

HEIRLOOM

RESTAURANT

STARTERS

Artisanal Charcuterie	Serves 1-2	18
Chef selected cured meats, artisan cheese, sweet and savory nibbles		
Mezze Board V		24
Hummus, falafel, tzatziki, marinated feta, cucumbers, olives, sundried tomatoes, grilled pita		
Bacon and Eggs		22
Deviled eggs, crispy pork belly, mustard caviar, pea tendrils		
Fried Green Tomato Caprese Stack V		18
Corn meal crusted green tomatoes, campari tomatoes, basil, fresh mozzarella, roasted garlic olive oil, balsamic pearls		
Coconut Curry Mussels		22
Mussels, coconut curry broth, micro cilantro, grilled baguette		
Whipped Feta Dip V		18
Whipped feta, peach pepper jelly, naan bread		
Rhode Island Style Calamari		20
Fried calamari and banana pepper rings, pepperoncini aioli, roasted lemon		
Gosia's Pierogies		18
Potato and cheese pierogi, caramelized onion, crisp pancetta, crème fraiche, fresh chives		

SOUPS

Lobster Bisque		14
Puff pastry, crème fraiche, fresh thyme		
Classic French Onion		10

SALADS

House Salad		14
Arcadian mixed greens, grape tomatoes, cucumber, red onion, shaved carrot, croutons		
Grilled Caesar Salad		16
Grilled romaine hearts, Caesar dressing, croutons, shaved Parmesan, roasted lemon halves		
Loaded Wedge Salad		16
Iceberg lettuce wedge, grape tomatoes, shaved shallots, black pepper bacon, Moody bleu crumbles, hard boiled egg, blue cheese dressing, fresh chives, everything bagel seasoning		

Celebration Salad	19
Baby kale & radicchio blend, cucumbers, cherry tomatoes, bell peppers, avocado, mint, edible flowers, tossed in lemon vinaigrette, aleppo pepper dust	

Add-ons: Grilled Chicken +11, Grilled Chateau Bistro Sirloin +22, Grilled Salmon +14, Sautéed Shrimp +10

ENTREES

Twin Tournedos Rossini	48
2- 4oz. certified angus beef filets, toasted bread round, seared foie gras, red wine truffle demi-glace, sautéed broccolini, yukon gold and thyme au gratin	

Certified Angus Beef Ribeye GF	58
Bosari seasoned 14 oz. ribeye, bone marrow compound butter, yukon gold and thyme au gratin, blistered heirloom carrots	

Heirloom Chicken	28
Crispy Parmesan lemon chicken cutlets, lemon beurre blanc, arugula heirloom tomato salad, herb roasted fingerlings	

Avocado Summer Salmon	32
Crispy skin aukra salmon, avocado hollandaise, tomato charred corn salsa, herb roasted fingerlings, broccolini	

Seared Mountain Trout GF	32
Pan seared mountain trout, chardonnay caper beurre blanc, mushroom brown rice pilaf, blistered heirloom carrots	

Lobster Ravioli	28
Lobster ravioli, champagne cream sauce, baby spinach, langostinos, Parmesan cheese, micro greens	

Baked Sausage Ziti	26
Ziti pasta, Italian sausage, roasted summer vegetables, marinara, ricotta, Parmesan, fried basil leaves	

Blackberry Hoisin Pork Tenderloin	28
Pork tenderloin, blackberry salsa, mascarpone mashed potatoes, sautéed broccolini	

Grilled Halloumi Niçoise Grain Bowl V	26
Grilled halloumi, haricot verts, kalamata olives, hard boiled eggs, tricolor potatoes, heirloom tomatoes, ancient grains	

Udon Noodles with Fried Tofu and Orange Nam Jim V VE	24
Udon noodles, blood orange nam jim, fried tofu, Thai basil, green onion, red chili, sesame seeds	

SIDES

Mascarpone Mashed Potatoes	6
Yukon Gold and Thyme Au Gratin	6
Herb Roasted Fingerlings	6
Sautéed Broccolini	6
Blistered New Carrots	6
Sautéed Summer Vegetables	6
Mushroom Brown Rice Pilaf	6

DF Dairy-free GF Gluten-free N Nuts
V Vegetarian VE Vegan PES Pescatarian

Consumption of raw or undercooked meats may increase your risk of foodborne illness.

Please advise your server as to specific food allergies or dietary restrictions so that we can better serve you.