

[SALADS]

ARTISAN SALAD

Artisanal Greens, Raspberry Champagne Vinaigrette, Cucumbers, Radishes, Tomatoes **13**

BEET

Baby Beets, Kale, Puffed Quinoa, Hazelnuts, Feta, Snowbird's Honey-Thyme Vinaigrette **16**

[SMALL PLATES]

BRUSSELS SPROUTS

Fried Brussels Sprouts, Toasted Almonds, Romesco, Parmesan, Lemon **16**

FRIES

Herbed Truffle Fries, White Truffle Aioli **10**

CHOWDER*

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

[SANDWICHES]

SIGNATURE*

Hand-Pressed Mountain West Bison, Elk and Utah Wagyu Burger, Black Truffle Aioli, Promontory Cheddar Cheese, Sesame Seed Brioche Bun, French Fries **31**

BURGER*

Hand-Pressed Aerie Burger, Seahive Cheddar Cheese, Sesame Seed Brioche Bun, French Fries **24**

LLC PATTY MELT*

Hand-Pressed Burger, Caramelized Onions, House-Made Corned Beef, Gruyère Cheese, Rye Bread, French Fries **27**

MUSHROOM DIP

Sautéed Mushrooms, Caramelized Onions & Peppers, Promontory Cheddar Cheese, Hoagie Bun, Mushroom Broth, French Fries **21**

EXECUTIVE CHEF TODD MILLER

 Gluten-Free  Dairy-Free  Vegetarian  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