

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

ZOMBIE / 19

Appleton Estate Signature rum, El Dorado 5yr rum, Giffard Banana du Bresil, Rothman & Winter Orchard Apricot, passionfruit, pineapple, house grenadine, fresh lemon, fresh lime

GIMLET / 14.5

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

NEGRONI SBAGLIATO / 18.5

Open Road Distilling Co. American gin, pineapple sousvide Campari, Cocchi di Torinio sweet vermouth, Italicus Bergamot, Villa Sandi prosecco

House

HEIRLOOM / 18.5

Banhez Espadin mezcal, Ancho Reyes Chili liqueur, pineapple sousvide Campari, cranberry rosemary shrub

BURNIN' & LOOTING / 18.5

Ghost Blanco Spicy tequila, Banhez Espadin mezcal, St. Elizabeth Allspice dram, gochujang, cinnamon, fresh grapefruit, fresh orange

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

C YOU SMILING / 15

chamomile citrus infused Open Road Distilling Co. American vodka, Genepy Le Chamois, celery, tarragon, fresh lime, celery rim

J.K. / 16.5

Milagro Silver tequila, Ancho Reyes Chili liqueur, yuzu, mint, rose sake, fresh lemon, togarashi rim

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

CERRIER 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 GRÜNER VELTLINER 13 / 51

PROSPER MAUFOUX BOURGOGNE CHARDONNAY 17 / 67

BRAVIUM CHARDONNAY 18 / 71

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

FIGUIÈRE MÉDITERRANÉE ROSÉ 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 CÔTES DU RHÔNE 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

SOLACE 'CRAZY PILS' 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, tomato fondue, eggplant baba ghanoush / 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 PANZANELLA heirloom cherry tomatoes, ORDC Independence bourbon glazed peaches, garlic grand rustico croutons, basil aioli / 17

PHYLLO WRAPPED FETA watermelon, cucumbers, radish, mint, sumac, hot honey, lemon vinaigrette / 14

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

BROILED OYSTERS chorizo butter, corn cream, chili lime corn nuts, scallions, cilantro / 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

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

HERB GNOCCHI zucchini, preserved lemon, basil, tomato fondue, roasted garlic parmesan cream, capers, and Marcona almonds / 18

Mains

PAN ROASTED SEA SCALLOPS* summer squash, broccoli rabe, Thai green coconut curry sauce, crispy sticky rice, peanut coconut gremolata / 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

06.27.2024