

## HEIRLOOM

## RESTAURANT

## STARTERS

<b>New England Clam Chowder</b>	12
<b>Garden Red Pepper and Gouda Soup</b> <b>V</b>	10
Crème fraîche, asparagus tips	
<b>Fried Squash Blossoms</b> <b>V</b>	18
Dill and yuzu mascarpone, pear, honey, micro flower	
<b>Brie Melt + Jam</b> <b>V</b>	16
Soft brie dipped in a beer batter and fried, pineapple jalapeño jam	
<b>Thai Style Sweet Chili and Pineapple Glazed Wings (6)</b>	14
<b>Bruschetta</b> <b>V</b>	14
Herbed goat cheese on grilled sourdough, pomegranate poached pear, pickled red onion, arugula, balsamic glaze	
<b>Truffle Parmesan Frips</b> <b>V</b>	12
Truffle parm cheese, roasted garlic aioli	
<b>Braised Pork Belly on Bao Bun</b>	16
Korean BBQ sweet glaze, daikon and carrot salad	
<b>Togarashi Dusted Fried Calamari</b>	22
Tender calamari, pickled sweet peppers, torched lemon, yuzu aioli	

## SALADS

<b>Baby Gem Caesar</b>	19
Heirloom baby tomato, roasted corn, crisp parmesan, house baked croutons	
<b>Strawberry and Peach Burrata Salad</b> <b>V</b> <b>GF</b>	19
Baby arugula, fresh strawberry, charred peach, pistachio crumble, edible flowers, champagne vinaigrette	
<b>Chef's Spring and Summer Salad</b> <b>V</b> <b>GF</b>	14
Mixed greens, shaved ribbon carrots, baby tomato, asparagus tip, cucumber, white balsamic vinaigrette	
<b>Chopt Salad</b> <b>GF</b>	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

<p><b>Dashi Poached and Seared Monkfish</b> <b>GF</b> 38 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></p> <p><b>Citrus Herb Salmon</b> 32 Aukra salmon skin-on, Mediterranean couscous and vegetable blend, lemon asparagus, torched lemon beurre blanc <i>Pair with: House of Brown — Chardonnay</i></p> <p><b>Bourbon Butter Shrimp and Grits</b> <b>GF</b> 29 Pan-seared shrimp, Argentinian semi-cured chorizo, cheesy grits, charred corn, bourbon butter sauce, micro shoots <i>Pair with: Achaval Ferrer — Malbec</i></p> <p><b>Mafaldine Pasta</b> <b>V</b> 28 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></p> <p><b>Wild Mushroom &amp; Summer Sweet Corn Risotto</b> <b>V</b> <b>GF</b> 28 Arborio rice, corn velouté, sweet corn, roasted wild mushrooms, heirloom baby tomato, shaved parm <i>Pair with: Southern Right — Sauvignon Blanc</i></p> <p><b>Rosemary and Thyme Pan-Seared Chicken Breast</b> <b>GF</b> 28 Roasted garlic mashed potatoes, lemon asparagus, herb pan jus <i>Pair with: Austin Hope — Chardonnay</i></p>	<p><b>Grilled Bone in Pork Chop</b> 31 Chimichurri marinade, goat cheese grits, sautéed seasonal greens, jalapeño pineapple jam <i>Pair with: Paul Jaboulet Aîné — Côtes du Rhône</i></p> <p><b>Slow Roasted Jerked Half Chicken</b> <b>GF</b> 28 Yellow rice, summer black bean and corn hash, Caribbean green salsa <i>Pair with: Icon Rock — Red Blend</i></p> <p><b>Filet Mignon</b> 62 Roasted garlic mashed potatoes, sautéed greens, rosemary red wine demi <i>Pair with: Rabble — Cabernet Sauvignon</i></p> <p><b>Ribeye Steak</b> 52 14oz Certified Angus Beef® ribeye, truffle fries, Korean style chimichurri <i>Pair with: Seghesio — Barbera d'Alba</i></p> <p><b>Slow Braised Short Rib</b> 35 Celery root potato purée, miso honey glazed carrots, short rib jus, herb oil <i>Pair with: The Critic — Cabernet Sauvignon</i></p> <p><b>Eggplant Stack</b> <b>V</b> 26 Hand breaded eggplant, fresh mozzarella, salsa brava, arugula, fresh parm <i>Pair with: Chandon — Sparkling Rosé</i></p> <p><b>Thai Style Red Quinoa Bowl with Crispy Tofu</b> <b>V</b> 24 Carrot, edamame, red pepper, fried tofu, Korean BBQ glaze, scallion grass <i>Pair with: Yealands — Sauvignon Blanc</i></p> <p><i>Protein Additions: Marinated Herbed Chicken +9, Seared Salmon +16, Blackened Shrimp +12, Crispy Tofu +8</i></p>
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