



STARTERS

roasted squash ravioli

brown butter, crisp sage, smoked blood orange zest 18

potato mille-feuille

speck, parmesan gravel, rosemary oil, black garlic aioli 14

baked brie

melted red onion jam, grilled bread, fennel dust, young cut arugula 16

SOUP AND SALADS

roasted mushroom bisque 12

roasted squash bisque

sugar pearl waffle crouton 12

caesar salad

crisp romaine, parmesan tuile,
herbed crostini, house caesar dressing
half 12 | full 16

aerie house salad

young cut arugula, dressed shallot,
tomato, honey crisps
half 12 | full 16

MAINS

aerie burger

chopped short rib patty, pecorino,
tallow toasted bun, calabrian arugula,
fig spread, pickled shallot, fries 24

roasted squash ravioli

brown butter, crisp sage,
smoked blood orange zest 30

fried chicken sandwich

korean wet dredge chicken thigh,
tallow toasted potato roll,
hot pepper maple, house pickles,
wild arugula, fries 22

DESSERTS

molasses pecan bread pudding

orange blossom anglaise 12

pumpkin crème brûlée

toasted cream whip 12

* 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 susceptible to an automatic service charge of 22%. Checks may not be split for groups of 8 or larger. Thank you 10/202

Aerie Chef De Cuisine Ryan Swenson | Pastry Chef Lisa Clark