



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



PASTRAMI MELT | \$16

marbled rye, Swiss cheese, Russian dressing, creamy coleslaw



Vegetarian



Airlie Berkshire Farm Ingredients



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.*

Sides | \$7 each

HARICOT VERTS

SAUTÉED SPINACH

HOUSE CUT FRENCH FRIES

ONION RINGS

SWEET POTATO FRIES

SIDE SALAD

Desserts

PECAN PIE CHEESECAKE | \$10

BROWN BUTTER BROWNIES | \$10

served with salted caramel ice cream and chocolate sauce

ESPRESSO CRÈME BRÛLÉE | \$10

Kids



CHEESE PIZZA | \$10



CHEESEBURGER SLIDERS WITH FRIES | \$11

CHICKEN TENDERS WITH FRIES | \$10



LINGUINI NOODLES WITH MEATBALLS | \$14



Vegetarian



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