





Dinner Menu



Hotel & Restaurant est. 1918

Starters

-   **Grilled Flatbread Margharita Pizza** – Brushed with Olive Oil, topped with sliced Heirloom Tomato, Roasted Garlic, fresh torn Basil and Buffalo Mozzarella 8.00
-  **Pulled Pork Flatbread** – Smoked Gouda, Whole Hog Pulled Pork and Apple Chili Salsa 9.00
- Citrus Fried Tiger Shrimp** – Hand-breaded Wild Gulf Shrimp, fresh Lemon, Sea Salt, and Saffron Aioli 10.00
-  **Romesco Hummus** – Hummus with Romesco Sauce originating from Tarragona, Spain. a sweet, smoky, roasted Pepper and Nut sauce served with Flat Bread Toast Points and fresh seasonal Vegetables 9.00
- Kennet Square Mushroom and Cream Cheese Bisque** – Tarragon Fig Relish 5.00
- Chef's Soup of the Day** 4.00

Salads

-  **Heirloom Salad** - A variety of Field Greens with Cucumber, Bermuda Onion, Heirloom Cherry Tomato, Multigrain Croutons and choice of Dressing 7.00
- Caesar Salad** – Chopped Romaine Lettuce tossed with Caesar Dressing, grated Romano Parmesan Cheese & Multigrain Croutons 8.00
-  **Fresh Mozzarella Caprese Salad** – Sliced Heirloom Tomatoes, Buffalo Mozzarella, Baby Arugula, Fresh Basil, Lemon, Sea Salt, Cracked Black Pepper and Olive Oil 9.00
-  **Grilled Mediterranean Vegetable Salad** – Roasted Red Peppers, Asparagus, Zucchini, Sundried Heirloom Tomatoes, Red Onion, Kalamata Olives and Capers topped with Feta Cheese, fresh Basil and Balsamic-Tomato Vinaigrette 9.00
- Cobb Salad** – Chopped Romaine and Baby Greens, Hickory Smoked Bacon, Heirloom Cherry Tomato, Avocado, Hard Boiled Egg and Maytag Bleu Cheese served with House Made Buttermilk and Smoked Bacon Dressing 10.00

Add Grilled Chicken 3.00
Add Steak or Shrimp 5.00

 *Heirloom Signature Dish*
 *Heart Healthy Option*

Heirloom
AN AMERICAN BISTRO

Entrees

- Steak Bistecca** – 10 oz. Marinated Flat Iron Steak cooked to your preference. 22.00
Herbed Risotto, Dressed Arugula, and Heirloom Cherry Tomato topped with a Soft Fried Egg
- Proscuitto Wrapped Salmon Saltimbocca** – Salmon Filet wrapped with shaved Proscuitto, 23.00
fresh grilled Asparagus and Herb Risotto with Lemon-Mint Butter
- Crab Cakes** – Two of our House Recipe 4 oz. Crab Cakes, Fingerling Potato Hash, 24.00
Roasted Corn, Asparagus Succotash and Romesco Cream Sauce
- Catch of the Day!** – Ask your server about today's preparation of the daily fish catch Market Price
- New York Strip** – Grilled 12 oz. Strip Steak cooked to your preference with 25.00
Beer & Molasses Steak Sauce, Roasted Garlic Mashed Potatoes and fresh Grilled Asparagus
- Balsamic Roasted Chicken Breast** – Reggiano Parmesan Risotto, Roasted Heirloom 21.00
Tomato Chutney
- Apple Brandy Brined Pork Chop** – Peppercorn Cream Pan Sauce, Garlic Mashed Potatoes, 19.00
Seasonal Heirloom Vegetables
- Penne Alfredo Prima Vera** – El dente Penne Pasta tossed in an Asiago Cream Sauce 15.00
with seasonal fresh Vegetables
- Add Chicken- 3.00*
Add Shrimp - 5.00
- Chicken Bolognese Pasta** – Penne Pasta tossed in a Light Red Wine-Tomato Sauce with 18.00
Ground Chicken, Heirloom Cherry Tomatoes, Asparagus, Baby Arugula and Fresh Basil

Burgers & Sandwiches

- Smoke House Burger** – 8 oz. USDA Choice Ground Chuck Beef Patty with 11.00
Cheddar Cheese, House BBQ Sauce and Fried Onion Ring on Kaiser Roll
- The "Pittsburgher"** – 8 oz. USDA Choice Ground Chuck Beef Patty with 11.00
Provolone Cheese, Heirloom Tomato, Coleslaw and French Fries all on a Kaiser Roll
- Crab Cake Sandwich** – Broiled Jumbo Lumb Crab Cake served on a Kaiser Roll with 14.00
Lettuce, Heirloom Tomato and Onion
- Build Your Own Burger** – 8 oz. USDA Choice Ground Chuck Beef Patty with your 10.00
choice of Cheddar, Swiss, Provolone, American or Bleu Cheese with Lettuce, Onion & Heirloom Tomato on a Kaiser Roll

Substitute a Grilled Chicken Breast or Vegetarian Burger at No Additional Charge

(All Burgers & Sandwiches served with French Fries, Housemade Potato Chips, sliced Heirloom Tomato, Coleslaw and a Pickle Spear)

The History Of Heirloom (Fruits & Vegetables)

Our menu features hand crafted daily entrée and small plate specials utilizing an array of heirloom fruits and vegetables, along with a variety of American fare. So what makes an Heirloom offering so different? It's organic and open-pollinated unlike a hybrid plant and assures that year over year it will produce the characteristics of its parent plant. This assures a resurgence of more flavor, and many believe heirlooms are so superior that no growing season should be wasted on anything else. Many of the fruits and vegetables offered have been maintained by home gardeners.