

aerie

restaurant · lounge

mushrooms

wild mushrooms with garlic, fresh thyme and creamy cambazola cheese on warm foccacia bread 8

scallops

cast iron skillet seared day boat scallops with sweet corn, smoked bacon and celery root chowder 10

selection of artisanal cheeses

house baked sourdough, seasonal market accompaniments choice of three cheeses for 10, choice of five cheeses for 15

tuna

pistachio crusted rare tuna with sweet and sour dried cherry red wine reduction 9

pork

crisp and tender pork belly bites with sesame, coconut chile potato puree, coca cola bbq and micro cilantro 7

tomato

tomato preserves, handcrafted fresh mozzarella cheese, basil panna cotta and sylvetta arugula 8

crab

two petite maryland blue crab cakes with ginger apple salsa 10

daily handmade soup

please ask your server about today's soup selection



the classic caesar salad *

hearts of romaine, shaved parmesan, herb croutons and house made caesar dressing 6

duck salad

warm duck confit, peppercorn goat cheese, golden raisins and toasted hazelnut vinaigrette 8

spinach salad

baby spinach, green apple, smoked bacon and gorgonzola cheese with creamy local mustard vinaigrette 7

radicchio salad

treviso radicchio, basil honey vinaigrette and triple cream blue cheese with candied walnuts 7

beets

roasted baby heirloom beets with local apple and leatherwood honey vinaigrette 8

simple salad

organic greens, local tomatoes, fresh cucumber and house made vinegar with extra virgin olive oil 5



chicken

pan roasted chicken breast with oyster mushrooms, sage and garlic 19

bouillabaisse

rich saffron and basil scented tomato seafood broth with market fish, trap caught shrimp and fresh clams 24

arctic char

sautéed cascade arctic char filet with grapes, tarragon and white wine butter sauce 24

veal

merlot braised veal osso buco with rosemary and creamy organic white corn polenta 25

fusilli

tri colored corkscrew pasta with sun dried tomatoes, spinach and red pepper gorgonzola cream sauce 19

orecchiette

"little ears" pasta with confit of duck leg, black trumpet mushrooms, zingerman's goat cheese and fresh sage in a rich duck broth 20

surf and turf *

petite grilled filet mignon and crisp maine lobster cake 30

crepes

wild mushroom, fresh herbs and organic tofu stuffed hand rolled buckwheat crepes with mushroom and garlic soy reduction 18

trout

tempura battered crispy rainbow trout filets with haricot vert, hot and sour mango relish and jasmine rice 22

short rib

tender beef short rib, slow cooked in scotch ale with blue cheese risotto and crispy shallots 22

scallops, too

sautéed day boat scallops with creamy lobster basil risotto and micro celery 26

new york*

hand cut 14 oz new york strip steak with yukon gold mashed potatoes 30

Extras: grilled onion relish, sautéed wild mushrooms or blue cheese topping



chocolate covered cherry

dark chocolate mousse with tart cherry-black pepper ice cream on chocolate wafers with cherry sauce and white chocolate curls

pineapple

vanilla bean and licorice roasted pineapple with spicy ginger cake, mango puree and sassafras ice cream

bread pudding

white chocolate bread pudding with blueberry sauce, warm coffee caramel and white chocolate mousse

truffles

today's selection of hand-made chocolate truffles

panna cotta

earl grey panna cotta with orange gelee, lemon pound cake, citrus curd, orange tuile and candied citrus peel

nuts 'n honey

pine nut-honey tart with rosemary-infused cream and milk chocolate-honey ganache

buddy's sundae

roasted walnut praline ice cream in a caramel cookie cup with whiskey butterscotch and walnuts

cookies and milk

homemade cookie assortment with chocolate milk

all desserts \$6