


# Lunch Menu

## Starters

  **Grilled Flatbread Margharita Pizza**  
*Brushed with Olive Oil, topped with Sliced Heirloom Tomato, Roasted Garlic, fresh 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

**Buffalo Wings**  
*Crispy fried Chicken Wings served with Celery Sticks & Bleu Cheese Dressing - Mild, Hot, Honey BBQ or Hot and Sweet Siracha*  
9.00

**Kennet Square Mushroom and Cream Cheese Bisque**  
5.00


**Chef's Soup of the Day**  
4.00

 *Heirloom Signature Dish*  
 *Heart Healthy Option*

**Heirloom**  
AN AMERICAN BISTRO

*Hotel & Restaurant est. 1918*

## 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 and Multigrain Croutons*  
8.00

*Add Grilled Chicken to Any Salad*  
3.00  
*or Steak or Shrimp*  
5.00

  **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 Housemade Buttermilk and Smoked Bacon Dressing*  
10.00





## Sandwiches

### **Classic Club Sandwich**

*Roasted Turkey Breast, American Sliced Cheese, Hickory Smoked Bacon, Lettuce, Heirloom Tomato and Mayonnaise on your choice of Toast*

9.00



### **Crab Cake Sandwich**

*Broiled Jumbo Lump Crab Cake served on a Kaiser Roll with Lettuce, Heirloom Tomato and Onion*

14.00

### **Chicken Caesar Wrap**

*Grilled or Blackened Chicken tossed with Romaine Lettuce, Caesar Dressing and grated Romano Parmesan Cheese wrapped in a Flour Tortilla*

10.00



### **Grilled Mediterranean Vegetable Wrap**

*With Roasted Red Peppers, Asparagus, Zucchini, Sundried Heirloom Tomato, Red Onion, Kalamata Olives, Capers and fresh Basil with Feta Cheese and Tomato-Balsamic-Vinaigrette*

10.00

### **Fish Sandwich**

*Hand Battered Haddock served on a Kaiser Roll with Lettuce, Heirloom Tomato, Onion and Tartar Sauce*

10.00



### **Shaved Steak Sandwich**

*Thin slices of Flat Iron Steak, Red Wine Onion Jam and melted Cheddar Cheese served open faced on Garlic Herb Flatbread*

12.00

## Burgers

### **Smokehouse Burger**

*8 oz. USDA Choice Ground Chuck Patty with Cheddar Cheese, Housemade BBQ Sauce and Fried Onion Ring on a Kaiser Roll*

11.00

### **Pub Burger**

*8 oz. USDA Choice Ground Chuck Beef Patty with Cabernet Butter, Big Eye Swiss Cheese, Caramelized Onion, Hickory Smoked Bacon and Baby Arugula on a Kaiser Roll*

11.00



### **"The Pittsburger"**

*8 oz. USDA Choice Ground Chuck Beef Patty with Provolone Cheese, Heirloom Tomato, Coleslaw and French Fries all on a Kaiser Roll*

11.00

### **Build Your Own Burger**

*8 oz. USDA Choice Ground Chuck Beef Patty with your choice of Cheddar, Swiss, Provolone, American or Bleu Cheese with Lettuce, Onion and Heirloom Tomato on a Kaiser Roll*

10.00

*Substitute a Grilled Chicken Breast or Vegetarian Burger at NO additional charge.*

*(All Sandwiches and Burgers are served with your choice of Housemade Potato Chips, French Fries, sliced Heirloom Tomato or Coleslaw and a Pickle Spear)*



## The History Of Heirloom (Fruits & Vegetables)

*Our American Bistro menu features hand crafted daily entrées and small plate specials utilizing an array of heirloom fruits and vegetables, farm fresh ingredients, and locally sourced cuisine. So what makes an Heirloom fruit or vegetable offering so different? It's organic and open-pollinated unlike those grown from hybrid plants and assures that year over year it will produce the characteristics of its parent plant. This guarantees a resurgence of distinct and enhanced flavor, and many believe heirlooms are so superior that no growing season should be wasted on anything else. Many of the Heirloom fruits and vegetables offered have been maintained for decades by small family farmers and home gardeners.*

