

HEIRLOOM

A MILLTOWN EATERY

PASS THE PLATE

Fried Green Tomatoes 11 (gs, v*)
pimento cheese, house tomato jam

Walnut Grove Farms Steak Tartare * 21 (gs)
black garlic aioli, puffed beef tendon, sliced peach

Deviled Eggs 9 (gs, df)
candied bacon, pickled watermelon rind, hot sauce

Maple Fried Brussels Sprouts 12 (gs, v*)
pickled apples, blue cheese crumbles

Heirloom Wings 13
hot honey, carolina gold, buffalo

Skillet Honey Cornbread 9
sorghum butter & tomato jam

Tempura Fried Mushrooms & Zucchini 10 (df)
pickled garlic remoulade

Coldwater Atlantic Oysters * 3 per // 34 doz (gf, df)
on the half shell with accompaniments

Oysters Rockefeller 19 1/2 doz // 36 doz
bacon, spinach, alfredo, pecorino

SERVED ON THE SIDE

- 7 -

bacon braised collards (gs) // lima bean succotash (gs, df, v)
yukon whipped potatoes (gs) // stone ground grits (gs)
grilled zucchini and roasted tomatoes (gs, df, v)
lemon grilled asparagus (gs, df, v)

SEASONAL SALADS

Heirloom // 11

tomato, cucumber, carrot, pickled onion, crouton, buttermilk dressing (v*)

Summer Kale // 13

kale, arugula, fried chickpeas, pickled red onion, compressed watermelon,
toasted sunflower kernels, green goddess dressing (gs, v*)

Southern Caesar // 12

romaine, parmesan cheese, cornbread croutons, house caesar dressing

add grilled chicken 7, grilled shrimp 8, salmon 12 (gs)

CHEF-INSPIRED MAINS

Smoked Duck Breast * 36 (gs, df)
blackberry balsamic reduction, carrot-ginger puree,
shaved fennel and arugula salad

Walnut Grove Farms 6oz Filet * 46 (gs)
smashed red potatoes, lemon grilled asparagus, piquillo
pepper sauce

Bourbon & Brown Sugar Scottish Salmon * 32
celery root puree, grilled zucchini & roasted tomatoes

Shepherd's Pie 26
savory lamb ragu, lima beans, sweet corn kernels,
whipped potato and celery root topping

Shrimp & Carolina Grits 24 (gs)
peppers, onions, tomatoes, edamame, cream

Bone-In Pork Chop 36 (gs, df)
citrus brined, lima bean succotash, peach mostarda,
compressed watermelon

Heirloom Fried Chicken 23
togarashi hot honey, bacon braised collards, yukon whipped potatoes

Walnut Grove Farms Burger * 17
double smash patty, cheddar, lettuce, tomato, pickled onion,
lusty monk aioli, fries

Linguini 21 (v*)
sauteed zucchini and tomatoes in olive oil, garlic, grated pecorino

Vegetable Stir Fry 21 (v)
mushrooms and kale, herbed bulgur, collard green pesto,
roasted tomatoes, fried chickpeas

(gs) gluten sensitive // (df) dairy-free // (v) vegan // (v*) vegan upon request

* 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 -