

[SALADS]

SALAD ^{GF} ^V

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

KALE* ^{GF}

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

[SMALL PLATES]

CHIPS ^{GF} ^V

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

FRIES ^V 9

Herbed Truffle Fries, White Truffle Aioli

EGGS*

Lightly Fried Deviled Eggs, Crispy Lamb Bacon, Chives 10

BRUSSELS SPROUTS ^V

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

SOUP 9

[SANDWICHES]

SIGNATURE*

Hand-Pressed Mountain West Bison, Elk and Utah Wagyu Burger, Black Truffle Aioli, Promontory Cheddar Cheese, Brioche Bun, French Fries, 28

BURGER*

Hand-Pressed Aerie Burger, Seahive Cheddar Cheese, Brioche Bun, French Fries 21

PORTOBELLO ^V

Roasted Portobello, Roasted Red Peppers, Mozzarella Cheese, Arugula, Ciabatta Bun, Red Pepper Aioli, French Fries 17

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.

the
Aerie

