



starters

calabrian chili potatoes

lime, smoked sea salt, blistered leek 14

sea bass mosaic

kombu oil, onion charcoal,
poached celeriac round 21

wild mushroom mousse

pickled shallot, orchard sourdough 14

small plates

short rib

carolina grits, pickled shallot,
calabrian chili honey 28

spiced ahi tuna

lavender sesame, crispy nori,
pickled carrots 18

beef tartare

potato pavé, egg yolk custard,
truffle shavings 18

potato flan

leek jelly, chive oil, caviar 15

hen of the wood mushroom tart

roasted fennel, honey roasted carrot mousse,
ramp pesto, pumpernickel gravel 14

mains

elk loin

roasted garlic potato pavé, shiitake mushrooms,
glazed third coast carrots, pickled mustard seed 72

hokkaido scallop

pepita gremolata, roasted sweet potato puree,
hickory charred asparagus, garlic cornbread plank 54

sea bass

olive oil poached, purple carrot puree,
beet carpaccio, blackberry vinegar 58

pine scented duck

black pear sauce, roti garden, sweet corn puree,
beet crisps, young cut radish 52

prime selections

12 oz dry age ribeye 70

8 oz filet 75

16 oz ny strip 70

12 oz elk loin 65

signature enhancements

port demi 4

truffle shavings 8

au poivre sauce 4

pepita gremolata 4

ramp pesto 4

sweet corn cream 4

roasted garlic 4

(3) hokkaido scallop 33

pickled shallot 4

for the table

roasted shiitake mushrooms 6

red miso cipollini onions 6

sweet potato puree 8

potato pavé 8

carolina grits 8

glazed third coast carrots 14

hickory charred asparagus 14

* Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Be advised, groups larger than 8 are subject to an automatic service charge of 22%. Checks may not be split for groups of 8 or larger. Thank you 5/15/2026

Aerie Chef de Cuisine Ryan Swenson | Executive Chef Auston Minnich