

APPETIZERS

FONDUE
Emmentaler & Gruyère Fondue
with Kirsch, Seasonal Fruits &
Vegetables, Sourdough **26**

BISON TARTARE*
Bison Tenderloin with Capers, Herbs,
Shallot, Olive Oil, Marrow Custard,
Pickled Onions, Arugula, Quail Egg,
Grilled Focaccia **33**

FOIE GRAS CRÈME BRÛLÉE [Ⓝ]
Cognac Mousse, Pistachios,
Grilled Peach Jam, Toast **28**

CHILLED LOBSTER TAIL*
Spicy Cocktail Sauce
Orange Tarragon Aioli **32**

GRILLED OYSTERS*
Blue Point Oysters, Garlic Confit,
Fresh Herbs, Grana Padano **30**

SOUP & SALAD

AERIE CAESAR
Baby Romaine, Lettuce Ash,
House Caesar Dressing,
Lemon Gremolata **18**

ROASTED TOMATO SOUP [Ⓥ]
Goat Cheese, Tomato Marmalade,
Rye **17**

CREAMY CAULIFLOWER SOUP [Ⓥ] [Ⓝ]
Truffled Pistachio Pesto **17**

PETITE GREENS ^{ⓖⓕ} ^{ⓓⓕ} [Ⓥ] [Ⓝ]
Baby Kale, Baby Arugula,
Pomegranate Arils, Almonds,
Quinoa, Pomegranate Vinaigrette **16**



ENTRÉES

- BRAISED LAMB SHANK*

Braised New Zealand Lamb Shank,
Pappardelle, Rosemary Cream,
Roasted Garlic, Charred Cherry
Tomatoes **45**
- BRAISED FRENCH LENTILS ^{GF} ^{DF} ^V

Root Vegetables, Curried Crema,
Pickled Mustard Seed **42**
- SAUTÉED RUBY IDAHO TROUT* ^{GF} ^{DF}

Asparagus, Flageolet Beans,
Wild Mushrooms, Shallot and
Tarragon Vinaigrette **48**

- ROASTED CHICKEN BREAST* ^{GF} ^N

Roasted Fingerling Potatoes,
Leeks, Charred Cippolini Onion
Pistachio Pesto **55**
- ROASTED SCOTTISH SALMON*

Cauliflower, Pickled Fresno Peppers,
Verjus **49**
- CONFIT DUCK CASSOULET* ^{GF} ^{DF}

Braised Beans, Root Vegetables,
Winter Spiced Duck Jus **48**

SPECIALTY CUTS

- AGED KC STRIP* ^{GF}

14 oz. 45-Day Locally Aged Strip,
Roasted Fingerling Potatoes,
Sautéed Asparagus,
Béarnaise **76**
- PORCHETTA* ^{GF} ^{DF}

8 oz. Pork Belly Stuffed with
Tenderloin & Herbs, Sautéed
Mushrooms, Red Potatoes,
Baked with Bacon Fat
& Applejack Jus **65**

EXECUTIVE CHEF CODY MAXWELL
SOUS CHEF KRIS SMITH

^{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.

