



Classics

BARREL-AGED MAPLE OLD FASHIONED / 17

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

MANHATTAN / 18

Eagle Eye rye whiskey, Cocchi di Torino sweet vermouth, Drambuie, Benedictine, Angostura orange bitters, Angostura aromatic bitters

MARTINI / 16.5

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

House

HEIRLOOM / 18

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

Independence bourbon, Smith & Cross Navy rum, Licor 43, espresso, pineapple, Angostura aromatic bitters

LA VARIABLE / MKT

bartenders flavor of the week, only for adventurous tipplers

Seasonal

PRESIDENTIAL CONFINES / 16.5

Planteray Stiggins rum, 400 Conejos Joven mezcal, Dolin dry vermouth, Giffard Banane du Brésil, St. Elizabeth All Spice dram, cinnamon

A MOCKERY / 15.5

butternut squash & sage sous-vide American vodka, Barrows ginger liqueur, sage ginger cordial, fresh lemon, Q Mixers ginger beer

MY SWEET SIDE PIECE / 17

Pierre Ferrand 1840 cognac, Disaronno, Amaro y Arroyo, sweet potato, fresh lemon, Fee Brothers black walnut bitters, cinnamon bubbles

LUIGI VS. MARIO / 18

Our friendly battle between our sister restaurant, Salt, continues. This season's classic riff is a Negroni. You decide which is the 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

PICK THE FRUIT / 12

fresh lemon, apple, pear, rosemary, spiced soda

Reds

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

CHATEAU BIANCA PINOT NOIR 17 / 67

QUINTA SARDON TEMPRANILLO 15 / 59

GD VAJRA NEBBIOLO 18 / 71

ARGIONO NON CONFUDITIR SUPER TUSCAN 16.5 / 65

ADVICE FROM JOHN MERLOT 22 / 87

CÔTE MAS RHÔNE BLEND 12.5 / 49

VALL LLACH PRIORAT 19 / 75

UNSHACKLED CABERNET SAUVIGNON 17 / 67

BROWN FAMILY 'DO EPIC SH*T' CABERNET 16 / 63

HARVEY & HARRIET RED BLEND 19 / 75

SOUL OF MENDOCINO RED BLEND 17 / 67

Whites

VILLA SANDI PINOT GRIGIO 14 / 55

CHERRIER CUVÉE LES CHAILLOUX SANCERRE 21 / 83

VAVASOUR SAUVIGNON BLANC 15 / 59

BADENHORST SECATEURS CHENIN BLANC 14 / 55

ABADIA DE SAN CAMPIO ALBARINO 15 / 59

PROSPER MAUFOUX BOURGOGNE CHARDONNAY 17 / 67

BRAVIUM CHARDONNAY 18.5 / 71

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

LA JOLIE FLEUR ROSE 14.5 / 57

Bubbly

AVISSI, PROSECCO VENETO 15.5 / 61

LOS DOS CAVA BRUT 14.5 / 57

Drafts

ATLAS TROPIC THUNDER IPA / 8.75

SOLACE 'CRAZY PILS' PILSNER / 8

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.

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 BRUSCHETTA** roasted red grapes, green grapes, shaved fennel, pickled red onion, port wine vinaigrette, arugula, fresh tarragon, chopped parsley / 19
- BOURBON GLAZED PORK BELLY** creamy potato risotto, buttery savoy cabbage, apple butter / 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

Homemade Pastas

- WILD MUSHROOM RAVIOLI** roasted mixed mushrooms, porcini jus, parmesan crisp, chives, truffle oil / 19.5
- SPICY BUCATINI** guanciale, onion confit, spicy tomato sauce, pecorino / 19
- GNOCCHI** spicy Italian sausage ragout, broccolini, vodka sauce, whipped ricotta, parmesan crisp / 19.5
- SHORT RIB AND WAGYU BEEF BOLOGNESE** conchiglie pasta, rosemary, thyme, herb gremolata, roasted garlic parmesan whip / 31

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
- BLACK PEPPER CRUSTED YELLOW FIN TUNA*** green lentil ragout, roasted garlic white bean puree, pomegranate 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** horseradish potato puree, fingerling potatoes, asparagus, red wine jus, fried onions / 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
GARLIC SPINACH
ROASTED MUSHROOMS

SMOKED GOUDA MAC
TRUFFLE PARMESAN FRIES
HERB + PARMESAN CRISPY LAYER POTATOES

