

Ed Kellams,  
Executive Chef

# HARRY'S


Corey Thacker,  
Manager

  @harrysatairlie  
<http://airlie.com/harrys>

## SHAREABLE

**Pan-Seared Scallops** - served on a bed of chow-chow relish and southern fried green tomatoes with a side of Navy Yard remoulade / 18

**Bruschetta & Hummus Platter** - roasted garlic hummus, tomato-basil concasse, and cucumber relish; served with grilled naan and focaccia crostini / 14


 **Southwest Shrimp Stack** - layers of guacamole, black beans, pico de gallo, and spiced shrimp topped with creme fraiche; served with tortilla chips / 18

**Smoked Spiced Wings** - eight wings tossed with your choice of rye-whiskey barbecue, Thai, buffalo or garlic sauce; choice of ranch or blue cheese / 15

**Naan Pizza** - house-made marinara, fresh mozzarella, basil, cherry tomatoes, pesto drizzle, and grated parmesan / 14


**Quesadilla** - seasoned steak or chicken, bell peppers, onions, and cheddar jack cheese; served with pico de gallo, guacamole, and creme fraiche

chicken / 14  
steak / 16

 **Fire-Roasted Poblano & Corn Queso Fundido** - topped with tomato, cilantro, Cotija, and green onion; served with tortilla chips / 14


**Corn and Crab Dip** - Virginia crab, Airlie Berkshire Farm corn and a blend of local farm cheeses / 16


## SOUP & SALAD

 **Roasted Beet Salad** - red and golden beets, candied walnuts, gorgonzola, baby lettuces with honey balsamic vinaigrette / 12

**Chopped Grilled Caesar** - baby romaine, shaved parmesan, focaccia croutons, roasted cherry tomatoes, crispy prosciutto / 12

**Soup of the Day** / \$7

 **Arugula Salad** - ripe strawberries, toasted pecans, red onion, quinoa, goat cheese with balsamic glaze / 12

 **House Salad** - mesclun greens, cherry tomatoes, red onion; choice of dressing / 11

## HANDHELD

*Served with your choice of house-made chips, French fries or sweet potato fries.*

**Shaved Ribeye Cheesesteak** - sauteed onions, lettuce, tomato, roasted garlic aioli, smoked provolone on a roll / 16


**Chicken Club** - grilled chicken breast, prosciutto, fresh mozzarella, saffron aioli, lettuce, tomato, onion on focaccia / 16


**Pork Banh Mi** - grilled pork loin, cucumber, cilantro, daikon slaw, sriracha aioli on French baguette / 16


**The Berkshire** - corned beef, pastrami, Swiss, jicama slaw, Russian dressing on marbled rye / 16

**Roasted Turkey Wrap** - with bacon, cheddar, guacamole, pico de gallo, lettuce on a flour tortilla / 15

**Crab Cake Sandwich** - pan-seared lump crab cake, avocado, pickle relish, lettuce, tomato, saffron aioli on a brioche roll / 19

 **Harry's Signature Burger** - Airlie beef with cheddar cheese, lettuce, tomato, red onion, dijonnaise on grilled brioche bun / 16

 **Veggie Burger** - black bean, garbanzo, and mushroom patty with lettuce, avocado, pepper jack cheese, and chimichurri mayo / 17

 **Chimichurri Burger** - our Angus burger topped with bacon, avocado, tomato, pepper jack cheese, and chimichurri mayo / 18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server that you have a food allergy when dining with us.

 = gluten free

\* = can be prepared gluten free

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## MAIN DISHES

**GF** **Grilled Veal Chop** - with duck confit fingerling potatoes, crispy pork belly, charred broccolini, and chanterelle demi glace / 35

**GF\*** **Seared Scallop Pesto** - jumbo sea scallops, roasted red peppers, toasted pine nuts, and fresh pesto over penne with garlic focaccia / 30

**GF** **16-oz. Ribeye** - served with garlic-chive Yukon mashed potatoes, grilled broccolini, charred scallion, and herb butter / 35

**GF** **Pan-Seared Red Snapper** - with saffron risotto, avocado-fennel salad, lobster sauce, and heirloom tomato / 29

**GF** **Eggplant Roulade** - portabella, sweet peppers, onions, Boursin cheese, red pepper coulis with saffron risotto, and seasonal vegetables / 20

**GF\*** **Spaghetti Bolognese** - Airlie beef and pork, San Marzano marinara, Grana Padano cheese, linguine, and chiffonade basil with toasted focaccia / 25

**Herb Crusted Chicken** - panko-breaded boneless breast, cavatappi gouda mac, grilled broccolini, charred scallion, and herb butter / 23

*Ask your server about our Steak of the Moment and other daily specials!*

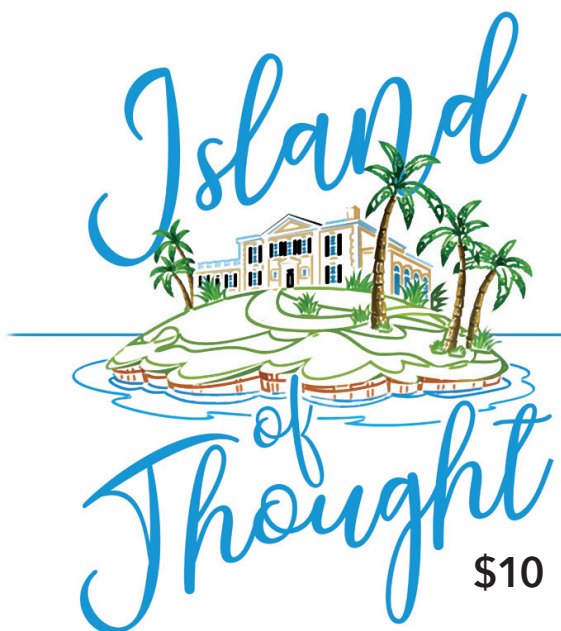
## DESSERTS

**Mixed Berry Pie** - strawberries, blueberries, raspberries, and fresh whipped cream / 12

**GF** **Creme Brulee** - with fresh berries / 10

**GF** **Chocolate Gelato Bomb** - with white chocolate drizzle / 10

**Bing Cherry Cheesecake** - with fresh whipped cream / 10



In 1961, when Airlie opened its doors as a conference center, an article in Life Magazine declared it an innovative “Island of Thought.” 58 years later, we’re excited to finally offer a cocktail named Island of Thought. Made with Bacardi, Malibu, Midori and pineapple juice, this drink captures the essence of an island ... a tropical island, not a conference center.

*Ask your server about our beverage menu for a complete list of Signature Cocktails, beer and wine.*

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