



Shareables

SMOKED SPICED WINGS | \$16

served with homemade ranch, celery stick



ARTICHOKE HUMMUS DIP | \$12

diced cucumber, tomato, feta crumble, with Naan Bread



HARRY'S NACHOS | \$14

Fire-roasted black bean corn salsa, local cheese sauce, guacamole, pico de gallo, lime sour cream, and jalapeños

add: chicken \$5 | ground beef \$5

CORN JALAPENO BACON FRITTERS | \$12

served with poblano ranch

SHRIMP GAZPACHO SHOOTERS | \$14

served with cucumber basil relish



CRISPY CAULIFLOWER BITES | \$12

tossed in General Tso's or buffalo sauce, and house-made ranch



BEER-BATTERED ONION RINGS | \$10

served with BBQ ranch

LOADED BRISKET HOUSE FRIES | \$16

monterey jack, poblano ranch, jalapeno, pico de gallo, green onion

Salads



CHOPPED CAESAR | \$14

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

add: chicken \$5 | shrimp \$8



STRAWBERRY AND CANDIED PECAN | \$14

spinach and arugula, goat cheese, red onion, grilled peach balsamic vinaigrette

add: chicken \$5 | shrimp \$8

Flatbreads

Harry's offers a choice of regular flatbread and sweet potato flatbreads as a gluten-free option.



STEAK N CHEESE | \$15

thin sliced Berkshire Farm ribeye, red bell pepper, cipollini onion, mozzarella, queso blanco



MEDITERRANEAN VEGGIE | \$15

chickpea hummus, cucumber, black olive, cherry tomatoes, artichoke hearts, feta crumble



GRILLED PEACH AND BURATTA | \$15

arugula, pistachio pesto, hot honey



Vegetarian



Airlie Berkshire Farm Ingredients



Daily Grind

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.



HARRY'S BLACK ANGUS | \$18

lettuce, tomato, onion, choice of cheese, served with garlic aioli



FARMER'S BURGER | \$20

plant-based patty, avocado, farm lettuce, black bean and corn salsa, pepper jack cheese, and chipotle aioli



SILO BURGER | \$20

smoked brisket, ancho bbq, cheddar, pickles, crispy fried onion



RESERVE | \$19

wild mushrooms, caramelized onion, lettuce, tomato, swiss cheese, served with garlic aioli

Handhelds

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

THE SOPRANO | \$20

pepperoni, mortadella, capicola, shredded lettuce, sliced tomato, red onion, pepperoncini, fresh mozzarella, herbed vinegar, garlic aioli, served on schiacciata bread



SMOKED BRISKET GRILLED CHEESE | \$18

munster, fontina, crispy fried onion, brioche



SOUTHWESTERN CUBANO | \$18

seared ham, pork belly, Swiss cheese, pickles, pickled red onion, chipotle aioli, ciabatta

CRISPY CHICKEN AL LA VODKA | \$18

buratta, pesto, arugula, schiacciata bread

FRIED GREEN TOMATO BLT | \$16

garlic aioli, bacon, spring mix, tomato, pickled red onion on sourdough bread



Vegetarian



Airlie Berkshire Farm Ingredients



Sides

- BROCCOLI RABE** | \$7
- HOUSE CUT FRENCH FRIES** | \$7
- ONION RINGS** | \$7
- SWEET POTATOES FRIES** | \$7
- BACON** | \$4
- SIDE SALAD** | \$7
- AVOCADO** | \$4

Kids

-  **CHEESE PIZZA** | \$9
-  **CHEESEBURGER WITH FRIES** | \$11
- CHICKEN TENDERS WITH FRIES** | \$10
- LINGUINI NOODLES WITH MEATBALLS** | \$14

Desserts

- HONEY BOURBON PEACH SEMIFREDDO CAKE** | \$10
- BROWN BUTTER BROWNIES** | \$10
served with butter pecan ice cream and
bourbon caramel sauce
- BISCOFF COOKIE BUTTER CHEESECAKE POP** | \$10



Beer & Cider

On Tap

Devil's Backbone Vienna 8
Elysian Space Dust IPA 8
Guinness 9
Blue Moon Belgium White 8
Michelob Ultra 8
New Realm Hazy Like a Fox IPA 8
Cobbler Mountain Mango
Lemonade Hard Cider 8

Bottles/Cans

Bud Light 7
Miller Lite 7
Corona 8
Stella 7
Heineken 8
Yuengling Lager 8
Harry's Yuzu Seltzer 8
Cobbler Mountain Peach Cobbler 8

Wine

Sparkling

Zardetto Prosecco Brut NV 11/40
Zardetto Rose Prosecco NV 11/40

Rosé & White

Figuire Mediterranee Rosé 10/36
Zenato Pinto Grigio 12/44
Villa Maria Sauvignon Blanc 11/40
Macon La Roche-Vineuse Chardonnay 15/56
Mer Soleil Reserve Chardonnay 12/44
Licia Albarino 13/48

Red

Pike Road Pinot Noir 14/50
Decoy Merlot 12/44
Ancient Peaks Cabernet Sauvignon 13/48
Architect Cabernet Sauvignon 16/60
Catena Vista Flores Malbec 10/34