



Classics

BARREL-AGED MAPLE OLD FASHIONED / 16.5

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

GIMLET / 14.5

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

DAIQUIRI / 14.5

Plantation 3 Star rum, Velvet Falernum, Disarrono, tangerine-serrano shrub, fresh lime

MARTINI / 16

cucumber infused Open Road Distilling Co. American gin & Mi Campo Blanco tequila, Salers Gentaine aperitif, Velvet Falernum, Fee Brothers lime bitters

House

HEIRLOOM / 17.5

Amaras Verde Espadin mezcal, pineapple sous-vide Campari, Ancho Reyes Verde liqueur, tangerine-serrano shrub

BURNIN' & LOOTING / 18.5

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

SPARKS OF JOY / 17.5

Plantations Stiggins Fancy rum, Aperol, Amaro Montenegro, Dolin Genepy le Chamois, cinnamon, fresh lemon

LA VARIABLE / MKT

bartenders flavor of the week, only for adventurous tipplers

Seasonal

PEACE & CO.* / 15.5

Macchu pisco, St. Elizabeth Allspice dram, tangerine-serrano shrub, orange, egg whites, fresh lime

A MOCKERY / 15

Open Road Distilling Co. American vodka, Linie Aquavit, blueberry-balsamic shrub, fresh lime, Angostura orange bitters, Q Mixers ginger beer

CAFE DEL SOL / 15.5

Mi Campo Blanco tequila, Chinola Passionfruit liqueur, espresso, pineapple, turbinado

KEN VS. RYU / 15

a friendly battle between Heirloom and our sister restaurant, Salt. We will create a seasonal riff on a classic cocktail that speaks to our respective teams' desired balance. You decide which is best for the season.

Zero Proof

DIRTY PIÑA COLADA / 13

Lyre's White Cane Sugar N/A spirit, coconut, pineapple, olive brine, fresh orange, fresh lime

FRESH OUT / 12

Seedlip Garden 108, blueberry-balsamic shrub, maple, fresh lemon, Q Mixers Elderflower tonic

VANILLA / 8

fresh lemon, vanilla, soda

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 16.5 / 65

CÔTE MAS RHÔNE BLEND 12 / 47

RAPPAHANNOCK CELLARS CABERNET FRANC 13 / 51

UNSHACKLED CABERNET SAUVIGNON 16 / 63

MATTHEWS CABERNET SAUVIGNON 17 / 67

HARVEY & HARRIET RED BLEND 19 / 75

SOUL OF MENDOCINO RED BLEND 17 / 67

Whites

VILLA SANDI PINOT GRIGIO 13.5 / 53

CHERRIER CUVÉE LES CHAILLOUX SANCERRE 19.5 / 77

VAVASOUR SAUVIGNON BLANC 15 / 59

BADENHORST SECATEURS CHENIN BLANC 14 / 55

ABADIA DE SAN CAMPIO ALBARINO 14.5 / 57

PROSPER MAUFOUX BOURGOGNE CHARDONNAY 17 / 67

BRAVIUM CHARDONNAY 18 / 71

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

FIGUIÈRE MÉDITERRANÉE ROSÉ 14 / 55

Bubbly

VILLA SANDI 'IL FRESCO' PROSECCO 15.5 / 61

LOS DOS CAVA BRUT 14.5 / 57

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 evokes 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, cultured butter / 11
add Edward's Surryano Ham / 7

CHOPPED SALAD baby kale, chickpeas, pickled tomatoes, country ham, aged Manchego, cucumbers, olives, creamy parmesan vinaigrette, focaccia croutons / 15

CAESAR SALAD romaine lettuce, garlic croutons, Caesar dressing, ricotta salata / 14

BURRATA PANZANELLA heirloom cherry tomatoes, grilled peaches, basil pesto, garlic toast, Independence Bourbon glaze, smoked tomato vinaigrette / 19

TUNA CARPACCIO* smoked tonnato sauce, Marcona almonds, pickled red onion, macerated currants, parsley, basil, Calabrian chili oil, bread tuile / 19.5

BEEF CARPACCIO* black pepper crusted filet mignon, truffle aioli, dried horseradish, gaufrette potatoes, micro celery / 21.5

BLUE BAY MUSSELS spicy tomato sauce, preserved lemon, truffled garlic bread / 19

BAKED SHRIMP wild caught shrimp, herbed breadcrumbs, lemon tomato beurre blanc / 19

OYSTERS ROCKEFELLER applewood smoked bacon, spinach cream, parmesan cheese, sauce bearnaise / 21

CRISPY SPANISH OCTOPUS black garlic hummus, crispy garbanzos, Castelvetro chimichurri, baby arugula, parsley, Italian vinaigrette, currants / 23.5

Homemade Pastas

SHORT RIB RAVIOLO three cheese fonduta, giardiniera / 19.5

SPICY BUCATINI guanciale, onion confit, spicy tomato sauce, pecorino / 19

GNOCCHI blue crab, creamy corn sauce, heirloom cherry tomatoes, charred corn, smoked tomato vinaigrette, basil oil, ricotta salata / 19.5

Mains

PAN ROASTED SEA SCALLOPS* cauliflower puree, shaved Brussels, asparagus, charred cauliflower, caper brown butter relish / 42

SEAFOOD CIOPPINO* white wine tomato broth, mussels, squid, wild caught shrimp, market catch, scallops, grilled grand rustico, basil aioli / 43

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

TUNA* ratatouille, smoked paprika aioli, sun-dried tomato vinaigrette / 34

DRY AGED ROASTED FREE BIRD CHICKEN colcannon potatoes, mustard chicken jus, grilled lemon / 32

HEIRLOOM BURGER* Allen Brothers 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 blistered sweet peppers, crispy fingerlings, pickled spring onions, aji amarillo sauce, Open Road Distilling Co. Independence bourbon demi / 47

7 OZ GLAZED DUCK BREAST* orange chipotle glaze, macerated blackberries, orange supremes, foie gras emulsion, choice of side / 39

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

SIDES / 12	
GRILLED JUMBO ASPARAGUS	SMOKED GOUDA MAC
GARLIC SPINACH	TRUFFLE PARMESAN FRIES
ROASTED MUSHROOMS	HERB + PARMESAN CRISPY LAYER POTATOES



SENIOR GENERAL MANAGER SARAH JUNGSMANN

* 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

6.12.2025