

[SMALL PLATES]

TEMPURA SHISHITO PEPPERS* ②③④

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

THICK CUT BACON ②③④

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

CHOWDER*

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

BRUSSELS SPROUTS ④⑤

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

[LARGE PLATES]

BURGER ROYALE DELUXE* ⑤

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

GARLIC SKIRT STEAK* ②③④⑤

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

SPICY SHRIMP ROLLS* ②③④⑤

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

MEATLOAF*

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

EXECUTIVE CHEF CODY MAXWELL
SOUS CHEF DANIEL SELIG

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