

HEIRLOOM ROOM

SHARABLES

- Burrata Cheese with Tennessee Chow-Chow & Olive Tapenade** 16
Burrata Cheese surrounded with House-made Olive & Chow Chow Tapenade, Grilled Baguettes and Herbs
- House-Made Charcuterie** 30
Duck Prosciutto, Country Pate, House-Made Beef Carpaccio with Chef's Selection of Artisanal Cheeses, Smoked Apple Butter, Grilled Baguettes, Burgundy Poached Pears & Seasonal Fruit
- Scotch Quail Eggs** 16
Scotch Quail Eggs with Butter & Garlic Braised Fall Greens, Stained Glass Peppers
- Potato Cakes & Fresh Greens** 12
Potato Cakes with Cilantro Mint Chutney, Green Tomato Preserves, Crispy Parsnips
- House-Smoked Appalachian Frog Legs** 20
House-Smoked Frog Legs, Appalachian Style BBQ Sauce, Vidalia Onion Rings, Smoked Garlic Ranch & Pepperjack Cheese

SOUPS & SALADS

- Farro & Root Vegetable Salad** 15
Roasted Root Vegetables with Farro, Goat Cheese, Toasted Pumpkin Seed Vinaigrette, Hearty Greens & Benton's Bacon Crisps
- The Heirloom Room House Salad** 12
Artisanal Greens with Shaved Vidalia Onions, Cucumbers, Heirloom Cherry Tomatoes, & Traveller Whiskey Vinaigrette
- Roasted Butternut Squash Bisque** 10
Roasted Butternut Squash, Cream & Crème Fraiche, Chive Oil, Toasted Pistachios

Restaurant General Manager: Teresa Spigelmyer

Executive Chef: Jeremy Hemen

*Consuming undercooked meats or eggs may increase your risk of foodborne illnesses.

ENTREES

Seared Bone-In Pork Chop *	30
Cornmeal Crusted Bone-in Pork Chop, Smoked Apple & Cardamon Chutney with Creamed Spinach	
Grilled Lamb Rack *	50
Grilled New Zealand Lamb with Herb Gremolata, Roasted Butternut Squash with Brown Butter & Sage, Roasted Garlic Oil	
Bay Leaf Glaze Pan Seared Salmon *	30
Canadian Pan Seared Glazed Salmon over Local Sweet Corn & Potato Hash	
Pan Seared Chicken Breast with Sherry Shallot Sauce	25
All Natural Hand Harvested Chicken Breast with Roasted Brussels Sprouts with Apples & Caramelized Onions, Forest Mushrooms and Sherry Shallot Sauce	
Heirloom Shrimp & Grits	25
Jumbo Grilled Shrimp, Roasted Cherry Tomatoes over Cheese Grits with a Smoked Paprika Curry Sauce	
Spicy Grilled Venison Loin *	50
New Zealand Red Venison Tenderloin with Smoked Chili Rub, Tarragon Bearnaise with Crispy Heirloom Fingerling Potatoes	
10 Oz. Hanger Steak *	55
Grilled High Choice Hanger Steak with Crispy Heirloom Fingerling Potatoes, King Trumpet Mushrooms	
Stuffed Acorn Squash	20
Quinoa, Walnut & Vegetable Stuffed Acorn Squash, Quick-Braised Garlic Fall Greens, Forest Mushrooms	

GRILLED MEATS

USDA High Choice Black Angus Beef from Pawnee Springs & Wagonhammer Ranches
Served Ala carte, finished with Moldon Sea Salt.

32 oz Tomahawk Steak *	110
16 oz Porterhouse Steak *	75
8 oz Filet *	60

Add Ons \$6/each

Charred Rosemary & Roasted Garlic Butter | Black Truffle Butter | Horseradish Cream Sauce
Roasted Butter & Garlic King Trumpet Mushrooms | House-Made Hot Sauce Trio

SIDES

\$6/each

Butternut Squash with Brown Butter and Sage | Crispy Heirloom Fingerling Potatoes
Butter & Garlic Braised Greens | Creamed Spinach | Sweet Corn Potato Hash
Vegetable Masala Pot Pie | Duck Confit Root Vegetables with Pine Nuts & Herb Gremolata
Roasted Brussels Sprouts with Caramelized Onions, Apples & Benton's Bacon Crisps