

HARRISON'S

RESTAURANT

25 Main Street • Stowe, Vermont

STARTERS

PARKER HOUSE ROLLS 10
four Two Sons Bakehouse Parker House Rolls,
salted maple butter

CAJUN CRAWFISH CRAB CAKES 18
panko encrusted pan seared crawfish/crab cakes,
Creole aioli, lemon, mixed greens

WHIPPED RICOTTA 13
fresh mint, olive oil, cinnamon honey, vegetables,
grilled Elmore Mountain Bread

PARMESAN TRUFFLE FRIES 12
hand-cut fries, white truffle oil, parmesan cheese,
black pepper garlic aioli

DUCK DRUMETTES 17
maple chipotle glazed fried duck drumettes,
crudités, house blue cheese dressing

TUSCAN WHITE BEAN DIP 14
mixed olives, assorted vegetables, herb infused
olive oil, grilled Elmore Mountain bread

HARRISON'S MUSSELS 18
Prince Edward Island mussels, white wine, marinara,
cream, shaved pecorino, scallions, basil

MEDITERRANEAN CALAMARI 16
sautéed calamari, pepperoncini, sun-dried
tomatoes, garlic, shallots, scallions, white wine
butter broth, fried leeks

AHI TUNA WONTON "NACHOS" 20
spicy ahi tuna tartare served on crispy wontons with
wasabi aioli, chili aioli, soy pearls

GRILLED OCTOPUS 20
sesame and lime grilled octopus, Korean chili, frisee,
soy glaze, fried leeks

SOUP OF THE DAY 8
featuring seasonal & locally sourced ingredients

SALADS

HOUSE SALAD 12
Naked Acre Farm mixed greens, maple balsamic
vinaigrette, cucumber, carrots, vine ripe tomatoes

WATERMELON & JICAMA SALAD 16
Naked Acre Farm mixed greens, watermelon,
jicama, cojita cheese, agave cilantro vinaigrette,
toasted pepitas, organic mixed greens, fresh mint

CAESAR SALAD 11 / 14
romaine hearts, Caesar dressing,
house croutons, parmesan, lemon

GREEK SALAD 14
Naked Acre Farm mixed greens, baby arugula,
heirloom tomatoes, mixed olives, marinated
artichokes, pickled haricot verts,
herb vinaigrette, feta

BURRATA CAPRESE 18
Maplebrook Farms burrata, heirloom tomatoes,
Naked Acre Farm mixed greens, basil, mango white
balsamic vinaigrette, grilled Elmore Mountain bread



RAW BAR

OYSTERS ON THE HALF SHELL 3.50 each
oyster of the night (please ask your server)
on the half shell, mignonette, lemon

SHRIMP COCKTAIL 16
five chilled jumbo shrimp, lemon,
classic cocktail sauce



ENTRÉES

PISTACHIO ENCRUSTED VENISON	48	FILET MIGNON	49
pistachio encrusted venison tenderloin, brown butter tart cherry demi glace, crumbled Jasper Hill Farm Bayley Hazen blue cheese, mashed potato, sautéed mixed vegetables		grilled filet mignon, au poivre sauce, roasted brocolini, garlic smashed fingerling potatoes	
PAN ROASTED STATLER CHICKEN	34	GRILLED MARINATED RACK OF LAMB	46
lemon chevre cream, roasted brocolini, artichokes, garlic smashed fingerling potatoes		marinated rack of lamb, cilantro mint chimichurri, sea salted feta, fried leeks, roasted brocolini, mashed potato	
CHICKEN RAZORBACK	33	TUNA NIÇOISE	34
sautéed chicken breast, wild boar salami, roasted red peppers, melted Vermont cheddar, parmesan cheese, mashed potatoes, sautéed mixed vegetables		grilled yellowfin tuna, mixed olives, fingerling potato salad, heirloom tomatoes, sous vide eggs, pickled haricot verts, Naked Acre Farm mixed greens, herb vinaigrette	
MEDITERRANEAN VEGETABLE PASTA	32	YUZU GLAZED SALMON	39
fettuccine, roasted red peppers, artichokes, sun-dried tomatoes, pepperoncini, tomato, white wine garlic butter sauce, sea salted Feta		yuzu marmalade glazed Faroe Island salmon filet, edamame puree, soy pearls, wasabi pea crumbs, jasmine rice, mixed vegetables	
add shrimp \$9 add chicken \$8		NEW ENGLAND LOBSTER ROLL	37
SWEET POTATO GNOCCHI (VE)	32	Maine lobster meat lightly dressed with mayonnaise, lemon, Old Bay seasoning, toasted top-split roll, hand-cut fries, coleslaw, dill pickle	
sweet potato gnocchi, cauliflower bechamel, baby arugula, romesco sauce, roasted brocolini, toasted sunflower seeds		HARRISON'S WAGYU BURGER	27
*CONTAINS NUTS		grilled American Wagyu beef, toasted brioche bun, Cabot cheddar, burger sauce, lettuce, tomato, caramelized onions, hand-cut fries, dill pickle	
SEAFOOD YELLOW CURRY	37	VEGGIE BURGER (VERMONT BEAN CRAFTERS HARVEST)	
sautéed shrimp and mussels simmered in a yellow curry coconut sauce over lo mein noodles with mixed vegetables, arugula, toasted coconut		sub truffle fries \$2 sub gluten-free bun \$2	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.*

20% gratuity will be added to parties of 6 or more. Maximum of 2 separate checks per table please.