

[SALADS]

SALAD ^{GF} ^V

Artisanal Greens, House-Made Ranch Dressing, Cucumbers, Radishes, Tomatoes **10**

KALE*

Baby Kale Caesar, Tomatoes, Parmesan Crisp, Asiago Croutons, Anchovy Vinaigrette **13**

BEET ^{GF} ^V ^N

Roasted Beets, Herb-Whipped Goat Cheese, Toasted Pistachios, Honey-Thyme Vinaigrette **14**

BUTTERNUT SQUASH ^{GF} ^V

Baby Kale, Promontory Cheddar, Pickled Mushrooms, Balsamic Brown Butter Vinaigrette **14**

[SMALL PLATES]

MUSHROOM ^V

Foraged Mushroom Toast, House-Made Boursin, 7-Grain Toast **14**

CHIPS ^{GF} ^V

Potato Chips, Melted Point Reyes Blue Cheese Mix, Scallions **8**

CAKES*

House-Smoked & Pan-Seared Trout Cakes, Scallion Aioli, Red Peppers **15**

TUNA* ^{GF}

Tuna Tartare, Avocado, Red Onion, Cucumber, Eel Sauce, Japanese 7-Spiced Crispy Wontons, Sesame Seeds **16**

BISON*

Peppercorn-Encrusted Bison Carpaccio, Pickled Peppers, Parmesan Crisp, Anchovy Oil **15**

FRIES ^V

Herbed Truffle Fries, White Truffle Aioli **9**

EGGS*

Lightly Fried Deviled Eggs, Crispy Lamb Bacon, Chives **10**

BRUSSELS SPROUTS ^V

Crispy Brussels Sprouts, Toasted Almond, Romesco Sauce, Parmesan **9**

SHRIMP* ^{GF}

Sautéed Shrimp & Grits, House-Made Chorizo, "Chow Chow" **17**

OYSTERS* ^{GF} ^{DF}

Black Pepper Vinaigrette, Roasted Jalapeño Cocktail Sauce, Charred Lemon **19**

[SOUPS]

SOUP **9**

[ENTRÉES]

BEEF*

Grilled Double R Ranch Beef Tenderloin, Mushroom Butter, Potato Flan, Cipollini Onion Relish, Roasted Red Onion Sauce **44**

SCALLOPS* ^{GF}

Seared New England Diver Sea Scallops, Tarragon Cream Corn, Haricots Verts, Trumpet Royale Mushrooms **40**

LAMB* ^{GF}

Seared Niman Ranch Lamb T-bone, Rosemary Roasted Fingerling Potatoes, Charred Onion, Lemon Chermoula **39**

TROUT* ^{GF} ^N

Almond-Crusted Trout, Beluga Lentil Ragoût, Preserved Lemon Butter Sauce, Charred Leeks **32**

SALMON*

Maple-Cured & Smoked Salmon, Mushroom Risotto Cake, Warm Bacon Vinaigrette, Curried Fennel Relish, Lardons **35**

PORK*

Hefeweisen Braised Niman Ranch Pork Shank, Käsespätzle, Bacon Cabbage Slaw **34**

CHICKEN* ^{GF}

Half Roasted Mary's Chicken, Forbidden Rice, Roasted Vegetables, Natural Jus **30**

ELK*

Meatloaf of Elk, House-Made Sausage & Mushroom, Mashed Potatoes, Onion Rings, Black Truffle Madeira Sauce **36**

LOBSTER*

Lobster Macaroni & Cheese, Promontory Cheddar, Brown Butter Bread Crumbs **32**

TOMATO ^V

Gratinée Tomato, Stuffed With Impossible Meat, Quinoa, Herbed Bread Crumbs, Mushroom Glace **32**

EXECUTIVE CHEF KEN OHLINGER
RESTAURANT MANAGER JOHN DESTEFANO

^{GF} Gluten-Free ^{DF} Dairy-Free ^V Vegetarian ^N 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.

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