

HEIRLOOM

RESTAURANT

STARTERS

New England Clam Chowder	12
Garden Red Pepper and Gouda Soup V	10
Crème fraîche, asparagus tips	
Fried Squash Blossoms V	18
Dill and yuzu mascarpone, pear, honey, micro flower	
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
Bruschetta V	14
Herbed goat cheese on grilled sourdough, pomegranate poached pear, pickled red onion, arugula, balsamic glaze	
Truffle Parmesan Frips V	12
Truffle parm cheese, roasted garlic aioli	
Braised Pork Belly on Bao Bun	16
Korean BBQ sweet glaze, daikon and carrot salad	
Togarashi Dusted Fried Calamari	22
Tender calamari, pickled sweet peppers, torched lemon, yuzu aioli	

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	
<i>Protein Additions: Marinated Herbed Chicken +9, Seared Salmon +16, Blackened Shrimp +12, Crispy Tofu +8</i>	

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.*

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ENTRÉES

Dashi Poached and Seared Monkfish GF 38	Grilled Bone in Pork Chop 31
Yellow jasmine coconut rice, daikon and carrot salad, scallion ginger relish, Mr. Bing mild chili crisp, pea tendrils <i>Pair with: Zilliken "The Butterfly" — Riesling</i>	Chimichurri marinade, goat cheese grits, sautéed seasonal greens, jalapeño pineapple jam <i>Pair with: Paul Jaboulet Aîné — Côtes du Rhône</i>
Citrus Herb Salmon 32	Slow Roasted Jerked Half Chicken GF 28
Aukra salmon skin-on, Mediterranean couscous and vegetable blend, lemon asparagus, torched lemon beurre blanc <i>Pair with: House of Brown — Chardonnay</i>	Yellow rice, summer black bean and corn hash, Caribbean green salsa <i>Pair with: Icon Rock — Red Blend</i>
Bourbon Butter Shrimp and Grits GF 29	Filet Mignon 62
Pan-seared shrimp, Argentinian semi-cured chorizo, cheesy grits, charred corn, bourbon butter sauce, micro shoots <i>Pair with: Achaval Ferrer — Malbec</i>	Roasted garlic mashed potatoes, sautéed greens, rosemary red wine demi <i>Pair with: Rabble — Cabernet Sauvignon</i>
Mafaldine Pasta V 28	14 oz Ribeye Steak 52
Italian ruffled ribbon pasta, smoked gouda and roasted garlic cream, yellow squash, roasted garlic tomato, sautéed seasonal greens <i>Pair with: Broadbent — Vinho Verde</i>	Steak, truffle frips, Korean style chimichurri <i>Pair with: Seghesio — Barbera d'Alba</i>
Wild Mushroom & Summer Sweet Corn Risotto V GF 28	Slow Braised Short Rib 35
Arborio rice, corn velouté, sweet corn, roasted wild mushrooms, heirloom baby tomato, shaved parm <i>Pair with: Southern Right — Sauvignon Blanc</i>	Celery root potato purée, miso honey glazed carrots, short rib jus, herb oil <i>Pair with: The Critic — Cabernet Sauvignon</i>
Rosemary and Thyme Brined Airline Chicken Breast GF 28	Eggplant Stack V 26
Roasted garlic mashed potatoes, lemon asparagus, herb pan jus <i>Pair with: Austin Hope — Chardonnay</i>	Hand breaded eggplant, fresh mozzarella, salsa brava, arugula, fresh parm <i>Pair with: Chandon — Sparkling Rosé</i>
	Thai Style Red Quinoa Bowl with Crispy Tofu V 24
	Carrot, edamame, red pepper, fried tofu, Korean BBQ glaze, scallion grass <i>Pair with: Yealands — Sauvignon Blanc</i>
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