

# Heirloom

## Classics

### BARREL-AGED MAPLE OLD FASHIONED / 16.5

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

### HANKY PANKY / 15

Open Road Distilling Co. American gin, Cocchi di Torino sweet vermouth, Bonal Gentiane-Quina, Fernet Branca wash

### GIMLET / 14.5

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

### BOULEVARDIER / 18.5

Open Road Distilling Co. Independence bourbon, cocoa nib infused Campari, espresso infused Antica Formula vermouth

## House

### CLARITY / 16

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

### HEIRLOOM / 18.5

Banhez Espadin mezcal, Ancho Reyes Chili liqueur, cocoa nib infused Campari, cranberry rosemary shrub

### VICTORY / 16.5

El Dorado 5yr rum, St. Elizabeth All Spice dram, pineapple, coffee, cinnamon, fresh lime, Angostura aromatic bitters

### SPARKS OF JOY / 16.5

sage cinnamon infused Milagro Silver tequila, Bonal Gentiane-Quina, Genepy Le Chamois, cinnamon, fresh lime

### LA VARIABLE / MKT

bartenders flavor of the week, only for adventurous tipplers

## Seasonal

### HIGH BALL / 16

Suntory Toki whiskey, Amaro Y Arroyo, cucumber, dill, fennel, fresh lemon

### SILLY RABBIT / 15

Open Road Distilling Co. American vodka, Ancho Reyes Verde, freshly juiced carrot & ginger, fresh lemon, Angostura orange bitters

### WHAT DAY IS IT? / 16.5

Wray & Nephew High proof rum, Rhum Barbancourt 5yr, pineapple, vanilla, cinnamon, fresh lime

### A MOCKERY / 15

Open Road Distilling Co. American vodka, blueberry pomegranate hibiscus syrup, fresh lime, Q Mixers hibiscus ginger beer

## 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 15 / 59

LOS DOS CAVA BRUT 14 / 55

## Whites

VILLA SANDI PINOT GRIGIO 13 / 51

CHERRIER CUVÉE LES CHAILLOUX SANCERRE 19 / 75

VAVASOUR SAUVIGNON BLANC 14.5 / 57

BADENHORST SECATEURS CHENIN BLANC 14 / 55

ABADIA DE SAN CAMPIO ALBARINO 14 / 55

PRATSCH GRUNER VELTLINER 13 | 51

PROSPER MAUFOUX BOURGOGNE CHARDONNAY 17 / 67

BRAVIUM CHARDONNAY 18 / 71

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

FIGUIERE MEDITERANEE ROSE 14 / 55

## Reds

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

CHATEAU BIANCA PINOT NOIR 17 / 67

QUINTA SARDON TEMPRANILLO 14.5 / 57

GD VAJRA NEBBIOLO 18 / 71

ARGIONO NON CONFUDITIR SUPER TUSCAN 16 / 63

ST. COSME COTES DU RHONE 14 / 55

EARLY MOUNTAIN CABERNET FRANC 17.5 / 69

UNSHACKLED CABERNET SAUVIGNON 15.5 / 61

BARNARD GRIFFIN CABERNET SAUVIGNON 16.5 / 65

HARVEY & HARRIET RED BLEND 19 / 75

TERRA D'ORO ZINFANDEL 13 / 51

## Drafts

ATLAS TROPIC THUNDER IPA / 8.75

CHAMPION 'SHOWER BEER' PILSNER / 8

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, apple butter / 10  
add Edward's Surryano Ham / 6

**MIXED GREENS SALAD** red & green butter lettuce, shaved shallots, fresh herbs, mustard vinaigrette / 12

**CAESAR SALAD** romaine lettuce, garlic croutons, Caesar dressing, ricotta salata / 13

**BURRATA** garlic grand rustico, sweet pea ricotta, roasted tomatoes, basil pesto, balsamic reduction / 17

**EDWARD'S SURRYANO HAM** marinated artichokes, fresh horseradish, oil cured olives, Marcona almonds / 18

**BEEF CARPACCIO\*** black pepper crusted filet mignon, truffle aioli, dried horseradish, gaufrette potatoes, micro celery / 21

**BLUE BAY MUSSELS** spicy tomato sauce, preserved lemon, truffled garlic bread / 18

**BAKED SHRIMP** wild caught shrimp, herbed breadcrumbs, lemon tomato beurre blanc / 17

**OYSTERS ROCKEFELLER** apple smoked bacon, spinach, Pernod and bearnaise / 20

## Homemade Pastas

**SPICY BUCATINI** house made bucatini, guanciale, onion confit, spicy tomato sauce, pecorino / 19

**WILD MUSHROOM RAVIOLI** porcini mushroom butter, roasted mushrooms, crispy parmesan / 19

**HOUSE MADE RIGATONI** spicy Italian sausage, charred spring onion pesto, spinach, broccoli rabe, roasted peppers, pecorino, toasted pine nuts / 19

**HOUSE MADE SPINACH GNOCCHI** fava beans, asparagus, cipolini onions, roasted garlic parmesan cream, lemon thyme vinaigrette / 18

**SHRIMP FETTUCCINE** nduja butter, English peas, heirloom cherry tomatoes, preserved lemon, herbed breadcrumbs / 23

## Mains

**PAN ROASTED SCALLOPS\*** roasted cauliflower, cauliflower puree, shaved Brussels sprouts, romaine, caper brown butter / 39

**SEAFOOD CIOPPINO\*** white wine tomato broth, mussels, squid, wild caught shrimp, market catch, scallop, grilled grand rustico, basil aioli / 42

**PAN ROASTED CHILEAN SEABASS\*** carrot ginger puree, garlic spinach, sauce vierge, lemon beurre blanc / 47

**DRY AGED ROASTED FREE BIRD CHICKEN** colcannon potatoes, mustard chicken jus, grilled lemon / 29

**HEIRLOOM BURGER\*** Ovoka Farm VA Wagyu, white truffle aioli, gruyere cheese, roasted mushrooms, crispy onions, brioche bun, served with herb + parmesan crispy layer potatoes / 32

**RED WINE BRAISED SHORT RIB** horseradish potato puree, fingerling potatoes, asparagus, red wine jus, crispy onions / 46

**HAND CUT 8 OZ CAB FILET\*** braised shallot, choice of side / 56

**18 OZ BONE IN PRIME KANSAS CITY STRIP\*** braised shallot, choice of side / 69

**24 OZ PRIME PORTERHOUSE\*** braised shallot, choice of side / 78

### SIDES / 12

GRILLED JUMBO ASPARAGUS  
CHARRED BROCCOLI RABE  
ROASTED MUSHROOMS

SMOKED GOUDA MAC  
COLCANNON POTATOES  
HERB + PARMESAN CRISPY LAYER POTATOES



SENIOR GENERAL MANAGER SARAH JUNGSMANN | EXECUTIVE CHEF DANE SEWLALL

\* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

05.07.2024