaw

BERKSHIRE FARMS DOUBLE-CUT PORK CHOP 29

bourbon marinade, apple chutney, sweet potato mash

5-HOUR BRAISED SHORT RIB 34

wild mushroom risotto, cabernet demi

FRIED CHICKEN SANDWICH 16

Monterey Jack cheese, herb mayo sauce, pickles, tomato, bibb lettuce, red onion, fries or coleslaw

THE HARRISON BURGER 18

proprietary double-stacked blend
fully dressed with American cheese
fries -or- coleslaw

bacon +3 ~ fried farm egg +2

grilled onion +1 ~ avocado +3

RAW BAR

RAW BAR SAMPLER 39

oysters 4, colossal shrimp 2, colossal crab, tuna tartar
served with a dijon aioli and our signature cocktail sauce

BLUE POINT OYSTERS 3

FEATURED OYSTERS mp
(six minimum)

COLOSSAL CRAB COCKTAIL 17

COLOSSAL U8 SHRIMP COCKTAIL 16

SOUP & SALADS

FRENCH ONION SOUP 11

rustic bread, gruyere cheese

B.L.T. WEDGE 16

baby iceberg, peppered bacon, crumbled danish blue cheese,
heirloom tomatoes, red onion, blue cheese dressing

CLASSIC CAESAR 12

romaine hearts, brioche croutons, shaved grana padana

ROASTED BEETS & ORGANIC BABY KALE 14

goat cheese, candied walnuts, raspberry vinaigrette

BURRATA CAPRESE 15

creamy burrata, heirloom tomatoes, basil, aged balsamic, extra
virgin olive oil, grilled rustic bread

MARKET GREENS 13

bacon, egg, onion, tomato, cucumber, brioche croutons,
Harrison vinaigrette

STEAKS

STEAK FRITES 36

14 oz. *sliced prime hanger,*
french fries, pan au poivre

14 oz. USDA PRIME NY STRIP 46

10 oz. FILET MIGNON 44

16 oz. STERLING RIB EYE 42

SURF & TURF

Colossal Shrimp & Crab Scampi +12

choice of sauce:

house steak sauce, bordelaise, chimichurri, au poivre

CLASSIC SIDES 6

sautéed baby spinach ~ creamy coleslaw

French fries ~ whipped potatoes

sweet potato mash ~ grilled asparagus

truffle fries ~ sauteed broccoli

SIGNATURE SIDES 8

mac & cheese

sesame honey brussels sprouts

general harry's cauliflower

The HARRISON

Old Fashioned

Woodford reserve bourbon,
orange bitters, maple syrup, maraschino

Peach Driver

pearl vodka, peach puree, orange

The Belmont

botanist gin, st. germain,
cucumber juice, lime, tonic

HANDCRAFTED COCKTAILS

Grace Kelly

belvedere vodka, peach
puree, fresh lemon,
prosecco

Negroni

botanist gin, carpano antica, Campari

New York Sour

high west bourbon, lemon,
simple syrup, malbec float

The Harrison Cosmo

stoli o, cointreau, fresh lime, cranberry

Dead Pear Mule

highest bourbon,
st. george pear, ginger beer, lime

SMALL BATCH COCKTAILS ON TAP

Manhattan

hudson baby bourbon,
carpano antica, orange bitters

Rum Punch

Bacardi 4 yr. rum,
pineapple, orange,
grenadine

Spicy Paloma

altos tequila & tanteo jalapeno
tequilas, fresh lime, grapefruit

Red Sangria

fresh granny smith apples,
amarena black cherries, oranges

FROZEN COCKTAILS

Frosé

rodney strong rose, ketel one
vodka, organic strawberries &
peach juice

Seasonal Frozen Margarita

altos tequila, organic prickly pear
puree, blue agave, lime juice

BEER SELECTIONS

DRAFT: Guinness, Peroni, Kona Big Wave, Kentucky Bourbon, Money IPA, Stella
Artois, Goose Island IPA, Bud Light, Barn Rocker,

BOTTLED: Budweiser, Michelob Ultra, Coors Light, Amstel Light, Heineken, Corona, Blue Moon

CHAMPAGNE & SPARKLING

Zardetto, Prosecco, Italy **On Tap 13**
Domaine Chandon Brut Rose, California 187ml **13**
Torisella, Prosecco Rose, Italy 45
Laurent Perrier, La Cuvee Champagne, France, 155

PINOT GRIGIO & PINOT GRIS

Forlani, Pinot Grigio, Veneto, Italy **10/34**
Caposaldo, Pinot Grigio, Veneto, Italy **On Tap 12**
Tramin, Pinot Grigio, Alto Adige, Italy 35
Marco Felluga Mongris Collio, Friuli, Italy 56

SAUVIGNON BLANC

Terranoble, Valle Central, Chile **10/36**
Gotham Project, Tara-Rua, New Zealand **On Tap 11**
Domaine Raffaitin-Planchon Sancerre, France 62
Charles Krug, Napa Valley 48

CHARDONNAY

Joel Gott, Napa County, CA **10/38**
Six Ridges, Kenwood, Russian River, CA **13/52**
La Crema, Sonoma Coast, CA 54
Sonoma Cutrer, Russian River, Sonoma, CA 55
Qupe, Y Block, Chardonnay 62

INTERESTING WHITES

Riesling, Saint M, Pfalz, Germany **11/40**
Gavi La Scolca, Gavi, Italy 38

ROSÉ

Vie Vite, Provence, France **12/40**
Corey Creek, Bedell Cellars, NY **On Tap 11**

PINOT NOIR

Trumpeter, Mendoza, Argentina 11/46
J Vineyards, CA **15/56**
Siduri, Willamette Valley, OR 60
Talbot, *Sleepy Hollow Vineyard*, Santa Lucia Highlands 70
Penner Ash, Wilamette Valley, OR 95

CABERNET SAUVIGNON & BLENDS

Cartledge & Brown, CA **10/40**
Gotham Project, Pacific Standard, CA **On Tap 12**
Decoy, Napa Valley, CA **16/60**
Twenty Bench, Napa Valley 45
Collusion, by *Josh Phelps*, Columbia Valley 50
Hook & Ladder, Chalk Hill, Russian River 64
Fatalis Fatum, Wolffer Estate, Long Island 85
Frog's Leap, Rutherford, Napa County, CA 105
Stags Leap *Artemis*, Napa Valley, CA 120
Jordan, Alexander Valley, Sonoma, CA 120
Duckhorn, Napa Valley, CA 144
Caymus, Napa Valley, CA 160
The Prisoner, Napa Valley, CA 105
Overture by *Opus One*, Napa Valley, CA 165

MALBEC

High Note, Uco Valley, Argentina **12/44**
Catena Alta, Historic Rows, Argentina 95

ZINFANDEL

Dashe Cellars 2015, Dry Creek Valley, Sonoma, CA 45
Robert Biale *Black Chicken*, Napa County, CA 72

SYRAH / SHIRAZ

Nine Stones Shiraz, Barossa Valley, Australia 42
Piedrassassi *Bien Nacido*, Santa Maria Valley, CA 76

MERLOT

Tortoise Creek, The Revitalist, CA **10/38**

INTERESTING REDS

Castellare Chianti Classico DOCG, Tuscany, Italy 42
Frescobaldi Rosso Remole, Tuscany, Italy 40