SHAREABLES

Maple Bourbon Pepper Chicken Wings
Homemade Ranch, Celery | $16

Apple and Goat Cheese Flatbread
Roasted Walnuts, Crispy Pancetta, Frisée, Sriracha Honey Drizzle | $17

Pulled Brisket Flatbread
Pico De Gallo, Ancho BBQ, Monterey Jack, Chipotle Aioli | $18

Beer-Battered Onion Rings
Served with BBQ Ranch | $13

Savory Pumpkin Hummus
Rustic Grilled Bread, Diced Apple, Toasted Pumpkin Seed, Micro Greens | $16

Spinach & Caramelized Onion Bacon Dip
Balsamic Drizzle, Rustic Grilled Bread | $16

Fried Chorizo and Cheese Balls
Plant-Based Chorizo, Cilantro Lime Crème | $15

SOUP & SALADS

French Onion Soup
Caramelized Onions, Beef Stock, Rustic Bread, Gruyère | $10

Shaved Brussel Sprout Frisée Salad
Butternut Squash, Apple, Toasted Pumpkin Seed, Feta, Maple Dijon Vinaigrette | $15

Chopped Caesar Salad
Romaine Lettuce, Shaved Parmesan, Croutons, Roasted Cherry Tomatoes, Caesar Dressing | $15

Salad Add-Ons: Shrimp $9 / Chicken $7

THE DAILY GRIND

Harry's signature burgers are served on a brioche bun with house-cut fries. Our half-pound patties are freshly ground and hand formed from Airlie's own Black Angus beef, raised and grass fed on the property.

The Old Post
Truffle Aioli, Gruyère, Wild Mushrooms, Crispy Onion, Baby Arugula | $19

Apple and Bacon
Brie, Apple Butter, Arugula, Red Onion | $19

Lamb Burger
Feta, Tzatziki, Pickled Onion, Tomato, Mixed Greens | $20

Harry's Burger
Mixed Greens, Tomato, Red Onion, Garlic Aioli | $18

Cheese: Cheddar, Swiss, Provolone, Gorgonzola, Pepper Jack, Feta, Gruyère, Brie

$1 Add-Ons: Sautéed Mushroom, Sautéed Onion, Pickled Onion, Jalapeno, Gluten-Free Bun

$2 Add-Ons: Bacon, Avocado, Pork Belly, Onion Rings

$5 Add-Ons: Impossible Burger Patty

HANDHELDS

Nashville Maple Chicken
Crispy Nashville Hot Chicken, Maple Slaw, Pickles, White Lightning BBQ Sauce, Brioche Bun | $19

Turkey Bacon Ranch Wrap
Triple Pepper Cheddar, Mixed Greens, Tomato, Red Onion | $18

Southwest Cubano
Pork Belly, Ham, Swiss, Pickled Onion, Chipotle Aioli, Ciabatta | $18

Slow Smoked Brisket Dip
Pickled Onion, Creamy Havarti, Fresh Herbs, Au Jus, Amoroso Roll | $20

Harissa Grilled Veggie Wrap
Red Pepper, Onion, Eggplant, Zucchini, Tomato, Mixed Greens, Harissa Aioli, Caramelized Onion Jack, Schiacciata | $16

MAINS

Available starting at 5pm

Smokehouse Boneless Short Ribs
Whipped Goat Cheese Mashed Potatoes, Haricot Verts, Crispy Fried Onion, Ancho Coffee Demi Glaze | $30

Pan Seared Chilian Sea Bass
Roasted Peppers and Tomato Ragu, Sautéed Winter Greens, Mushrooms | $36

Grilled Harissa Lamb Rack
Haricot Verts, Sweet Potato Purée, Pistachio Mint Gremolata | $32

Buttermilk Fried Chicken
Whipped Goat Cheese Mashed Potatoes, Brussel Sprouts, Red Eye Gravy | $26

Butternut Squash Rigatoni
Spinach, Mushrooms, Squash Purée, Toasted Walnut Crumble | $22

Add Shrimp $9 / Chicken $7

DESSERTS

Blood Orange Crème Brûlée
Spiced Cranberry Compote | $12

The Peterson Triple Berry Tart
Vanilla Bean Ice Cream | $12

Brown Butter Brownie
Vanilla Bean Ice Cream, Chocolate Sauce | $12

SIDES | $7 each

Haricot Verts
Brussel Sprouts
House Cut French Fries
Onion Rings
Sweet Potato Fries
Side Salad

KIDS MENU

Cheese Pizza | $10
Cheeseburger Sliders with Fries | $11
Chicken Tenders with Fries | $10
Linguini Noodles with Meatballs | $14

Vegetarian **Gluten Free** **Airlie Berkshire Farm Ingredients**

A 20% gratuity will be applied to parties of 8+. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness. Please inform your server of food allergies.

COCKTAILS

Harry's Red Sangria
Airlie Red Blend, Cointreau, Orange Juice, Simple Syrup, Club Soda | $14

Spiced Cran-Apple Mule
Crown Apple, Cranberry Compote, Lemon Juice, Ginger Beer | $15

Salted Caramel Martini
Vanilla Vodka, Bailey's Salted Caramel, Caramel Syrup, Salt | $14

Airlie House Spritzer
Prosecco, Beefeater Gin, Grapefruit Juice, Cranberry Juice | $13

The Heritage
Beefeater Gin, St. Germaine Elderflower, Lemon Juice | $14

Casamigos Agave Margarita
Casamigos Blanco Tequila, Agave Organic Nectar, Lime Juice | $15

Tropical Sunrise
Light & Coconut Rum, Pineapple, Grenadine, Sprite | $13

BEER & CIDER

On Tap

Devil's Backbone Vienna Lager | $8

Elysian Space Dust IPA | $8

Guinness | $9

Blue Moon Belgian White | $8

New Realm Hazy Like a Fox IPA | $8

Cobbler Mountain Apple Cinnamon Cider | $8

Dos Equis Lager | $8

Bottles & Cans

Bud Light | $7

Miller Lite | $7

Michelob Ultra | $7

Corona | $8

Stella Artois | $7

Heineken | $8

Yuengling Lager | $8

Cobbler Mountain Black Cherry Seltzer | $8

WINE

Sparkling

Zardetto Prosecco Brut | $12/$44

Laurent-Perrier Cuvée Rosé | $125

Laurent-Perrier Champagne Brut | $18/$72

Rosé & White

Figuière Mediterranée Rosé | $12/$44

Zenato Pinot Grigio | $12/$44

Villa Maria Sauvignon Blanc | $12/$44

Prosper Maufoux Macon Villages Chardonnay | $15/$56

Mer Soleil Reserve Chardonnay | $12/$44

Pine Ridge Chenin Viognier | $12/$44

Airlie Vidal Blanc by Barrel Oak | $10/$34

Red

Argyle Bloomhouse Pinot Noir | $15/$56

Decoy Merlot | $12/$44

Textbook Cabernet Sauvignon | $15/$56

Architect Cabernet Sauvignon | $16/$60

St. Cosme Côtes du Rhône | $13/$48

Catena Vista Flores Malbec | $12/$44

Airlie Red Blend by Barrel Oak | $10/$34



WHO IS HARRY?

Harry Connelly Groome built Airlie House in 1899 and left a lasting mark on both the property and Fauquier County. A sportsman, soldier, author, farmer, historian, and active community member, Groome was deeply connected to the place he called home.

His 289-acre estate was a lively gathering place, hosting everything from Warrenton Hunt events and Garden Club meetings to weddings, parties, and baseball games. An avid golfer and polo enthusiast, Groome was also a founding member of the Fauquier Club and helped establish the Fauquier Historical Society.

Today, Harry's carries his name as a nod to the history, hospitality, and community that have long been part of Airlie.