

HEIRLOOM

— A MILLTOWN EATERY —

Executive Chef, Andy Cochran

PASS THE PLATE

Deviled Eggs 10 (gf)
cranberry relish and crispy sage

Heirloom Wings 14 (df)
dry rub, hot honey, carolina gold, buffalo

Crispy Fried Brussels Sprouts 14 (df)
maple miso sauce and savory breadcrumbs

Sweet Potato Hushpuppies 9
whipped cinnamon butter

Pimento Cheese Dip 12
chicharrónes and crostini

Grilled Baguette 13
apple slaw, whipped brie, candied pecans

Skillet Honey Cornbread 9
apple butter 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 -

collard greens (gf, df) // hoppin' john (gf)
sauteed green beans (gf) // mashed sweet potatoes (gf)
roasted red potatoes (gf) // grilled broccolini (gf, df)

SEASONAL SALADS & SOUP

Heirloom // 13

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

Winter Kale // 14

candied pecans, fresh pear, golden beets, sweet peppers, apple cider vinaigrette (gf, df, v)

Southern Caesar // 13

romaine, parmesan cheese, cornbread croutons, house caesar dressing

Ham & Black-Eyed Pea Soup // 9

rice, black-eyed peas, collard greens, shredded ham hock

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

CHEF-INSPIRED MAINS

Ribeye * 50 (gf)
roasted red potatoes, grilled broccolini

Pan Seared Salmon * 34
sage & rosemary couscous, roasted golden beets, toasted pecans, cranberry coulis

Roasted Pork Belly 31 (gf)
winter squash risotto, roasted cauliflower, apple butter

Country Fried Steak 31
hoppin' john, sauteed green beans, sawmill gravy

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

Fried Chicken 27
mashed sweet potatoes, braised red cabbage, maple miso sauce

Gumbo 26 (df)
chicken, tasso ham, peppers, onions, carolina gold rice

Smash Burger 20
double patty, cheddar, lettuce, tomato, pickled onion, lusty monk aioli, fries

Creole Pasta Alfredo 29
cavatappi, peppers, onions, andouille, creamy alfredo

Pan Roasted Cauliflower 26 (df, gf, v)
braised red cabbage, roasted winter squash, savory peanut sauce

(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 -