

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

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

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

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, cotija 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

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

pistachio encrusted venison tenderloin,
brown butter tart cherry demi glace, crumbled
Jasper Hill Farm Bayley Hazen blue cheese,
mashed potato, sautéed mixed vegetables

PAN ROASTED STATLER CHICKEN

34

lemon chevre cream, roasted baby carrots,
artichokes, garlic smashed fingerling potatoes

CHICKEN RAZORBACK

33

sautéed chicken breast, wild boar salami,
roasted red peppers, melted Vermont
cheddar, parmesan cheese, mashed
potatoes, sautéed mixed vegetables

MEDITERRANEAN VEGETABLE PASTA

32

fettuccine, roasted red peppers, artichokes,
sun-dried tomatoes, pepperoncini, tomato,
white wine garlic butter sauce, sea salted Feta

add shrimp \$9

add chicken \$8

WAGYU CHEESEBURGER

27

grilled American Wagyu beef, toasted
brioche bun, Cabot cheddar, black pepper
aioli, lettuce, tomato, hand-cut fries, dill pickle

VEGGIE BURGER (VERMONT BEAN CRAFTERS HARVEST)

sub truffle fries \$2

sub gluten-free bun \$2

FILET MIGNON

49

grilled filet mignon, au poivre sauce,
roasted baby carrots, garlic smashed
fingerling potatoes

GRILLED MARINATED RACK OF LAMB

46

marinated rack of lamb, cilantro mint
chimichurri, sea salted feta, fried leeks,
roasted baby carrots, mashed potato

YUZU GLAZED SALMON

39

yuzu marmalade glazed Faroe Island salmon
filet, edamame puree, soy pearls, wasabi pea
crumbs, jasmine rice, mixed vegetables

GRILLED RAINBOW TROUT

30

grilled rainbow trout, lemon tarragon butter,
rice, mixed vegetables

NEW ENGLAND LOBSTER ROLL

37

Maine lobster meat lightly dressed with
mayonnaise, lemon, Old Bay seasoning,
toasted top-split roll, hand-cut fries,
coleslaw, dill pickle

TUNA NIÇOISE

34

grilled yellowfin tuna, mixed olives, fingerling
potato salad, heirloom tomatoes, hard boiled
eggs, pickled haricot verts, Naked Acre Farm
mixed greens, herb vinaigrette

*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.