



HEIRLOOM

LOCALLY SOURCED. GLOBALLY INSPIRED

CHEF'S TASTING MENU / 6 COURSES 70 / WITH PAIRINGS 100

APPETIZERS

beets & butter lettuce 8

goat lady chevre, chef foraged black walnuts, persimmon vinaigrette

kilt kale 7

house made applewood bacon, red onion, farmstead cheese, sundrop vinegar

purple sweet potato soup 6

reindeer moss, applewood bacon, leeks, cheese

chicken & dumplings 7/13

root vegetables, black pepper dumplings

chicken chips 8

buttermilk dressing, texas pete, rooftop honey

***jarret bay oysters / 2 each**

seasonal mignonette, cocktail sauce, citrus

***cheese & charcuterie plate
1 for 7 / 3 for 14 / 5 for 25**

daily selection of nc farm and orrman's cheese shop cheeses and charcuterie with seasonal garnishes

SIDES 3

seasonal potato fries
coldwater creek grits
maitake mushrooms
cornbread & molasses
onion pie
mac & cheese

crushed potatoes
green beans
butternut squash puree

ENTREES

hfc { heirloom fried chicken } 16

truffle mac & cheese, red cabbage slaw, rooftop honey hot sauce

mills family farm ribeye steak 35

garlic crushed potatoes, red kitten spinach, house made applewood bacon, beef jus

duck confit 29

butternut squash puree, baby turnips, duck jus

***nc lump crab cakes 13/27**

sumac rice, confit broccoli rabe, black trumpet bernaise sauce

carolina mill house pasta 18

daily fresh made pasta with seasonal accompaniments

***chef clark's market
vegetable plate 14**

season selection of the best vegetables from nc farmers

***nc day boat catch 25**

honeysuckle, maitake mushrooms, onion pie, roselle gremolata sauce

cheshire pork belly 24

coldwater creek grits, roast carrots, celery, pork jus

***salem hills carolina burger 16**



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grass fed burger and chili, slaw,
mustard, seasonal potato fries

With a mission to be “locally sourced, globally inspired,” Chef-Owner Clark Barlowe uses his extensive training and travels to create a menu that features ingredients from North Carolina.

the chef’s relationships with growers, producers and purveyors across the state allows Heirloom to offer the freshest and most unique food available.

FARMS & PRODUCER

una alla volta
cheese, butter

ran-lew dairy
milk, buttermilk

lucky clays
vegetables

charlotte fish company
seafood

salem hills farm
beef & chicken

high rock farm
chestnuts

carolina mill
flour

the chef’s farmer
vegetables

dover farms
vegetables

burton farms
vegetables

harmony ridge farms
eggs, ducks, vegetables

cheshire farms
pork

savory spice shop
spices

french broad
chocolate

tevepaugh orchard
fruit

norm’s farm
fruit

coldwater creek farms
grits, vegetables

rowland’s row farm
chicken, vegetables

heart & sole farm



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vegetables

*Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness