

Shareables

HONEY OLD BAY CHICKEN WINGS | \$16

served with homemade ranch, celery sticks

BREADED ARTICHOKE FONDUE | \$14

warm spinach dip served with artichoke fritters

TOSTADAS | \$12

black bean hummus, avocado salsa, cotija cheese, pickled onions, black bean corn salsa, corn tortillas

add: chicken \$6 | steak \$8 | pork belly \$6

CRISPY CAULIFLOWER BITES | \$12

tossed in General Tso's or buffalo sauce. served with homemade ranch

★ BEER-BATTERED ONION RINGS | \$10

served with BBQ ranch

LOADED CHILI FRIES | \$14

sour cream, cheese, jalapeños, green onions

Soups

CHILI CON CARNE AND CORNBREAD | \$10

sour cream, cheddar cheese, green onions

SOUP DU JOUR | \$8

Salads

CHOPPED CAESAR | \$14

romaine lettuce, shaved parmesan cheese, croutons, roasted cherry tomatoes, Caesar dressing

add: chicken \$6 | scallops \$8 | pork belly \$6 | steak \$8

AIRLIE GARDEN SALAD | \$14

fresh-cut iceberg wedges, olives, roasted tomatoes, red onions, roasted peppers, feta cheese, balsamic vinaigrette dressing

add: chicken \$6 | scallops \$8 | pork belly \$6 | steak \$8

Flatbreads

Substitute for gluten-free sweet potato flatbread for \$2.

AUTUMN HARVEST | \$15

prosciutto, fig spread, Granny Smith apples, brie, frisée, balsamic drizzle

BUFFALO CHICKEN | \$16

pulled smoked chicken, ranch drizzle, green onions, blue cheese crumble, mozzarella

SAVORY GARDEN MEDLEY | \$15

white beach mushrooms, red onions, roasted peppers, roasted tomatoes, walnut citrus pesto

Handhelds

Harry's signature handhelds are served with house fries or sweet potato fries. Gluten free bread available upon request.

MONTEREY GRILLED CHICKEN | \$16

bacon, Jack cheese, ancho BBQ, spring mix, tomatoes, red onions, ciabatta

THE GOBFATHER | \$17

oven-roasted turkey breast, chipotle gouda, spring mix, tomatoes, red onions, avocado aioli, sourdough

SOUTHWESTERN CUBANO | \$18

pork belly, ham, Swiss cheese, pickles, pickled onions, chipotle aioli, ciabatta

MEDITERRANEAN ROASTED VEGGIE WRAP | \$15

artichoke hummus, red bell peppers, olives, cherry tomatoes, cucumbers, spring mix, feta, sun dried tomato wrap



marbled rye, Swiss cheese, Russian dressing, creamy coleslaw







Mains

PAN-SEARED SCALLOPS | \$32

apple parsnip purée, pork belly, apple frisée salad, lemon honey brown butter



BAKED RIGATONI | \$28

beef and pork ragu, served with garlic bread



PETITE FILET | \$34

sautéed spinach, red skin mashed potatoes, white beach mushroom demi-glace, crispy leeks



SOUTHERN SMOTHERED PORK CHOP | \$28

haricot verts, red skin mashed potatoes, rich onion gravy



FARMER'S VEGGIE STROGANOFF | \$24

linguini, mushrooms, leeks, spinach

add: chicken \$6 | scallops \$8

Sides | \$7 each

HARICOT VERTS SAUTÉED SPINACH HOUSE CUT FRENCH FRIES **ONION RINGS SWEET POTATO FRIES** SIDE SALAD

Kids



CHEESE PIZZA | \$10





LINGUINI NOODLES WITH MEATBALLS | \$14

Daily Grind - Build Your Own Burger

Harry's signature burgers are served on a regular or gluten-free brioche with house fries. Our half-pound patties are freshly ground, and hand formed from Airlie's own Black Angus beef raised and grass-fed on property. Plant-based burger substitutions available upon request.



HARRY'S BLACK ANGUS | \$18

spring mix, tomatoes, red onions, pickles, choice of cheese, garlic herb aioli

Cheese: Cheddar, Swiss, Provolone, Blue Cheese, Pepper Jack, Fontina, Feta

Add Ons (\$1 each): sautéed mushrooms, sautéed onions, pickled onions, jalapeños, gluten-free bun, pretzel bun

Add Ons (\$2 each): bacon, avocado, pastrami, pork belly, onion rings

*All burgers are cooked to a medium temperature unless otherwise requested.

Desserts

PECAN PIE CHEESECAKE | \$10

BROWN BUTTER BROWNIES | \$10

served with salted caramel ice cream and chocolate sauce

ESPRESSO CRÈME BRÛLÉE | \$10

