

FUN THINGS

to put in your mouth

Sweet Sweetback's Baadass Bean Cakes

The appetizer that THE MAN doesn't want you to order! Spicy black bean muthas served up with sour cream, lettuce and tomato salsa fresca. \$5.81 Dedicated to our dear 2009 G-20 Summit protesters.

Britney Spears

Chicken tenders that are marinated, poked with a sharp stick and grilled. We serve them with some greens and some dippable dips for dipping, like a chipotle sauce and a basil pesto. \$8.58 We recommend actually eating these versus lip synching.

Spinach Dip

Hot, creamy dip with artichoke hearts and cheese, served with croutons in a tear-it-apart-and-eat-it Allegro Hearth bread bolle. \$7.79

A HARRIS GRILL FAVORITE!

Small Bites Make Hands Look Huge!

Our bite-sized burgers on bite-sized buns were so dog-gone popular we've decided to introduce their little cousins. All yinz can eat served only in sets of two at a time for \$2.69, 'cause while you have that thing open...

Black Angus Beef Baby Burgers

Our original itty-bitty cheeseburger. Did you know the small burger was invented in Pittsburgh by us?

Swine & Dandy

BBQ Pork, prodded, poked, and pulled professionally on premises by our pork-pulling prep punks.

Krabby Pattys

Lumpy crab cakes all griddled up and presented with a splooj of our special pink sauce tartare. 2/\$4.98

Chicken Quesadilla

Más grande que el procuedio, el pollo se asa parrilla y se sirve con todos los compleuertos. \$9.92



Indicates items that are or can easily be made vegetarian. We ain't claiming to make anything vegan 'cept water.



Indicates "Heart-Unhealthy" items high in protein and fat, which makes them suitable for those on low carb diets, big tough manly men, and anyone with really, really good health insurance.



Indicates items suitable for those on a dairy- and gluten-free raw foods diet who will only eat locally grown, organic, non-GMO food produced by worker-owned cooperatives that pay a living wage, drive hybrid tractors and don't test their products on animals. Also, NPR listeners.

NEW AT THE GRILL

Calimari Mata Hari

Our favorite cephalopod all dressed up in a seasoned breading and quickly flash-fried, then tossed in a sweet and spicy chile drizzle of Dutch and Indian influence, \$7.32

Shrimp Dogs

new at the grill

A Crustacean Corndog of delicious repute! Hand-skewered jumbos lovingly dipped in the most flavorific of batters and dipped just 'til done. \$7.88 With an apricot horseradish sweet-n-hot dippity dip.

Blackened Bleu Medallions

the original Scooby Snack: tender medallions of Angus beef filet, blackened quickly in an iron skillet just like Grandma used to correct Pap with. \$8.08 Drizzled with a subtle bleu cheese sauce supreme.

Polish Church Basement Pierogies

High-density dumplings from Poland that our Pirates made famous – carefully assembled by nimble immigrant hands, slathered in butter 'n onions. \$7.35

Buffalo Chicken Dip

A favorite of every Stillers party south of Penn Ave. Oven baked, gooey, and full o' spicy bird, served with celery sticks and pita wedges for dippin'. \$9.45

A Fantasy in Fried Feta *new at the grill*

Sheeps and goats and cows better scurry, when we fry this up in a hurry, coated with a light breaded slurry, and some sauce on top! The famous greek cheese done up real nice with some roasted red pepper coulis for dipping. \$6.07

Harris' Hummus

With tahini and a touch of lime, served with warm pita bread triangles or crispy fried pita chips. \$7.27

A HARRIS GRILL FAVORITE!

HARRIS GRILL CARES ABOUT YOUR HEALTH! (Sort of.) We use non-hydrogenated vegetable oils and butter for cooking 'cept for the wing sauces, which have margarine in them. No lard anywhere. Sadly, lard is difficult to find these days.

WINGS

in your choice of sauce

- Just Damn Hot Buffalo**
- Jamaican Jerk**
- Big Gay Al's Strawberry Chipotle Barbeque**
- Honey-Pepper Glazed**
- Colombian Gum Nummers**
- Dry-Rubbed Bacon**

On the bone as God intended, they're served with celery sticks and ranch or fromage bleu – also as God intended. All are spicy – particularly the 'Nummers – but you just have to ask if you want them hotter than hell. 6.42 for six joints sounds about fair in this economy - even less at happy hour. No splittin' the flavors, no spittin' on the floor, and don't clean yourself up 'til you're finished.

SOUPS

hot and a lot

Soup Du Jour

That means "soup of the day." Ask your server about the intriguing broth, bisque, or hot ham water we're ladling out today – you might be pleasantly surprised! \$MP

Labor-Inducing Vegetarian Chili

Served with sour cream and fried pita chips, but not recommended late in the 3rd trimester. \$3.97. Contains no meat, unlike vegetarian chili in the suburbs.

French Onion Soup new at the grill

It's being known for both kissing and this soup that proves the French are more interested in sensual pursuits than in developing an effective military. \$3.44 Includes the traditional crouton and bubbly cheese top.

ACCESSORIES

boon companions for burghers and sandwiches
Some might cost a little more +

Carbohydrates

- Horseradish Smashers
- Onion Rings+
- Skin-on Fries
- Steamed Brillo Pad
- A Little Mac&Chee+
- Tater Tots

Fibers

- Cole Slaw
- House Salad
- Rapini
- Greek Salad+
- Caesar Salad+
- Green Bean Casserole

SALADS

big enough for a meal

Dress your nutritious salad with your choice of *Homemade Balsamic*, *Fromage Bleu*, *Greek Lemon Herb*, or our plucky house *Tarragon Vinaigrette*. Sure, you can get Ranch on a Greek salad, but that's just so completely wrong and we will make fun of you srslyOMG.

Keep in mind that extra dressing adds about 579 calories so you can't really feel good about eating a salad!

You Can Tuna Salad new at the grill

But you can't tuna spinach. That's what they used to say before we sourced some outstanding wild yellowfin and grilled it up medium rare* to sit on a nice bed of baby spinach leaves. \$12.33 With hard boiled eggs and our balsamic vinaigrette, and a little bacon crumbly.

Hail, Caesar!

Roman around Shadyside looking for Caesar? You found it, you lucky so-and-so. Caesar dressed his appropriately in the kitchen as do we; Caligula just tossed it. \$10.47 And since this is Pixburgh, choose grilled or blackened chicken breast 'cause salads need meated up.

Greek Salad

Chopped iceberg lettuce, tomatoes, red onion, cucumber, feta cheese, peppers red and green, and Greek olives, tossed with lemon-herb vinaigrette. \$9.33 Go Greek and order it lettuceless: "country-style".

Salad de la Burgh

A Pittsburgh staple with fries, shredded cheese, and grilled, marinated chicken tenders. \$10.47 You might almost forget you're eating a healthy salad!



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If you don't, you lose.

HarrisGrill.com

"Shall I call you for breakfast or just nudge you?"

Harris Grill Sunday Brunch

The special weekend meal for good friends and those with whom you've unexpectedly slept.

Sundays, 10am - 2pm

BIG THINGS

available until 11 pm

add a little salad to start your big things for just a wee bit more

Chicken-Fried Chicken *new at the grill*

Redundant as it may sound, this is the way to treat our favorite bird. Breaded with a secret blend of 12 herbs and spices, it's served with mashers and green bean casserole. \$15.21

Nice Breasts!

Just the way you like them. A plump pair dressed up and taken out on the town: barbequed, with a little macaroni and cheese and Mom's green bean casserole. \$15.66

Upstate Chicken Riggies

A favorite in all of New York (save for The City), this casserole is the stuff that brings grandmothers to fisticuffs in local contests. If you break it down you'll decipher that there's chicken and rigatoni pasta, plus what goes with that? Vodka sauce, cheese, peppers, mushrooms, and black olives, silly. \$13.42

Chicken-N-Biscuits *new at the grill*

Popeyes wishes it could do their signature dish like we do: with plump tender breasts in a hand-made chicken velouté and fresh vegetables. \$15.38

Salmon on a Shingle *new at the grill*

Since Dick Cheney doesn't think waterboarding isn't all that bad, we decided to give it a try with a nice wild salmon filet using cider and bourbon on a nice cedar plank. \$17.21 With risotto and broccoli rabe.

Lasagne Aubergine

Also known as Eggplant Lasagne, it's noodleless nonetheless. Wafer-thin eggplant gets the Colonel's treatment, then it's stacked and slathered with house made marinara, pesto, and silky, sexy cheese. \$14.92

Macaroni and Cheese

Done right with the creamy creamy cheesy creamy cheese sauce Mornay. This is not from a box, and it's big. Really big. 14,453 calories, but no fat, carbs, or protein. \$11.01 Need more? Add grilled chicken tenders if you dare...

NEW AT THE GRILL

Big Cowboy Ribeye

Saddle up, it's gonna be a long ride, pardner. One whopper of a prime rib cut, bone-in to retain flavor and moisture, grilled as you like it* and served with mashed potato and broccoletti sidekicks. \$19.89

Beef, Strokin' Off *new at the grill*

The Angus beef we use is sooooo excited to work here! Generous and hearty, it's made right here in our very own kitchen and served atop egg noodles. \$14.63

Stick-To-Your-Ribs Pot Roast *new at the grill*

After a long day at the mills this is exactly what ya need to settle in to a long cold night of MacGyver. Delicious chuck braised for hours 'til it's fork-tender, with vegetables in a rich roasty gravy over mashed potatoes. \$15.92

Don't Let Your Meatloaf

Meatloaf gets a bad rap. Honestly, it's derived from the classic "country pâté". Ground Angus beef and pork with just the right blend of secret ingredients procured from dubious sources, with smashers, green bean casserole, and dee-licious brown gravy. \$13.88

Rita Hayworth and the Pork Shank Redemption

Our famous towering monstrosity of meat: fall-off-the-bone-tender braised pork finished with our Bourbon Glaze, set atop a bed of horseradish smashers. \$18.71 Caution: contains 2 bones.

City Chicken *new at the grill*

Just like celebrity chefs make Coq au Vin without chocolate, we make our City Chicken without no poultry whatsoever! Moist and delicious pork cutlets skewered, breaded, and fried, with broccoletti and mashed potatoes. \$15.33

Tuesday is Bacon Night.

* A note from the Allegheny County Health Department: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. However, if you order something "well done", we're not going to be held responsible for it being dry and flavorless, ya rube!

An Extra Special Note from Chef Rodney: Beer may increase charm, wit, strength, moxie, chutzpah, and ultimately, your resistance to foodborne illnesses.

BURGHERS & SANDWICHES

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Sandwiches and Burghers come with a little side salad or fries, horseradish smashers, or any other starch or veggie we felt like making. Substitute your little side salad here for a petite version of our Classic Caesar or Greek salads for a minimal increase. Burghers are half a pound of black Angus beef from happy, well adjusted cattle who came from good looking Lutheran families, grilled to your liking*. Vegetarians beware: one of these at your table could mess with your convictions. "Simple, bloody perfection" say the critics.

The Baby Burghers Platter *

Quadruplets, doled out with a convenient garnishing kit PLUS, unlike the a la carters in the appetizer section, ya get a side dish of your choice PLUS you can choose your cheese for just \$9.76. You can pick your cheese, but not your relatives.

I Can Has Bacon Cheezburger? *

Rich, smokehouse bacon and sharp, bitey cheddar atop a manhole cover of grilled beef that's more than able to satisfy even the most demanding carnivore. \$9.97 Put your feet up, kick back with a PBR, and cancel your gym membership.

Henny Penny

Blackened chicken breast grilled with melted cheddar, lettuce, tomato, onion, and a smoky, spicy chipotle mayonnaise on a local ciabattini.
\$9.55 Don't be afraid to order her by name!

A HARRIS GRILL FAVORITE!

The Garden Weasel

Choose grilled eggplant, zucchini *or* a portobello cap and we'll pair it with roasted red peppers, tomatoes, onion, fresh mozzarella cheese, and basil pesto mayonnaise. Served on a grilled ciabatta roll. \$9.46

AWARDS, HONORS, ACCOLADES

"Best "Best Outdoor Dining" & "Best American Food"
Pittsburgh City Paper readers

"Best Bingo Night in Pittsburgh"

That nice old lady down the street who keeps confusing us with Immaculate Conception in Bloomfield

"Referrer of the Year"

Brotherhood of Liver Surgeons Local #239

"Outstanding Achievement on Tuesday Nights"

Bacon Aficionado Magazine

"Worst. Parking. Ever."

People who drive here

"Best Use of Asterisk on Menu Indicating Certain Death"

Allegheny County Health Department

Turkey Burgher

Just like Thanksgiving at Granma's in Blawnox. Half a pound of ground turkey (not leftovers) with dried cranberries, sage stuffing, and a little rosemary aioli instead of giblet gravy. We recommend the mashed potatoes with this, and the pumpkin pie after.
\$9.28

A HARRIS GRILL FAVORITE!

A Crow Full of Falafel

It's more than just something to sabich about! Crunchy falafel with cucumbers, roasted red peppers, red onions, and several healthy squirts of house-made tarator b'tahini, kindly piled atop a gyro wrap. \$7.83

Aw, You're Pullin' My Pork

No foolin', this is the kinda sandwich your grandfather used to tell you about just before he tottered off to tend to his begonias. Rich, slow-cooked pork shoulder (not the other end) so tender it just falls apart paired with our Big Gay Al's Strawberry Chipotle Barbecue Sauce (pronounced with a noticeable lisp) on a hearty Allegro Hearth roll. \$9.29 for pure pork indulgence.

Good just got Better!

More than just the most recognizable acronym preceding OPP, the BLT is a fine sandwich, proven over time. But we've made that even better with the addition of grilled salmon on a toasted foccacia bun and a special rosemary accented compound mayonnaise. \$9.54

Turkey Lurkey

Freshly smoked Tom turkey breast with lettuce, tomato, onion, cheddar cheese, bacon, and just the right amount of chipotle aioli, rolled carefully in a flour tortilla. Our cooks are really good at rolling things up tightly so nothing falls out. Wonder why... \$8.87 Licked, sealed, and delivered, it's yours.

Monongahela Mullet

The Tri-River Turbot, the Ohio Oscar, the Allegheny Angler, whatever you'd like to call it, our catch is cod. More fish than even fish eat, this hangs out over the end of the bun. Pink pink tar tar. \$9.38 Cheese and ranch extra.