

HARRISON'S

RESTAURANT

25 Main Street • Stowe, Vermont

STARTERS

PARKER HOUSE ROLLS	10	WARM BRIE & JAM	18
four Two Sons Bakehouse Parker House Rolls, salted maple butter		melted brie, strawberry rhubarb jam, baguette, toasted almonds	
GRILLED OCTOPUS	20	DUCK DRUMETTES	17
Korean chili, sesame and lime grilled octopus, frisee, soy glaze, fried leeks		maple chipotle glazed fried duck drumettes, crudités, house blue cheese dressing	
AHI TUNA WONTON "NACHOS"	20	SMOKED TROUT DIP	16
spicy ahi tuna tartare served on crispy wontons with wasabi aioli, chili aioli, and soy pearls		Lavash, crudités, lemon horseradish cream cheese	
CAJUN CRAWFISH CRAB CAKES	20	MEDITERRANEAN CALAMARI	16
panko encrusted pan seared crawfish/crab cakes, Creole aioli, lemon, mixed greens		sautéed calamari, pepperoncini, sun-dried tomatoes, garlic, shallots, scallions, white wine butter broth, fried leeks	
HARRISON'S MUSSELS	19	ROASTED MUSHROOM TOAST	13
creamy garlic white wine butter sauce, toasted almonds, tomato, scallions, baguette		roasted mushrooms, parmesan cheese, grilled Elmore Mountain Bread focaccia, cinnamon honey	
ARTISAN CHEESE BOARD	18	PARMESAN TRUFFLE FRIES	11
locally produced cheeses, sliced baguette, spiced almonds, sliced apple, honey		hand-cut fries, white truffle oil, parmesan cheese, black pepper garlic aioli	

SALADS

ROASTED SQUASH SALAD	18
roasted Delicata squash, mixed greens, sliced apple, crumbled chevre, maple chipotle glazed almonds, watermelon radishes, julienne carrots, maple lime vinaigrette	
ROASTED BEET & FETA SALAD	17
roasted golden beets, sea salted Feta, mixed greens, toasted walnuts, fig syrup, olive oil, radishes	
CAESAR SALAD	9 / 14
romaine hearts, Caesar dressing, house croutons, parmesan, lemon	
HOUSE SALAD	12
Little Leaf mixed greens, maple balsamic vinaigrette, cucumber, carrots, vine ripe tomatoes	



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	15
five chilled jumbo shrimp, lemon, classic cocktail sauce	

SOUP OF THE DAY	8
featuring seasonal & locally sourced ingredients	



ENTRÉES

PISTACHIO ENCRUSTED VENISON	49	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, roasted garlic fresh herb compound butter, bordelaise sauce, mashed potato, sautéed mixed vegetables	
GRILLED MARINATED RACK OF LAMB	46	GRILLED NEW YORK STRIP	45
marinated rack of lamb, Dijon mustard and cracker crumb, balsamic glaze, mashed potato, sautéed mixed vegetables		grilled New York strip steak, au poivre sauce, roasted fingerling potatoes, mixed vegetables	
LOBSTER MAC & CHEESE	42	CRAB STUFFED SALMON	40
cavatappi pasta, Maine lobster meat, sautéed artichoke hearts, Vermont cheddar and parmesan cheese, cracker crumb (vegetarian option \$32)		crab stuffed Faroe Island salmon filet, lemon, crème fraiche, jasmine rice, mixed vegetables	
MARSALA MUSHROOM RAVIOLI	36	GRILLED RAINBOW TROUT	35
portabella and porcini mushroom stuffed ravioli, Marsala wine cream sauce, shaved parmesan, mixed vegetables		lemon tarragon compound butter, jasmine rice, sautéed mixed vegetables	
CHICKEN RAZORBACK	34	MEDITERRANEAN VEGETABLE PASTA	32
sautéed chicken breast, wild boar salami, roasted red peppers, melted Vermont cheddar, parmesan cheese, mashed potatoes, sautéed mixed vegetables		fettuccine noodles, roasted red peppers, artichokes, tomato, sun-dried tomatoes, pepperoncini peppers, white wine garlic butter sauce, sea salted Feta	
CHICKEN PICCATA	32	HARRISON'S WAGYU BURGER	30
pan seared chicken breast, lemon, capers, white wine butter sauce, mashed potatoes, sautéed mixed vegetables		grilled American Wagyu beef, toasted brioche bun, Cabot cheddar, burger sauce, lettuce, tomato, caramelized onions, hand-cut fries, dill pickle	
		(add parmesan truffle fries \$4) (VT Bean Works veggie burger \$25)	

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.