

HEIRLOOM

A MILLTOWN EATERY

Executive Chef John Robert Bandy

COCKTAILS

The Garden Lush <i>Pilar Blonde Rum, strawberry thyme syrup, lemon, egg whites, cherry saffron bitters</i>	11
Paloma 1881 <i>Corralejo Reposado Tequila, pamplemousse liqueur, grapefruit, lime, jalapeño shrub, topped with soda</i>	10
Apricot Lemonade <i>Citron Vodka, apricot liqueur, orange bitters, orange juice, lemonade, topped with Moscato</i>	10
Indigo Mule <i>Woodford Reserve Bourbon, blackberry liqueur, blueberry simple syrup, lime, ginger beer</i>	11
Smoke & Spice <i>Basil Hayden Dark Rye, apple allspice syrup, spiced cherry bitters, cherrywood smoke infusion</i>	15
The Botanist <i>Bulrush Gin, apricot liqueur, lemon, simple syrup, rosemary shrub</i>	12
Milltown Manhattan <i>High West Double Rye, Chambord, Solerno blood orange liqueur, spiced cherry bitters</i>	14
Fortunate Misfire <i>Kimo Sabe Mezcal, honey pineapple syrup, lime, egg whites, smoked Havana bitters, jalapeno shrub</i>	11
Cocktail of the Month <i>Ask your server what we are mixing up this month!</i>	

SOMETHING SWEET

Twice Baked Lavender Angel Food Cake <i>with fresh berries and freshly whipped cream</i>	Biscuit-Cheesecake Bread Pudding <i>with toasted coconut and pineapple ice cream</i>	Chocolate Mousse <i>with fudge brownie and candied pecans</i>	Butter Grilled Almond Pound Cake <i>with caramelized apples and freshly whipped cream</i>
7	8	8	7

BRUNCH

SUN 10:30am-2:30pm

BRUNCH FAVORITES

Biscuits & Gravy scratch made topped with white gravy // choice of two sides	11	Fried Chicken Tenders & Belgian Waffles candied pecans, spicy maple syrup	15
Eggs Your Way two eggs prepared the way you like // choice of two sides	12 (df)	Shrimp & Carolina Grits peppers, onions, tomatoes, edamame, cream	23 (gf)
Sourdough French Toast strawberries, whipped cream	10	Fried Chicken & Stone-Ground Grits white gravy, crumbled bacon	17
Cranberry Pecan Chicken Salad Croissant lettuce, tomato // fresh cut fruit	11	Belgian Waffle strawberries, whipped cream	13
Avocado Toast grilled baguette, avocado, buttermilk dressed greens, heirloom tomato, crumbled bacon, over medium egg	13	Walnut Grove Farms Burger colby, lettuce, tomato, pickled onion, lusty monk aioli, fries	16

SEASONAL SALADS

Heirloom tomato, cucumber, carrot, pickled red onion, crouton, buttermilk dressing	10
Kale roasted beets, acorn squash, pickled celery, goat cheese, candied pecan, poppy seed vinaigrette (gf,df*,v*)	12
Caesar romaine, apple, thomasville tomme, crouton, house caesar dressing	13

add grilled chicken 6, garlic shrimp 8

SERVED ON THE SIDE

Bacon (gf,df)
Chicken & Apple Sausage (gf,df)
Fried Red Potatoes with Peppers & Onions (gf,df,v)
Fresh Cut Fruit (gf,df,v)
Stone Ground Grits (gf)

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COCKTAILS & SIPPERS

Bottomless Mimosas <i>champagne mixed with your choice of orange, pineapple, or grapefruit juice</i>	15
Heirloom Bloody Mary <i>vodka, scratch made bloody mary, bacon, celery, fried okra</i>	8
Maple Whiskey Iced Coffee <i>six & twenty five grain whisky, little river roasting cold brew, cream, maple</i>	9
Apricot Lemonade <i>combi apricot, citrus vodka, lemonade, orange juice, orange bitters, topped with moscato</i>	8
Lemonade <i>fresh squeezed, scratch made lemonade</i>	4 // glass
Strawberry Peach Tea <i>southern sweet tea with fresh, scratch made strawberry-peach puree</i>	4 // glass

(gf) gluten-free // (df) dairy-free // (v) vegan // * indicates item can be prepared allergen-free.

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

** automatic gratuity added for parties of six or more **

DINNER

MON - THURS 5pm-9pm
FRI - SAT 5pm-9:30pm

PASS THE PLATE

Duck Bruschetta toasted baguette, herbed house boursin, yuzu marmalade	13	
Fried Green Tomatoes pork belly, pimento cheese, jalapeno shallot relish	10	(df*)
Roasted Sweet Potatoes garlic-herb cream cheese, bacon, red pepper jam	10	
Pimento Cheese Deviled Eggs pickled celery, hot sauce	9	(gf)
Fried Brussels Sprouts maple, country ham, candied pecan dust	10	(df,v*)
Heirloom Wings blackened hot honey, buffalo, or carolina gold	12	(df)

Skillet Honey Cornbread sorghum butter & tomato jam	9	
Coldwater Atlantic Oysters on the half shell with accompaniments	3 per // 34 doz	(gf,df)
Oysters Rockefeller bacon, spinach, alfredo, pecorino	19 1/2 doz // 36 doz	

SERVED ON THE SIDE

bacon braised collards (gf) // sauteed green beans (gf,v)
whipped yukon potatoes (gf) // stone ground grits (gf)
warm red potato salad with clemson bleu cheese (gf, df*, v*)
grilled broccolini and roasted tomatoes (gf,v)

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SEASONAL SALADS

Heirloom // 10
tomato, cucumber, carrot, pickled red onion, crouton, buttermilk dressing

Kale // 12
roasted beets, acorn squash, pickled celery, goat cheese, candied pecan, poppy seed vinaigrette (gf,df*,v*)

Caesar //13
romaine, apple, thomasville tomme, crouton, house caesar dressing

add grilled chicken 6, garlic shrimp 8

CHEF-INSPIRED MAINS

Duck Confit bacon braised collard greens, butternut squash puree	34	(gf)	Shrimp & Carolina Grits peppers, onions, tomatoes, edamame, cream	23	(gf)
BBQ Scottish Salmon carolina gold rice, green beans, golden bbq glaze	32	(gf)	Walnut Grove Farms Burger colby, lettuce, tomato, pickled onion, lusty monk aioli, fries	16	
Crispy Pork Belly sweet potato risotto, bacon braised collards, tomato jam	31	(gf, df*)	Joyce Farms Fried Chicken warm red potato salad, pickled carrot, house pickles, hot honey	23	
Chicken & Sausage Gumbo carolina gold rice, tasso, andouille, okra	21	(gf)	Fettuccini cream, pecorino, roasted garlic, broccolini, mushrooms	24	
Walnut Grove Farms Ribeye 12oz hand cut, garlic crust, yukon whipped potatoes, lemon grilled broccolini	50	(gf)	Harvest Bowl herbed bulgur, sweet potatoes, acorn and butternut squash, broccolini, romesco	21	(v)

PROUDLY SERVING LOCAL

Walnut Grove Farms • Joyce Farms • Chesire Pork • SimpLea Farms • Sweet Grass Dairy • Lusty Monk • Spicewalla

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BEHIND THE BAR

WINE

		<i>Glass</i>	<i>Bottle</i>
<i>Sparkling</i>	Coppo Moscato D'Asti, Italy	11	42
	Maschio Prosecco, Veneto, Italy	11	42
<i>Reisling</i>	Pacific Rim, Washington	10	40
<i>Pinot Grigio</i>	Le Rime, Italy	10	37
	Borgo, Italy		46
<i>Sauvignon Blanc</i>	Nobilo, New Zealand	10	39
	Southern Right, South Africa	12	53
<i>Chardonnay</i>	Matanzas Creek, Sonoma County	11	52
	Harken, California	9	38
	Sterling, Napa Valley		58
<i>Rose</i>	Rabble, Paso Robles, California	11	42
	Chateau Puech-Haut Argali, France		48
<i>Pinot Noir</i>	Böen, California	12	45
	Nielson, California	10	38
	Inscription, Willamete Valley, Oregon		58
<i>Merlot</i>	Robert Hall, California	10	40
	Silverado, California		85
<i>Cabernet Sauvignon</i>	MAN, South Africa	9	38
	Penfolds Max, Australia	11	43
	Matthews, Washington	12	47
	Niner, Paso Robles, California		65
	Stags' Leap 125th, Napa Valley		110
<i>Other Reds</i>	Edmeades Zinfandel, California	11	44
	Bodegas Volver Tempranillo, Spain	11	48
	Tenuta di Arceno, Chianti, Italy		59
	Tamarack Cellars Firehouse, Washington		78

CRAFT CANS

Highland Oatmeal Porter	<i>American Porter // Highland Brewing Company - NC // 5.8%</i>	6
Catawba White Zombie	<i>Belgian Witbier // Catawba Brewing Co. - NC // 4.7%</i>	6
Oskar Blues Dales Pale	<i>American Pale Ale // OskarBlues Brewery - NC // 6.5%</i>	6
Voodoo Ranger Juicy Haze IPA	<i>New England IPA // New Belgium Brewing - CO // 7.5%</i>	6
Golden Monkey	<i>Belgian Triple // Victory Brewing - PA // 9.5%</i>	6
Pecan Brown Ale	<i>American Brown Ale // Steel Hands Brewing - SC // 5.5%</i>	6
Bells Two Hearted	<i>American IPA // Bell's Brewing - MI // 7.0%</i>	6
Allagash White	<i>Belgian Wheat Beer // Allagash Brew Co. - ME // 5.2%</i>	6
Angry Orchard Crisp Apple	<i>Hard Cider // Angry Orchard - NY // 5.0%</i>	6

Ask your server about our rotating local drafts!

BEHIND THE BAR

SPIRITS

BOURBON	
Bulleit Bourbon	10
Old Forester Bourbon	10
Basil Hayden Bourbon	11
Buffalo Trace	11
Elijah Craig	11
Redwood Empire	11
Chattanooga 91 Proof	12
Four Roses Small Batch	12
Six & Twenty 5 Grain	12
Straight Edge	12
Woodford Reserve Bourbon	12
Noah's Mill	12
Baker's Single Barrel	12
Heaven Hill 7yr	12
Henry McKenna 10yr	12
High West American Prairie	14
Woodford Reserve Double Oak	14
Koval	14
Michter's Bourbon	14
Eagle Rare	15
Weller Wheated Reserve	15
Barrell Bourbon	16
Reservoir Bourbon	16
Jefferson's Reserve	16
Woodinville	16
Angels Envy Bourbon	18
Elijah Craig Toasted Barrel	18
Bookers Bourbon	20
Colonel E.H. Taylor	20
Heaven's Door 10yr	20
* Maker's Spartanburg Select	20
* Blantons	25
Knob Creek 18 yr	32
Old Fitzgerald 15 yr	55
* Kentucky Owl Bourbon	75
* Pappy 10yr	100
* Pappy 12yr	120

WHISKEY

Ransom The Emerald	11
Six & Twenty Old Money	12
High West Campfire	15
* Virgil Kane Electric Owl	18
Caribou Crossing	18

IRISH WHISKEY

Powers Gold Label	12
Knappogue Castle 14 yr	15
Redbreast 12 yr	16
Jameson 18 yr	20

JAPANESE WHISKEY

Hibiki	18
Akashi	18
Kaiyo	20

RYE

Stolen Rock & Rye	10
Bulleit Rye	10
Old Forester Rye	10
Rittenhouse Rye	10
Woodford Reserve Rye	10
Widow Jane Applewood	10
Basil Hayden Dark Rye	11
H. Manhattan Private Select	12
High West Double Rye	12
WhistlePig 10yr	15
Redemption Rye	16
WhistlePig Old World 12 yr	18
Angels Envy Rye	18
WhistlePig Farmstock	25
* High West Midwinter Night Dram	40
WhistlePig Estate 15yr	60
WhistlePig Boss Hog Samurai	70

SCOTCH

Glenfiddich 12 yr	12
Glenlivet 12 yr	12
Johnnie Walker Black	12
Macallan 12 yr	15
Glenfiddich IPA Cask	16
Dalmore Cigar Malt	20
* Dewars Signature	25
Johnnie Walker Blue	30
Royal Salute 21yr	30
Highland Park 18 year Viking	30
Macallan Estate	35
Glenfiddich 21 yr	35
Highland Park The Light	40
Macallan 18yr	45
Highland Park The Dark	45
* Dalmore King Alexander	45
* Glenrothes 25yr	45
* Glenfiddich Grand Cru	50
* Macallan Rare	55

BRANDY

Lepanto Solera Gran Reserva	16
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COGNAC

Hennessy	12
Frapin Chateau Fontpinot XC	28

VODKA

Tito's	8
Grey Goose	10
Ketel One	10
Belvedere	10

GIN

Hendrick's	9
Tanqueray	9
Bombay Sapphire	9
Bullrush	10

TEQUILA

G4 Blanco	9
Corralejo Reposado	9
Fortaleza Blanco	10
Kimo Sabe Mezcal	10
Patron Silver	12
Fortaleza Anejo	15
Clase Azul Reposado	18
Don Julio 1942	25
* Tears of Llorona	30

RUM

Hilton Head Toasted Coconut	8
Hilton Head Spiced	8
Pilar Blonde Rum 7yr	10
Six & Twenty Oak & Pearl	11
* Diplomatico Reserva Exclusiva	12
El Dorado 12yr	12
Pilar Dark Rum 12 yr	14

* rare or limited release selection

Due to many limited, reserved, or allocated editions, our selections are ever-changing. The spirit you're looking for may be unavailable, or perhaps a different version of the brand you seek.

Please ask a server if you don't see what you are looking for!