

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,
warm baguette

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

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

SOUP OF THE DAY 8
featuring seasonal & locally sourced ingredients

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	GRILLED RAINBOW TROUT 30
pistachio encrusted venison tenderloin, brown butter tart cherry demi glace, crumbled Jasper Hill Farm Bayley Hazen blue cheese, mashed potato, sautéed mixed vegetables	grilled rainbow trout, lemon tarragon butter, rice, mixed vegetables
PAN ROASTED STATLER CHICKEN 34	SEAFOOD YELLOW CURRY 37
lemon chevre cream, roasted broccolini, artichokes, garlic smashed fingerling potatoes	sautéed shrimp and mussels simmered in a yellow curry coconut sauce over lo mein noodles with mixed vegetables, arugula, toasted coconut
CHICKEN RAZORBACK 33	FILET MIGNON 49
sautéed chicken breast, wild boar salami, roasted red peppers, melted Vermont cheddar, parmesan cheese, mashed potatoes, sautéed mixed vegetables	grilled filet mignon, au poivre sauce, roasted broccolini, garlic smashed fingerling potatoes
MEDITERRANEAN VEGETABLE PASTA 32	GRILLED MARINATED RACK OF LAMB 46
fettuccine, roasted red peppers, artichokes, sun-dried tomatoes, pepperoncini, tomato, white wine garlic butter sauce, sea salted Feta add shrimp \$9 add chicken \$8	marinated rack of lamb, cilantro mint chimichurri, sea salted feta, fried leeks, roasted broccolini, mashed potato
TUNA NIÇOISE 34	NEW ENGLAND LOBSTER ROLL 37
grilled yellowfin tuna, mixed olives, fingerling potato salad, heirloom tomatoes, hard boiled eggs, pickled haricot verts, Naked Acre Farm mixed greens, herb vinaigrette	Maine lobster meat lightly dressed with mayonnaise, lemon, Old Bay seasoning, toasted top-split roll, hand-cut fries, coleslaw, dill pickle
YUZU GLAZED SALMON 39	HARRISON'S WAGYU BURGER 27
yuzu marmalade glazed Faroe Island salmon filet, edamame puree, soy pearls, wasabi pea crumbs, jasmine rice, mixed vegetables	grilled American Wagyu beef, toasted brioche bun, Cabot cheddar, burger sauce, lettuce, tomato, caramelized onions, hand-cut fries, dill pickle VEGGIE BURGER (VERMONT BEAN CRAFTERS HARVEST) 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.