



# aerie

restaurant • lounge

## STARTERS

### charcuterie

chefs' selection of artisan meats & cheeses  
with seasonal accompaniments 28

### baked brie

brown sugar, toasted almonds, fig jam,  
fresh grapes, water crackers 16

### lobster ravioli

butter poached claw & knuckle,  
ricotta cheese ravioli, lobster cream  
sauce, tarragon oil 20

## SOUP AND SALADS

### butternut squash soup

house made brulee marshmallow,  
fall spiced oil, candied pecan 12

### caesar salad

romaine hearts, shaved parmesan,  
white anchovy, herbed croutons,  
house caesar dressing 14

### orange beet salad

arugula, roasted beets, mandarin oranges,  
goat cheese crumble, candied walnut,  
sherry vinaigrette 16

## MAINS

*all served with seasoned fries or house chips*

### aerie burger

garlic aioli, smoked gouda, bacon, arugula,  
tomato, shaved red onion, fried egg 24

### turkey sourdough

cranberry jam, freshly sliced turkey,  
granny smith apple, brie cheese,  
mixed greens 22

### fried chicken sandwich

creamed slaw, crisp chicken thigh,  
honey mustard, bread & butter pickle,  
ciabatta 21

### crab cake

toasted black bun, remoulade,  
arugula, pickled red onion 25

## DESSERTS

### caramel apple tarte tatin

fresh baked apples, bourbon caramel sauce,  
cinnamon streusel gelato

### chocolate basque cheesecake

silky cheesecake layer, dark chocolate  
crunch, pistachio ganache

*To enhance your dining experience, shared entrees are served with individual plating and accompaniments. A \$10 split plate fee applies.*

\* 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 9/1/2025

**Aerie Chef De Cuisine Bryan Petrick | Pastry Chef Lisa Clark | Executive Chef Auston Minnich**

