



Classics

BARREL-AGED MAPLE OLD FASHIONED / 16

Open Road Distilling Co. Eagle Eye Rye, maple syrup, Angostura aromatic bitters, Angostura orange bitters

SAZERAC / 17

Mozin calvados, Prado pastis, Angostura aromatic bitters, Peychaud bitters

GIMLET / 14

Open Road Distilling Co. American Gin, fresh lime, vanilla, saline

MAI TAI / 18

Barbancourt rum agricole, Appleton Estate Signature rum, Pierre Ferrand Dry curacao, Disaronno, pineapple, almond orgeat, fresh lime turbinado

House

CLARITY / 16

Open Road Distilling Co. Independence Bourbon, fresh lemon, GD Vajra Nebbiolo, clarified with whole milk

DATE NIGHT / 15

Open Road Distilling Co. Eagle Eye Rye, Zirbenz Pine liqueur, pomegranate caviar, date, Los Dos Cava brut

ROSES ARE RED / 16

Open Road Distilling Co. American Gin, Cocchi di Torino vermouth, coconut sous-vide Campari, fresh lemon, egg white

LA VARIABLE / MKT

bartenders flavor of the week, only for adventurous tipplers

Seasonal

CANON DE 75 / 15

Open Road Distilling Co. American Gin, Salers Genetian, cinnamon, apple, Fee Brothers celery bitters, saline, Los Dos Cava brut

PRETTY RYE FOR A CHAI GUY / 17

Open Road Distilling Co. Eagle Eye Rye, St. Elizabeth All Spice dram, Velvet Falernum, almond orgeat, banana, mint, fresh lime

SWEET PEA / 16

Open Road Distilling Co. American Vodka, Strega, sweet pea, arugula, fresh lemon, egg white

WASTING TIME / 16

El Dorado 5yr rum, Mount Gay Eclipse rum, Fernet Branca, cinnamon, demarrara

Zero Proof

MELLOW / 9

mushroom allspice syrup, coconut water, pineapple, fresh lime, egg white

VANILLA / 8

fresh lemon, vanilla, basil soda

Bubbly

VILLA SANDI 'IL FRESCO' PROSECCO 14 / 55

LOS DOS CAVA BRUT 13 / 51

Whites

VILLA SANDI PINOT GRIGIO 13 / 51

LES CARRIERES DE MEZY SANCERRE 19 / 75

VAVASOUR SAUVIGNON BLANC 14 / 55

BADENHORST SECATEURS CHENIN BLANC 14 / 55

ABADIA DE SAN CAMPIO ALBARINO 13 / 51

YALUMBA VOIGNIER 13 / 51

PROSPER MAUFOUX BOURGOGNE CHARDONNAY 17 / 67

BRAVIUM CHARDONNAY 17 / 67

DR. LOOSEN 'DR. L' RIESLING 13 / 51

FIGUIERE MEDITERANEE ROSE 14 / 55

Reds

BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR 21 / 83

PIKE ROAD PINOT NOIR 17 / 67

QUINTA SARDON TEMPRANILLO 14 / 55

GD VAJRA NEBBIOLO 18 / 71

ARGIONO NON CONFUDITIR SUPER TUSCAN 16 / 63

ST. COSME COTES DU RHONE 13 / 51

CHATEAU SABY BORDEAUX SUPERIORE 15 / 59

UNSHACKLED CABERNET SAUVIGNON 14 / 55

BARNARD GRIFFIN CABERNET SAUVIGNON 15 / 59

HARVEY & HARRIET RED BLEND 19 / 75

TERRA D'ORO ZINFANDEL 13 / 51

Drafts

ATLAS TROPIC THUNDER IPA / 8.5

CHAMPION 'SHOWER BEER' PILSNER / 7.5

ROTATING DRAFTS / MKT

Heirloom:

SOMETHING OF SPECIAL VALUE HANDED DOWN FROM ONE GENERATION TO ANOTHER.

We created Heirloom to pay homage
to our families -
something we all hold dear.

Our food and drinks are rooted in
classic favorites which we bring into the
present with modern twists.

We hope the evening invokes memories
of days gone by while also creating new
memories as you share an unforgettable
moment with those you cherish.

Here at Heirloom, every guest is a member
of our family. Every bite, every sip,
every experience is something special we
share together.

Heirloom

Small Plates

- HOUSE MADE HERB FOCACCIA** whipped ricotta, onion jam, sauce vierge / 9
add Edward's Surryano Ham / 5
- MIXED GREENS SALAD** red & green butter lettuce, shaved shallots, fresh herbs, mustard vinaigrette / 11
- CAESAR SALAD** romaine lettuce, garlic croutons, Caesar dressing, ricotta salata / 12
- BURRATA** garlic grand rustico, almond arugula pesto, peach salsa / 16
- EDWARD'S SURRYANO HAM** sweet melon balls, pickled watermelon rind, candied hazelnuts / 17
- BEEF CARPACCIO*** black pepper crusted filet mignon, truffle aioli, dried horseradish, gaufrette potatoes, micro celery / 19
- BLUE BAY MUSSELS** spicy tomato sauce, preserved lemon, truffled garlic bread / 18
- BAKED SHRIMP** wild caught shrimp, herbed breadcrumbs, lemon tomato beurre blanc / 17

Homemade Pastas

- SPICY BUCATINI** house made bucatini, guanciale, onion confit, spicy tomato sauce, pecorino / 18
- MANICOTTI ALLA NERANA** house made crepe, zucchini ricotta filling, vodka sauce, aged balsamic / 18
- SMOKED CRAB TORTELLONI** carrot ginger sauce, chili oil, toasted sesame / 18
- LOBSTER FRA DIAVOLO** house made fettucine, poached Maine lobster, tomato fennel sauce, herb bread crumbs / 28

Mains

- PAN ROASTED SCALLOPS*** roasted cauliflower, cauliflower puree, shaved Brussels sprouts, romaine, caper brown butter / 38
- SEAFOOD CIOPPINO*** white wine tomato broth, mussels, squid, wild caught shrimp, market catch, scallop, grilled grand rustico, basil aioli / 40
- PAN ROASTED CHILEAN SEABASS*** carrot ginger puree, garlic spinach, sauce vierge, lemon beurre blanc / 46
- DRY AGED ROASTED FREE BIRD CHICKEN** colcannon potatoes, mustard chicken jus, grilled lemon / 27
- HEIRLOOM BURGER*** 8oz wagyu, truffle aioli, gruyere cheese, roasted mushrooms, crispy onions, brioche bun, served with herb + parmesan crispy layer potatoes / 26
- RED WINE BRAISED ALLEN BROTHERS SHORT RIB** carrot, fava bean, and pearl onion ragout, saffron polenta, red wine jus, gremolata / 46
- HAND CUT 8 OZ CAB FILET*** braised shallot, choice of side / 54
- 18 OZ BONE IN PRIME KANSAS CITY STRIP*** braised shallot, choice of side / 68
- 24 OZ PRIME PORTERHOUSE*** braised shallot, choice of side / 75

SIDES / 10

JUMBO ASPARAGUS
GARLIC SPINACH
ROASTED MUSHROOMS

SMOKED GOUDA MAC
COLCANNON POTATOES
HERB + PARMESAN CRISPY LAYER POTATOES



SENIOR GENERAL MANAGER EDDIE LANE | EXECUTIVE CHEF DANE SEWLALL

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASEYOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS