

Heirloom



- K I T C H E N -

Starters

HEIRLOOM'S CRAB CAKE

Red Bell Mojo & Roasted Almonds

12

VITAL FARM DEVEILED EGGS GF

Benton Ham and House Praline

8

GRILLED SHRIMP

Corn Fried Avocado | Drizzle of Chipotle Tomato Glaze

12

SMOKED DUCK WINGS

Naked or Dressed

Korean BBQ – Texas Rub

14

Greens

B.L.T

Chili Pork Belly | Heirloom | Local Leaves

Jalapeno Cheddar Wafer

10

LOCAL BABY GEM CAESAR

Anchovies and Golden Croutons

7

WILD ARUGULA & SHAVED FENNEL SALAD GF

Candied Pecan and TX Orange | Tarragon Vinaigrette

8

Heirloom's Flatbreads

COUNTRY HAM FLATBREAD

Sauce | Mozzarella | Benton Ham | Basil

14

FARMHOUSE FLAT

Sauce | Scamorza | Grilled Eggplant

State Nut | Fresh Mint

12

Sandwiches

Served with Kennebec or Sweet Fries

CLASSIC 44

44 Farms Ground Beef | Maple Bacon | Cheddar

Mayo | Sweet Gem | Tomato | House Pickle

12

THE RANCHER

44 Farms Ground Beef | Maple Bacon | Organic Egg

Pimento Cheese | Chipotle Mayo | Sweet Gem | Tomato

13

SMOKED PASTURE CHICKEN CLUB

Oatmeal Wheat | Niman Ranch Ham | Local Cheddar

Maple Bacon | Avocado

12

CHICKPEA-CILANTRO WAFFLE

Roasted Bell | Cumin Sour Cream

Local Leaves | Spring Squash

10

OPEN FACED ORGANIC SALMON

Rye Toast | Local Vegetable Jam | Leek Crisp

14

thank you for choosing Heirloom Kitchen restaurant
consuming raw or undercooked shellfish, meat, egg, or poultry could increase your risk of food-borne illness
please drink responsibly 1759735
all checks are subject to 8.25% sales tax and other mandatory state and local tax
20% gratuity will be added to parties of 6 or more

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- K I T C H E N -

Boat

PAN SEARED SNAPPER ^(GF)

Stone ground Purple Grits from Homestead Gristmill

Texas Leeks | Chicken Jus and Crispy Skin

23

STEAMED ORGANIC FARMED KING SALMON

Tx Olive Oil & Tomato | Lemon | Healthy Leaves and Herbs

25

Ranch

HEIRLOOM STEAK

Brown butter roasted Celery Root | Chili Béarnaise

Smashed Marbles Potatoes

28

PASTURED RAISED CHICKEN ON ORGANIC HAY

Seasonal Vegetables and Texas Roots

23

Pasta

FRESH BALLERINA

Gulf Shrimps | Fresh Mussels | Heirloom Tomatoes | Herbs

22

LINGUINI CARBONARA

Pork Joule | Cream | Organic Yolk | Parmesan

18

After

FRESH SMALL FARM PINEAPPLE CARPACCIO

Vanilla Bean Syrup | Leaves of Tarragon

6

NUTELLA CHOCOLATE HAZELNUT PIZZA

6

MAX CHOCOLATE PECAN-BROWNIE

Sweet House Vanilla Bean | Caramel

8

KEY LIME PANNA COTTA

Fresh Berries

7

Wine Offering

SPARKLING

Prosecco Ruffino

6oz | 9oz

9 36

Mumm Napa Cuvee, Californian

42

Champagne, Piper Heidsieck, 187ml Split

22

Champagne, Veuve Cliquot Yellow Label

120

WHITE BY THE GLASS

Riesling, Willamette Valley Vineyard Oregon

9 12

Pinot Grigio, Bertani Valente Pinot Italy

9 12

Pinot Grigio, Santa Margherita

14 54

Sauvignon Blanc, Drylands New Zealand

9 12

Sauvignon Blanc, Prophecy New Zealand

10 14

Chardonnay, Au Contraire California

12 17

Chardonnay, Tom Gore Vineyards, California

9 12

Rose, Meiomi Coastal California

13 17

Reata White Zinfandel, Fall Creek Vineyards

9 12

RED BY THE GLASS

Cabernet, Motto Backbone California

9 12

Cabernet, Tom Gore vineyard California

11 14

Cabernet, Raymond Sommelier Selection, California

13 18

Pinot Noir, Love Noir California

9 12

Pinot Noir, Van Duzer Willamette Valley

12 17

Merlot, The Expedition Canoe Ridge Vineyard Washington

11 16

Merlot Simi, Sonoma

12 15

Syrah Blend Michael David Petite Petit

12 17

Red Blend, Cooper & Thief Cellarmasters California (14% ABV)

14 19

Malbec, Bodegas Salentein Killka Argentina

10 14

Draft Beer

Woodcreek Lakeside Cerveza (Rockwall, X)

Deep Ellum Dallas Blonde (Dallas, TX)

Revolver Blood & Honey (Granbury, TX)

Community Mosaic IPA (Dallas, TX)

Lakewood All Call Kolsh (Garland, TX)

Texas Ale Project Payne Pils (Dallas, TX)

TEXAS DRAFT BEER FLIGHT \$16