

# HEIRLOOM

A MILLTOWN EATERY

Executive Chef, Andy Cochran

## PASS THE PLATE

**Deviled Eggs** 10 (gf)  
green tomato preserves, benton's bacon lardon

**Heirloom Wings** 13 (df)  
dry rub, hot honey, carolina gold, buffalo

**Crispy Fried Brussels Sprouts** 13  
honey lemon brown butter, savory breadcrumbs

**Fried Bradford Pickled Okra** 13 (df)  
pickled garlic remoulade

**Country Ham Grilled Flatbread** 12  
herb cream cheese, pepper jelly, fresh strawberries

**Dill Pickle Dip** 11  
chicharrónes, black garlic crostini

**Skillet Honey Cornbread** 9  
tomato jam and sorghum butter

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

**Oysters Rockefeller** 18 1/2 doz // 36 doz (gf)  
bacon, spinach, alfredo, pecorino

### SERVED ON THE SIDE

- 7 -

bradford collards (gf, df) // grilled asparagus (df, gf, v)  
honey glazed heirloom carrots (gf) // succotash (gf, df)  
grilled squash & zucchini w/ blistered tomatoes (df, gf)  
red skin whipped potatoes (gf)

## SEASONAL SALADS & SOUP

### Heirloom // 13

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

### Watermelon Feta // 14

local watermelon, smoked feta, arugula, sunflower kernels, honey lemon vinaigrette (gf, df)

### Southern Caesar // 13

romaine, parmesan cheese, cornbread croutons, house caesar dressing

### Tomato Basil Soup // 9

black garlic crostini

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

## CHEF-INSPIRED MAINS

**Walnut Grove Farms Ribeye \*** 50 (gf, df)  
confit new potatoes, grilled squash & zucchini

**Pan Seared Salmon \*** 34 (gf)  
honey glazed carrots, toasted carolina gold rice,  
lemon-fennel marmalade

**Grilled Pork Chop \*** 31 (gf, df)  
lima bean succotash, grilled heirloom tomatoes,  
peach mostarda

**Grilled Skirt Steak \*** 34 (gf)  
red skin mashed potatoes, grilled asparagus, collard green  
chimichurri

**Shrimp & Carolina Grits** 29 (gf)  
stone ground grits, peppers, onions, tomatoes,  
edamame, cream

**Fried Chicken** 26 (df)  
collard greens, roasted turnips, hot honey drizzle

**Shrimp & Crawfish Cakes** 29  
charred creamed corn, grilled asparagus,  
pickled garlic remoulade

**Walnut Grove Farms SmashBurger** 21  
double patty, cheddar, lettuce, tomato, pickled onion,  
lusty monk aioli, fries

**Pasta Primavera** 24  
local squash, zucchini, asparagus, blistered tomatoes,  
pecorino romano

**Local Mushroom & Kale Stir-Fry** 27 (df, gf, v)  
crispy chickpeas and carolina gold rice

(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 -