

airlie gourmet on-demand

540.347.1300 OR DIAL '0' FROM ANY AIRLIE PHONE

breakfast 7:00 am-10:30 am

CANDIED SMOKED SALMON - \$15
compound cream cheese, lemon, bagel

SEASONAL BERRY/FRUIT CUP - \$9
house granola, greek yogurt (add hard boiled local eggs for \$1.50 each)

LOCAL EGG, SPINACH AND LOCAL DERBY OMELET BAGEL SANDWICH - \$9
sliced heirloom tomato, roasted garlic-herb aioli

ADD APPLEWOOD SMOKED BACON TO ANY BREAKFAST ITEM - \$3

lunch and dinner 10:30 am-9:30 pm

AIRLIE HOUSE CAESAR SALAD - \$8
country ham, roasted tomatoes, shaved local derby,
grilled baguette, house caesar dressing

TOSSED TOMATO & FETA 'CAPRESE' - \$8
heirloom tomatoes, feta cheese, basil, seasonal greens, white balsamic,
olive oil, grilled baguette

PASTURE RAISED LOCAL BEEF BURGER WITH ROOT CHIPS - \$18
local derby, greens, heirloom tomato, caramelized onions,
toasted challah, roasted garlic-herb aioli

JUMBO LUMP LOCAL CRAB CAKE SANDWICH WITH ROOT CHIPS - \$27
toasted challah, red pepper remoulade, greens, pickles

GARLIC FRIES TOSSED WITH AIRLIE GARDEN HERBS - \$7
airlie house local tomato preserves

LOCAL CHEESE AND CHARCUTERIE PLATE - \$18
chef's selection of hand crafted artisan cheese & dry cured meats with
sliced bread, house preserves, fruit garnish and condiments

AIRLIE HOUSE DARK CHOCOLATE PECAN TOFFEE - \$8
accented with sea salt

FLOURLESS CHOCOLATE CAKE - \$10
seasonal fruit compote