

BAR BITES

MIXED SPICED NUTS GF V \$6

MARINATED OLIVE MEDLEY GF V \$6

SHARE

BREADS + SPREADS GFO VEG

Crostinis served with the following spreads: Taleggio Pimento, Roasted Garlic Hummus, and Roasted Green Tomato Goddess dip. \$12 / \$24 (serves 4)

CHARCUTERIE BOARD GFO

Weekly rotating combination of two meats, two cheeses, olives, mustard, jam, and crostinis. \$16 / \$27 (serves 4)



HARRY'S

AT HOFHEIMER

Our New American cuisine is known for its eclectic and innovative approach to combining diverse flavors and ingredients from various culinary traditions.

SMALL PLATES

FRITES + DIPS GF VEG

Hand-cut, crispy, golden fries served with three delectable sauces: creamy chimichurri, beurre blanc, and spicy raspberry ketchup. \$9

GRILLED + MARINATED VEGETABLE V GF

Roasted seasonal vegetables and olives drizzled in lemon thyme vinaigrette. \$9

BEEF EMPANADAS (3)

Served with creamy chimichurri sauce and pickled red onions. \$9

TUNA TARTARE* GF

Tuna tartare, avocado, corn mousse, golden berries, pickled fresno chilies, sweet potato chips. \$16

SHRIMP TOAST (3)

Creole style shrimp toast with dilly billy relish. \$12

CROQUETTE (3)

Potato croquette stuffed with chorizo, carrot puree, and fresh farmers cheese. \$12

STEAK + EGGS* GF

3 petit potato cakes topped with sliced steak, avocado, and gooey cured egg yolks. \$14

PORK BELLY BISCUITS (3)

House made biscuit with pomegranate glazed pork belly. \$14

CHICKEN + WAFFLE (3)

Waffle breaded chicken on top of a mini waffle drizzled in a cherry hot honey. \$13

HAND PIES (2) VEG

Mushroom and leek filling, beurre blanc, and balsamic glaze. \$12

CHORIZO AL VINO GF

Chorizo cooked down in red wine, grilled peaches. \$12

GF- GLUTEN FREE

GFO- GLUTEN FREE OPTION

VEG-VEGETARIAN

V-VEGAN

ENTREES

POMEGRANATE GLAZED PORK BELLY GF

Crispy pork belly served over broccoli rabe and roasted garlic mashed potatoes. **\$28**

COFFEE RUBBED STEAK + FRITES* GF

A savory steak rubbed with a coffee crust and grilled; served with hand-cut golden, crispy frites. **\$32**

MUSHROOM + LEEK RISOTTO VEG GF

Cooked with Truffle oil, shaved parmesan and chives. **\$23**
Add protein steak or tuna. **\$9**

SEARED AHI TUNA* GF

Served with corn mousse and mixed greens tossed in a pomegranate vinaigrette. **\$26**



We draw our inspiration from two iconic "Harrys" of the 1920s: Harry Craddock, the legendary mixologist of The Savoy Hotel in London, and Harry MacElhone, the renowned author of "The ABCs of Cocktails."

Books can be purchased in the restaurant.

Group Dinners?

Our Mezzanine is perfect for dinners serving up to 20 people.

Need a Bigger Space?

Our 2nd-floor event venue is perfect for groups of 35 to 250 people

Inquire: info@harrysrva.com

SANDWICHES

HARRY'S FAMOUS BURGER*

Topped with bacon, mixed greens, tomato, onions, and creamy chimichurri, served with frites. **\$17**

PIMENTO GRILLED CHEESE VEG

Served on sourdough bread with house made taleggio pimento and pickled red onions with a side of fresh greens tossed in lemon thyme vinaigrette. **\$12**

SALADS

NICOISE SALAD* GF

A twist on the traditional salad featuring tuna, soft cured egg yolk, pickled green beans, potatoes, olives, and drizzled with lemon thyme vinaigrette. **\$18**

POMEGRANATE HARVEST SALAD VEG GF

Mixed greens, goat cheese, pomegranate, fried sage, pepitas with pomegranate vinaigrette. **\$12**
Add protein steak or tuna. **\$9**

Desserts

Pick 5 mini bites mix & match \$11

RASPBERRY CHEESECAKE
VANILLA CHEESECAKE VEG

CHOCOLATE TRUFFLE
ESPRESSO TRUFFLE GF VEG

LEMON MACARON
COFFEE MACARON
CHOCOLATE MACARON
RASPBERRY MACARON
PISTACHIO MACARON

VEG