

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
- 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

- All sandwiches come with frips*
- 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