

# HEIRLOOM

A MILLTOWN EATERY

Executive Chef, Andy Cochran

## PASS THE PLATE

<b>Deviled Eggs</b>	<b>9</b>	<i>(gf)</i>
roasted jalapeno, cream cheese, crisp bacon		
<b>Heirloom Wings</b>	<b>13</b>	
naked, hot honey, carolina gold, buffalo		
<b>Brussels Sprouts</b>	<b>12</b>	<i>(gf, df)</i>
hot honey drizzle, fresh local peaches		
<b>Cheddar Hoe Cakes</b>	<b>11</b>	
green tomato chutney, candied bacon, sharp cheddar		
<b>Bradford Farms Fried Pickled Okra</b>	<b>11</b>	<i>(gf)</i>
cornmeal dusted, pickled garlic remoulade		
<b>Heirloom Spinach Artichoke Dip</b>	<b>12</b>	<i>(gf-)</i>
sweet peruvian peppers, chicharrónes, black garlic crostini		

<b>Skillet Honey Cornbread</b>	<b>9</b>	
sorghum butter & tomato jam		
<b>Coldwater Atlantic Oysters *</b>	<b>3 per // 34 doz</b>	<i>(gf, df)</i>
on the half shell with accompaniments		
<b>Oysters Rockefeller</b>	<b>18 1/2 doz // 36 doz</b>	<i>(gf)</i>
bacon, spinach, alfredo, pecorino		

## SERVED ON THE SIDE

- 7 -

collard greens *(gf, df)* // grilled squash & zucchini *(gf, v)*  
sautéed green beans *(gf, df)* // stewed okra & tomato *(gf, v)*  
red skin mashed potatoes *(gf)* // charred cream corn *(gf)*

## SEASONAL SALADS & SOUP

### Heirloom // 11

tomato, cucumber, carrot, pickled onion, black garlic crouton, buttermilk dressing *(gf-, v-)*

### Summer Kale // 13

sunflower seeds, fresh peaches, local radish, red beets, blackberry vinaigrette *(gf, df, v)*

### Southern Caesar // 12

romaine, parmesan cheese, cornbread croutons, house caesar dressing

*add grilled chicken 7, grilled shrimp 8, salmon\* 12 (gf)*

## CHEF-INSPIRED MAINS

<b>Walnut Grove Farms Ribeye *</b>	<b>50</b>	<i>(gf)</i>	<b>Smokey NC Trout</b>	<b>29</b>	<i>(gf)</i>
coffee rub, red skin mashed potatoes, sautéed green beans			pan seared with smoked salt, charred cream corn, grilled zucchini and squash, piquillo pepper coulis, tomatoes		
<b>Shrimp Perloo</b>	<b>28</b>	<i>(gf)</i>	<b>Country Fried Steak</b>	<b>27</b>	
blackened shrimp, carolina gold rice, peppers, onions, jalapenos, and charred grape tomatoes			red skin mashed potatoes, sautéed green beans, pepper gravy		
<b>Walnut Grove Farms Burger</b>	<b>20</b>		<b>Cheshire Pork Chop</b>	<b>28</b>	<i>(gf)</i>
double smash patty, cheddar, lettuce, tomato, pickled onion, lusty monk aioli, fries			stewed okra & tomatoes, white bean puree, andouille jam		
<b>Carolina Gold Salmon *</b>	<b>31</b>	<i>(gf)</i>	<b>Pastalaya</b>	<b>26</b>	
scottish salmon, sauteed kale, local peaches, heirloom tomatoes, carolina gold bbq glaze			cavatappi, andouille, red peppers, onions, grape tomatoes, parmesan cream		
<b>Fried Chicken</b>	<b>27</b>	<i>(df)</i>	<b>Toasted Gnocchi</b>	<b>23</b>	<i>(v)</i>
airline chicken breast, maple dijon glaze, collard greens, roasted turnips			peppers, onions, okra, creole cashew "cream"		

*(gf)* gluten free // *(df)* dairy-free // *(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 -