

HEIRLOOM

RESTAURANT

SMALL BITES

New England Clam Chowder	12
Garden Red Pepper and Gouda Soup V	10
Crème fraîche, asparagus tips	
Bruschetta V	14
Herbed goat cheese on grilled sourdough, pomegranate poached pear, pickled red onion, arugula, balsamic glaze	
Brie Melt + Jam V	16
Soft brie dipped in a beer batter and fried, pineapple jalapeño jam	
Thai Style Sweet Chili and Pineapple Glazed Wings (6)	14
Truffle Parmesan Frips V	12
Truffle parmesan cheese, roasted garlic aioli	
Togarashi Dusted Fried Calamari	22
Tender calamari, pickled sweet peppers, torched lemon, yuzu aioli	
Ahi Tuna Guacamole	22
Creamy avocado, quick pickled red onion, pico, lime, tortilla chips	

FARM FRESH
SALADS

Baby Gem Caesar	19
Heirloom baby tomato, roasted corn, crisp parmesan, house baked croutons	
Strawberry and Peach Burrata Salad V GF	19
Baby arugula, fresh strawberry, charred peach, pistachio crumble, edible flowers, champagne vinaigrette	
Chef's Spring and Summer Salad V GF	14
Mixed greens, shaved ribbon carrots, baby tomato, asparagus tip, cucumber, white balsamic vinaigrette	
Chopt Salad GF	19
Mixed greens, bacon, red onion, shaved radish, shaved fennel, roasted corn, seven minute egg, lemon thyme vinaigrette	

*Protein Additions: Marinated Herbed Chicken +9,
Seared Salmon +16, Blackened Shrimp +12,
Crispy Tofu +8*

HANDHELDS

<i>All sandwiches come with frips</i>	
Athenaeum Double Smash Burger	20
(2) 3 oz Certified Angus Beef, thyme roasted tomato jam, sharp cheddar, mesclun greens, quick pickled red onion, roasted garlic aioli, brioche bun	
Ultimate Turkey Sandwich	19
Wheatberry bread, sliced smoked turkey, smoked gouda, crisp bacon, roma tomato, sliced red onion, avocado, baby sprouts, Duke's mayo	
Southern Style Charred Peach Chicken Sandwich	18
Sweet potato bun, crumble goat cheese, charred peaches, arugula, roasted garlic aioli	
The Greenbird	18
Classic tarragon and dijon chicken salad, croissant, marinated fennel, crisp apple slices	
Italian Pistachio Mortadella Sammie	22
Thin sliced premium Leoncini pistachio mortadella, garlic roasted tomato, baby arugula, red pepper whipped ricotta	
Rib and Melt Grilled Cheese on Sourdough	24
Slow braised short rib, caramelized balsamic onion, smoked gouda, asadero, oaxaca	
Blackened Mojo Fish Tacos (3)	22
Mahi mahi, shaved cabbage, julienne carrots, pico, chipotle aioli, flour tortilla	
Eggplant Stack V	26
Hand breaded eggplant, fresh mozzarella, salsa brava, arugula, fresh parm	
Thai Style Red Quinoa Bowl with Crispy Tofu V	20
Carrot, edamame, red pepper, fried tofu, Korean BBQ glaze, scallion grass	

V Vegetarian **VE** Vegan **GF** Gluten-free

Chef Request: We kindly ask that menu items not be modified except in case of dietary needs or allergies.

**Split Plate Charge: To ensure the highest quality of service and presentation, a \$5 charge will be applied to any entrée requested as a split plate.*

Summer 2026
Lunch Menu

Executive Chef: Jeff Luong
Dining Manager: Jacob Heising