

[SMALL PLATES]

TEMPURA SHISHITO PEPPERS* ② ③ ④

Smoked Paprika, Spicy Garlic Dip, Fresh Lemon **15**

THICK CUT BACON ② ③ ④

Shaved Celery, Heirloom Apple Relish, Maple Glaze **16**

CHOWDER*

Potato, Parsnip, Leek, Smoked Trout, Bacon Lardons **12**

BRUSSELS SPROUTS ④ ⑤

Almond Romesco Sauce, Lemon, Parmesan **16**

[LARGE PLATES]

BURGER ROYALE DELUXE* ⑤

Truffle Aioli, Caramelized Onions, Gruyère Cheese, Brioche Bun **26**

GARLIC SKIRT STEAK* ② ③ ④

Frites, Grilled Asparagus, Red Pepper Ketchup **42**

SPICY SHRIMP ROLLS* ② ③ ④

Crispy Shallots, Galangal Lime Aioli, House Potato Chips **28**

MEATLOAF*

Wild Game, Yukon Whipped Potatoes,
Truffle Madeira Gravy, Onion Rings, Kale **39**

GENERAL MANAGER NICOLAS OVALLES
EXECUTIVE CHEF TODD MILLER

② Gluten-Free ③ Dairy-Free ④ Vegetarian ⑤ Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

A 19% gratuity will be added to parties of 8 or more.

the
Aerie