

HEIRLOOM

A MILLTOWN EATERY

Executive Chef, Andy Cochran

PASS THE PLATE

Deviled Eggs 9 (gf)
jalapeño-orange marmalade, country ham dust

Heirloom Wings 13 (df)
naked, hot honey, carolina gold, buffalo

Brussels Sprouts 12 (df)
apple cider glaze, candied pecans

Smoked Salmon Dip 12
fried capers, pickled onion, cured egg yolk, crostini

Cornmeal Dusted Mushrooms 11 (df)
garlic-ginger aioli, wasabi microgreens, sweet soy

Roasted Sweet Potatoes 11 (df)
maple-fig whipped goat cheese, bourbon cranberries

Skillet Honey Cornbread 9
apple and sorghum butter

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

Oysters Rockefeller 18 ½ doz // 36 doz (gf)
bacon, spinach, alfredo, pecorino

SERVED ON THE SIDE

- 7 -

bacon braised collards (gf, df) // grilled broccolini (df, gf, v)
sautéed green beans (gf, df) // chicken fat braised cabbage (gf)
roasted heirloom carrots and parsnip purée (df, gf, v)
red skin whipped potatoes (gf)

SEASONAL SALADS & SOUP

Heirloom // 12

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

Winter Kale // 14

apples, cranberries, candied pecans, golden beets, sesame vinaigrette (gf, df)

Southern Caesar // 12

romaine, parmesan cheese, cornbread croutons, house caesar dressing

Winter Squash Bisque // 9

smoked crème fraîche, pepitas (gf)

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

CHEF-INSPIRED MAINS

Walnut Grove Farms Ribeye * 50 (gf)
coffee rub, red skin whipped potatoes, sautéed green beans

Shrimp & Carolina Grits 28 (gf)
stone ground grits, peppers, onions, tomatoes, edamame, cream

Walnut Grove Farms Burger * 20
double smash patty, cheddar, lettuce, tomato, pickled onion, lusty monk aioli, fries

Pecan Crusted Salmon * 32
canadian salmon, sweet potato purée, grilled broccolini, amaretto brown butter

Fried Pork Cutlet 26 (df)
braised bradford collards, roasted golden beets, apple butter

Duck Confit 37 (gf)
cauliflower purée, roasted winter squash, citrus-rosemary jus

Walnut Grove Farms Beef Roulade * 33
skirt steak, green onion, red skin whipped potatoes, mushrooms, chicory demi-glaze

Heirloom Fried Chicken 26 (df)
airline chicken breast, maple dijon glaze, heirloom carrots, chicken fat braised cabbage

Chef Andy's Gumbo 26 (df)
white rice, chicken, tasso ham, trinity, okra, creole spices

Trumpet Mushroom "Scallops" 24 (df, gf, v)
winter squash risotto, grilled broccolini, crispy sage

(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 -