

[SALADS]

SALAD

Artisanal Greens, House-Made Raspberry Champagne Vinaigrette, Cucumbers, Radishes, Tomatoes **10**

Beet

Baby Beets, Kale, Puffed Quinoa, Hazelnuts, Shaved Cheddar, Honey-Thyme Vinaigrette **12**

[SMALL PLATES]

CHIPS

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

FRIES

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

EGGS*

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

SOUP OF THE MOMENT **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 **20**

MUSHROOM DIP

Sautéed Mushrooms, Caramelized Onions & Peppers, Promontory Cheddar, Mushroom Broth **20**

EXECUTIVE CHEF KEN OHLINGER
RESTAURANT MANAGER JOHN DESTEFANO

 Gluten-Free  Dairy-Free  Vegetarian  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

