

HEIRLOOM TAVERN

Restaurant Week Menu
November 2nd – 9th, 2025
Prix-Fixe \$39

First Course

Roasted Cauliflower Soup

Parmesan croutons, truffle oil

Pumpkin Ravioli

Toasted walnuts, sage, brown butter, shaved parmesan

Tuna Tartar Lettuce Wraps

Shaved cucumber, fennel, Boston lettuce, spicy mayo, soy dip

Grilled Salmon Tacos

Celery root and carrot slaw, mango salsa, avocado aioli

Autumn Salad

Baby spinach, candied pecans, goat cheese, granny smith apples, red onion, cider mustard vinaigrette

Main Course

Coq au Vin

*Braised Chicken in red wine, mushrooms, onions and bacon
Haricot vert, mashed potatoes*

Braised Pork Osso Bucco

Sweet potato puree, roasted brussel sprouts, apple cider jus

Ricotta & Basil Gnocchi

Asparagus, shimeji mushrooms, roasted peppers, spinach, tomato cream

Grilled Hanger Steak

Cheddar cheese grits, roasted broccoli, peppercorn sauce

Sole Meunière

Roasted fingerling potatoes, julienne vegetables, brown butter lemon sauce

Dessert

Bacon Bread Pudding

Coffee toffee ice cream, caramel sauce

Biscotti

Whipped cream, strawberries, chocolate sauce

Pumpkin Crème Brule

Assortment of Home-Made Ice Cream & Sorbet

Chocolate, Vanilla, Coffee Toffee, Passion Fruit, Black Berry, Raspberry

*No Substitutions