



## **Restaurant Week Brunch Specials**

**Two Courses \$25**

### **Appetizers (Choose One)**

**Butternut Squash Soup** with Toasted Pumpkin Seeds and Candied Bacon<sup>GF</sup>

**Baked Potato Soup with Cheddar** <sup>GF</sup>

**Lobster Bisque** <sup>GF</sup>

**Pumpkin Bread** with Caramel Sauce, Whipped Cream

**Winter Salad** - Organic Mixed Greens, Red Grape Tomatoes, Dried Cranberries, Persian Cucumber, Sliced Pears, Watermelon Radish, Dijon Apple Cider Vinaigrette <sup>GF</sup>

### **Entrées (Choose One)**

**Steak and Eggs** NY Strip-Chipotle Lime Butter, Scrambled Eggs, Breakfast Potatoes(\$5 Surcharge) <sup>GF</sup>

**French Toast Platter** Your Choice of Eggs, Bacon or Sausage, Fruit and Breakfast Potatoes

**Crab Cake Benedict**- with Poached Eggs, Remoulade, Side Fruit and Breakfast Potatoes

**Fried Chicken and Waffles** Sausage Gravy

**Smoked Salmon and Brie Omelet** <sup>GF</sup> Breakfast Potatoes, Fresh Fruit

**Grilled Chicken and Fried Brie Salad** <sup>GF</sup> Organic Mixed Greens, Mango Salsa, Red Grape Tomatoes, Watermelon Radish, Persian Cucumbers, Balsamic Vinaigrette

**Butternut Squash Risotto** <sup>GF</sup> Butternut Squash, Baby Carrots, Parmesan, Toasted Pumpkin Seeds

**Stuffed Avocado** <sup>GF</sup> Half with Curry Chicken Salad and Half with Seafood Salad



## Restaurant Week – Dinner Specials

THREE COURSES \$40

### APPETIZERS

**BAKED POTATO SOUP w/ Cheddar** <sup>GF</sup>

**LOBSTER BISQUE** <sup>GF</sup>

**BUTTERNUT SQUASH SOUP with Pears and Candied Bacon** <sup>GF</sup>

**Winter Salad** <sup>GF</sup>- Organic Mixed Greens, Tomatoes, Watermelon Radish, Tomatoes, Balsamic Vinaigrette, Dried Cranberries, Toasted Pecans and Parmesan

**Crescent Roll Baked Brie-** Mango, Cranberry Glaze

**Caprese Salad** Sliced Tomatoes, Fresh Mozzarella Cheese, Basil Cream, Balsamic Glaze <sup>GF</sup>

### ENTRÉES (choose one)

**Grilled NY Strip Steak** <sup>GF</sup>- Lightly Blackened over Mashed Potatoes, Garlic Green Beans and Chipotle Butter (plus \$6) <sup>GF</sup>

**Red Wine Braised Short Rib-** over Mashed Potatoes, “French Onion Soup”, Broccoli (plus \$6) <sup>GF</sup>

**Lobster Crab Ravioli** Lobster Ginger Sauce, Lobster Garnish

**Crab Cakes** Old Bay Remoulade, Potato Au Gratin, Grilled Zucchini <sup>GF</sup>

**Sauteed Rockfish Filet-** Lobster Ginger Sauce, Mashed Potatoes, Grilled Asparagus, Marinated Tomatoes and Calamata Olives <sup>GF</sup>

**Chicken Breast Saltimbocca-** Sautéed Chicken Breast- Prosciutto, Mozzarella, Au Gratin Potatoes <sup>GF</sup>

**Lentil Cakes-** Chili Orange Glaze, Mango Salsa, Garlic Spinach, Turnips, Baby Carrots <sup>GF</sup>

### DESSERT (choose one)

**CHOCOLATE DELIGHT CAKE** <sup>GF</sup> Chocolate Ganache Frosting, Fresh Whipped Cream and Chocolate Sauce

**LEMONCELLO CAKE** Fresh Berries, Raspberry Sauce, Whipped Cream    **CHOCOLATE ESPRESSO CHEESECAKE** Chocolate Sauce, Whipped Cream

**CARAMEL APPLE BREAD PUDDING** w/Homemade Vanilla IC    **SMORES ICE CREAM PIE** Chocolate Ice Cream with Reeces P-Nut Butter, Marshmallows, Graham Cracker Crust

**HOMEMADE ICE CREAMS** Vanilla, Mint Chocolate Chip, Blackraspberry Chocolate Chip <sup>GF</sup>

### Local Beers

<b>Amber Lager</b> , Great Lake-Elliot Ness, Cleveland	\$6.50
<b>IPA</b> , Face Plant-Lost Rhino Brewing, Ashburn, VA	\$6.50
<b>Hazy IPA</b> , Honor Brewing, Chantilly, VA	\$9.50 (16oz)
<b>Red Ale</b> , Exile Red Ale, Evolution Craft Brewing, Salisbury, MD	\$6.50

### Ciders/Specialty

Hard Cider, Windridge, Dallastown, PA	\$6.50
Potter's Petite Cider, Charlottesville, VA	\$6.50
Coastal Cocktails, Vodka Orange Crush	\$9.00
Coastal Cocktails, Gin Black Berry Bramble	\$9.00

### Wine Features

<b>Alberino</b> , Columbia, Spain	\$13.50 glass   \$50 bottle
<b>Rose</b> , Zestos Vineyards, Spain	\$8 glass   \$29 bottle
<b>Chardonnay</b> , Rocklin Ranch, California	\$12 glass   \$44 bottle
<b>Chenin Blanc</b> , Honeybunch, Remhoothe-Reserve, South Africa	\$13 glass   \$48 bottle
<b>Pinot Noir</b> , Coeur de Terre, Willamette, Oregon	\$14 glass   \$52 bottle
<b>Cabernet Franc</b> , Reserve Two Mountain, Washington	\$12 glass   \$44 bottle
<b>Zinfandel Blend</b> , Sexual Chocolate, Napa Valley, California	\$52 bottle
<b>Cabernet Sauvignon</b> , Love on Mars, Sonoma, California	\$14 glass   \$54 bottle
<b>Cabernet Sauvignon</b> , Glunz, Paso Robles, California	\$76 bottle
<b>Cabernet Sauvignon</b> , M100, Columbia Valley, Washington	\$15 glass   \$58 bottle
<b>Cabernet Blend</b> , The Pairing, California	\$60 bottle
<b>Verona Corvona</b> , Tizzani, Italy	\$15 glass   \$58 bottle
<b>Montepulciano</b> , Italy	\$14glass \$55 bottle
<b>Barolo</b> , Broccardo, Italy	\$70 bottle

### Dessert Wines

WHITE Dario Coos, Ramando, Italy	\$12 glass   \$35 half-bottle
RED Churchill's Reserve, Portugal	\$13 glass

# HAMROCK'S

 R E S T A U R A N T 

## RESTAURANT WEEK LUNCH

2 Courses \$25

### Appetizers (Choose One)

**Butternut Squash Soup** with Toasted Pumpkin Seeds and Candied Bacon<sup>GF</sup>

**Baked Potato Soup with Cheddar** <sup>GF</sup>      **Lobster Bisque**<sup>GF</sup>

**Caprese Salad** Sliced Tomatoes, Fresh Mozzarella Cheese, Basil Cream, Balsamic Glaze

**Winter Salad** - Organic Mixed Greens, Red Grape Tomatoes, Dried Cranberries, Sliced Pears, Persian Cucumber, Watermelon Radish, Dijon Apple Cider Vinaigrette<sup>GF</sup>

### Entrées (Choose One)

**Crab Cake** 5oz Crab Cake with Old Bay Remoulade, Potato Au Gratin, Grilled Zucchini <sup>GF</sup>

**Chicken Breast Saltimbocca** Chicken Breast with Prosciutto Ham, Fresh Mozzarella Cheese over Mashed Potatoes, Grilled Asparagus<sup>GF</sup>

**Penne Pasta with Sautéed Shrimp and Andouille Sausage** Cajun Cream Sauce

**Grilled Salmon** - Rice, Mango Salsa, Pomegranate Glaze and Basil Cream<sup>GF</sup>

**Grilled Chicken and Fried Brie Salad** Organic Mixed Greens, Mandarin Oranges, Red Grape Tomatoes, Watermelon Radish, Persian Cucumbers, Balsamic Vinaigrette<sup>GF</sup>

**Stuffed Avocado** <sup>GF</sup> Half with Curry Chicken Salad and Half with Seafood Salad

**Butternut Squash Risotto** Butternut Squash, Baby Carrots, Parmesan, Toasted Pumpkin Seeds<sup>GF</sup>