



Shareables

HONEY OLD BAY CHICKEN WINGS | \$16

served with homemade ranch, celery sticks

CRISPY CAULIFLOWER TACOS | \$12

served with southwest slaw and salsa verde

FRIED CALAMARI | \$19

citrus salt, confit tomato sauce, hot cherry pepper

ROASTED GARLIC TOMATO AND BURRATA | \$15

 served with grilled rustic bread and arugula pesto

BEER-BATTERED ONION RINGS | \$10

served with BBQ ranch

SPICY AHI TUNA TOSTADA | \$18

corn tortilla, green onion, avocado, sesame seeds

LOADED CHICKPEA HUMMUS | \$12

cucumber, olives, red onion, roasted red peppers, naan bread

ASPARAGUS AND ARTICHOKE FLATBREAD | \$16

lemon ricotta, sun-dried tomato, arugula salad

Salads

CHOPPED CAESAR | \$14

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

add: chicken \$7 | shrimp \$7 | tuna \$12 | steak \$18 

SPINACH AND ARUGULA | \$14

kalamata olive vinaigrette, red onion, manchego cheese, roasted artichoke, toasted marcona almonds

add: chicken \$7 | shrimp \$7 | tuna \$12 | steak \$18 



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.



HARRY'S BLACK ANGUS | \$18

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



SOUTHERN CHARM | \$19

fried green tomato, pimento cheese, bacon, garlic aioli, spring mix



FIRE & FUNK | \$20

spicy Creole seasoning, gorgonzola, mushrooms, grilled onion, lettuce, tomato, garlic aioli



AIRLIE GARDEN BURGER | \$16

Impossible Burger patty, basil pesto, mozzarella, tomato, arugula, red onion

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

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

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

Add Ons (\$5 each): Impossible Burger patty

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



Vegetarian



Airlie Berkshire Farm Ingredients



Handhelds

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



SOUTHWESTERN CUBANO | \$18

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



BERKSHIRE STEAK AND CHEESE | \$17

thin-sliced ribeye, roasted red peppers, cherry tomatoes, red onion, arugula pesto, mozzarella, balsamic drizzle, Amoroso roll

CRISPY FRIED CHICKEN | \$18

Korean-style fried chicken, yuzu slaw, pickles, hot honey drizzle, Kewpie mayo, brioche bun

605 FRIED SHRIMP PO BOY | \$19


fried shrimp, remoulade, spring mix, tomato, pickled onion, Amoroso roll

AIRLIE MARKET WRAP | \$17

turkey breast, chipotle gouda, spring mix, tomato, red onion, avocado aioli



SMOKEHOUSE PULLED PORTABELLA | \$15

 ancho-BBQ, pimento cheese, housemade slaw, brioche bun

Sides | \$7 each

BOK CHOY

ASPARAGUS

HOUSE CUT FRENCH FRIES

ONION RINGS

SWEET POTATO FRIES

SIDE SALAD



Vegetarian



Airlie Berkshire Farm Ingredients



Desserts

KEY LIME PIE | \$10

graham cracker, fresh whipped cream

BROWN BUTTER BROWNIES | \$10

salted caramel ice cream & chocolate sauce

PEACH COBBLER EGG ROLL | \$10

blackberry ice cream, bourbon honey glaze

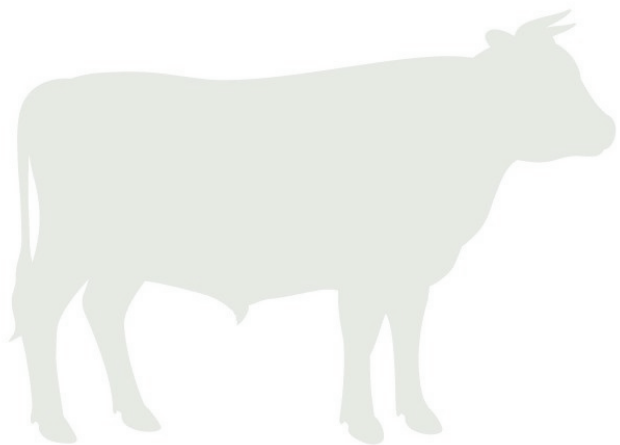
Kids

CHEESE PIZZA | \$10

CHEESEBURGER SLIDERS WITH FRIES | \$11

CHICKEN TENDERS WITH FRIES | \$10

LINGUINI NOODLES WITH MEATBALLS | \$14



Vegetarian



Airlie Berkshire Farm Ingredients



Beer & Cider

On Tap

Devil's Backbone Vienna 8
Elysian Space Dust IPA 8
Guinness 9
Blue Moon Belgium White 8
New Realm Hazy Like a Fox IPA 8
Cobbler Mountain Strawberry Lemon 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 Apple Donut Cider 8

Wine

Sparkling

Zardetto Prosecco Brut NV 11/40
Zardetto Rose Prosecco NV 11/40
Laurent-Perrier Champagne Brut 18/72

Rosé & White

Figuere Mediterranee Rosé 12/44
Zenato Pinot Grigio 12/44
Villa Maria Sauvignon Blanc 12/44
Sylvaine et Alain Normand Chardonnay 15/56
Mer Soleil Reserve Chardonnay 12/44
Licia Albarino 13/48
Airlie Vidal Blanc by Barrel Oak 10/34

Red

One Stone Pinot Noir 14/50
Decoy Merlot 12/44
Matthews Cabernet Sauvignon 15/56
Architect Cabernet Sauvignon 16/60
Unshackled by Prisoner Red Blend 13/48
Catena Vista Flores Malbec 12/44
Airlie Red Blend by Barrel Oak 10/34



Signature Cocktails

HARRY'S WHITE SANGRIA | \$13

Airlie Vidal Blanc, E&J Brandy, simple syrup, peach & strawberry purée

TROPICAL SUNRISE | \$13

Light & Coconut Rum, pineapple, grenadine, Sprite

AIRLIE HOUSE SPRITZER | \$13

Prosecco, Beefeater Gin, grapefruit juice, cranberry juice

CASAMIGOS AGAVE MARGARITA | \$15

Casamigos Blanco Tequila, agave organic nectar, fresh lime juice

PINEAPPLE BOURBON LEMONADE | \$15

Maker's Mark, pineapple juice, simple syrup, lemon juice

LIMONCELLO MARTINI | \$15

IL Tramonto Limoncello, Tito's Vodka, lemon juice, simple syrup

THE HERITAGE | \$14

Beefeater Gin, St. Germain Elderflower, lemon juice

THE CFO | \$15

Patron, Cointreau, Grand Marnier, and Sweet & Sour

