

HEIRLOOM

A MILLTOWN EATERY

For the Table

House Pickle Plate \$3 Cornbread & Sorghum Butter \$5 Biscuits & Jam \$3

Salads & Soup

HEIRLOOM Salad

Bibb lettuce, Benton's bacon, heirloom tomatoes, onion, croutons, buttermilk dressing \$7

Kale Salad

Black kale, avocado, pear, pepitas, house croutons, yuzu vinaigrette \$7

Roasted Roots & Goat Cheese

Red & golden beets, carrots, Goat Lady goat cheese, balsamic pearls, pumpernickel dirt \$8

Market Soup

Chef's daily mix \$4

Small Plates

Hoppin' John Hushpuppies

Rice, black eyed peas, Goodnight Brothers country ham, jalapenos, sweet onion aioli \$7

Sausage & Cabbage

Fossil Farms duck sausage, fried cabbage, orange cured mustard, Lusty Monk spicy mustard \$11

Chicken Flats

Frenched and pimento cheese stuffed wings, celery curls \$9

Sweet Potato Stacks

Sweet potato rounds, braised red cabbage, pistachios, sherry caramel, spring onions \$8

Pimento Cheese

Piquillo pepper cheese, crackers \$6

Brussels Sprouts

Flash fried, Parmesan, salt & pepper \$5

Smoked Trout Bruschetta

Smoked trout dip, cured egg yolk, French baguette points \$9

Seasonal Greens

Chef's seasonal and local farmed Southern sides \$6

Tea Drop Deviled Eggs

Sweet tea infused eggs, smoked bacon, bacon powder \$6

Collard Greens

Beef braised collards, Bellews Market hot chow chow \$7

Bacon Wrapped Dates

Sweet Medjool dates, Goat Lady goat cheese, smoked almonds, applewood bacon \$8

Crispy Pork Belly Mac

Carolina pork belly, cheddar mac & cheese \$10

Large Plates

Milltown Chicken Fried Steak

Hand breaded beef tenderloin, Carolina stone ground grits, white gravy, Brussels sprouts \$17

Roots to Tips Pasta

Golden beets, cremini mushrooms, black kale, tomatoes, trottolo pasta \$15

Shrimp Po'Boy

House biscuit, fried shrimp, Cajun aioli, slaw \$11

Benton's Bacon Burger

Chef's Southern grind, Colby cheese, smoked mayo, house pickles, Benton's bacon, sea salt fries \$15

Pork Rib Eye

Char-grilled, rum laced fig butter, sweet potato mash, corn meal dusted okra \$18

Chicken & Brie Baguette

Hand breaded chicken breast, brie & local hot honey, arugula, sweet onion aioli, sea salt fries \$13

Garden Vegetable Wrap

Chef's seasonal selections \$11

Steak 1881

Tobacco onion crusted beef tenderloin, red eye Colbert sauce, roasted fingerling & Brussels sprouts mishmash \$24

Blue Ridge Trout

Pan seared North Carolina trout, Provencal vegetables, limoncello butter redux, bulgur \$19

Too Broke for Buttermilk Fried Chicken

Hand breaded chicken, hot honey drizzle, sweet potato mash, collards \$16

Shrimp & Grits

Sautéed shrimp, Carolina stone ground grits, red & yellow peppers, onions, smoked bacon cream \$16

Suppliers and Farms

Little River, Coffee Spartanburg, SC

Joyce Farms, Chicken Flats Winston-Salem, NC

Benton's, Bacon Madisonville, TN

Goat Lady Dairy, Goat Cheese Climax, NC

RJ Rockers, Beer Spartanburg, SC

Goodnight Brothers, Ham Boone, NC

Fossil Farms, Duck Sausage Booton, NJ

Bellews Market, Hot Chow Chow Spartanburg, SC

Six & Twenty, Whiskey Piedmont, SC

Little G Farm, Bibb Lettuce Faison, NC

Sweet Grass Dairy, Green Hill Cheese Thomasville, GA

Consuming raw or undercooked shellfish, meats, poultry, or eggs may increase the risk of food borne illness, especially if you have certain medical conditions. 18% Service charge added to parties of 7 or more.