

HEIRLOOM

A MILLTOWN EATERY

PASS THE PLATE

Atlantic Oysters Each 3 Dozen 34 *GF*
raw and served with accompaniments or grilled with garlic butter

Hot Honey Wings 11 *GF, DF*
eight wings, fried and tossed in blackened hot honey with pickled celery

Fried Green Tomatoes 10
cornmeal dusted and fried over buttermilk dressed greens with shallots, pickled jalapeno, crispy pork belly

Pickled Okra and Smoked Cauliflower 9
fried and served with sorghum aioli and tomato jam

Grilled Flatbread 12
goat cheese, country ham, pickled shallots, fire roasted piquillo peppers and blackberry honey

Deviled Eggs 7 *GF*
five classically prepared deviled eggs with pickled celery and micro greens

Mushroom and Potato Cakes 12 *GF*
sherry sautéed mushroom and potato cakes with cilantro lime sour cream

Maple Pecan Brussels 8 *GF, V*
crispy fried and tossed in maple syrup, topped with maple pecans

SEASONAL SALADS

Farmer's Market 10
buttermilk dressed field greens, carrots, radish, cucumber, heirloom tomatoes, and garlic croutons

Watermelon 11 *GF*
compressed watermelon, heirloom tomato, cucumber, parmesan crisps, toasted sunflower seeds, honey-lemon vinaigrette

Baby Cobb 10
blue cheese dressed mixed greens, roasted corn, heirloom tomatoes, bacon, chopped egg, croutons

add blackened chicken or grilled shrimp 6

CHEF-INSPIRED MAINS

Walnut Grove Farms Beef MKT *GF**
your choice cut served with roasted red potatoes, grilled green beans, blistered tomatoes and crispy shallots

Shrimp and Grits 19
stone ground yellow grits, fresh okra, charred onion, roasted tomatoes, sweet peppers, cream

Fresh Catch Snapper 29 *GF*, DF*
carrot puree, red pepper bulgur, sauteed Brussels hash

Heirloom Pork Belly 27 *GF*
tender roasted and served with Carolina Gold corn risotto, honey lime carrots, and tomato jam

Pork Tenderloin Cutlets 26 *GF*
chive and sour cream mashed potatoes, lemon grilled asparagus, mustard dill cream sauce

Joyce Farm Fried Chicken 21
pimento mac & cheese, marinated cabbage, blackberry hot honey

Walnut Grove Farms Burger 15
on a Bak'd bun with colby cheese, caramelized onion, lettuce, tomato, Lusty Monk mustard aioli, duck fat fries

Cauliflower Steak 18 *DF**
breaded and fried and served with carrot puree, grilled broccolini, cilantro chimichurri

SERVED ON THE SIDE 6

pimento mac and cheese • creamy stone ground grits
lemon grilled asparagus • garlic roasted red potatoes
sautéed Brussels hash • marinated cabbage

PROUDLY SERVING LOCAL

Walnut Grove Farms

Spicewalla • Old Mill of Guilford • Bellew's Market
Lusty Monk • RJ Rockers • Six & Twenty Distillery
Little River Roasting • Bak'd • Goodnight Brothers

* indicates item can be prepared allergen-free.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Heirloom, A Milltown Eatery is proud to recognize the accomplishments of our wonderful and talented leaders.

Executive Chef John Robert Bandy - 2021 Upstate Restaurant Chef of the Year, South Carolina Restaurant & Lodging Association

Ben Fleming - 2022 Bartender of the Year, South Carolina Restaurant & Lodging Association