

HEIRLOOM

RESTAURANT

LIGHT STARTERS

- CHQ Cheese and Charcuterie Plate** 18
Artisan selection of cheeses and charcuterie accompanied with jams, mustard, crackers and house selection of pickles.
- Fried Calamari** 14
Served with shaved scallions and sweet chili sauce.
- Crispy Artichoke Hearts** 14
Served with lemon garlic aioli.
- Shishito Peppers** 12
Fire roasted and tossed with maldon salt.
- Flatbread of the Day** 13

ARTISANAL GARDEN SALADS

Choice of dressing: ranch, Italian, blue cheese, balsamic, lemon or strawberry vinaigrette

- Grilled Chicken Cobb Salad** 18
Herb-marinated chicken, blue cheese, avocado, bacon, cucumber, tomato, red onion, radish, croutons, choice of dressing.
- Sliced Snap Pea Salad** 16
Snap peas, baby kale, preserved lemon, hard-boiled eggs, raisins, hazelnuts, kale, cheese curds.

- Heirloom Tomato Plate** 15
Sliced heirloom tomatoes, pickled green tomato, fresh mozzarella, shaved shallots, fresh basil, extra virgin olive oil, balsamic drizzle.

Add-ons: Grilled Chicken +6, Grilled Shrimp +8, Seared Salmon +8

SANDWICHES & BASKETS

Served with battered fries or side salad

- Bacon Cheeseburger** 18
Premium ground steak burger topped with pecanwood smoked bacon and sharp cheddar cheese on a brioche bun.
- CHQ Southern Tier Burger** 24
Premium ground steak burger topped with Southern Tier IPA-braised onions, goat cheese and wilted kale on a brioche bun.

- Beef on Weck** 16
House-made roast beef on a kummelweck roll with horseradish aioli.

- CHQ Club** 18
Oven roasted turkey breast, pecanwood smoked bacon, lettuce, tomato and red onion served on toasted wheat berry bread.
Add Avocado +2

- Crispy Pickle-Brined Chicken Sandwich** 16
House pickle-brined chicken sandwich with pickles, cheese, and lettuce all on a brioche bun.

- Breaded Chicken Tender Basket** 15

À La Carte Sides 6

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|----------------------------|---|
| Battered Fries | Side Salad |
| Mac and Cheese | <i>(ranch, Italian, blue cheese, balsamic, lemon or strawberry vinaigrette)</i> |
| Sauteed Seasonal Vegetable | |

Executive Chef Edward Work

WINE

glass/bottle

SPARKLING

Prosecco / Mionetto / Italy	187 ml 13
Rosé / Ruffino / Italy	187 ml 13
Cava / Campo Viejo / Spain	48
Champagne / Dom Pérignon / Brut / France	250

WHITE

Moscato / Voga / Italy	7/25
Chardonnay / Robert Mondavi / California	8/28
Chardonnay / Kendall-Jackson / Napa	15/54
Chardonnay / Panthera / Russian River Valley	67
Pinot Grigio / Ruffino Lumina / Venice	7/25
★ Pinot Grigio / 21 Brix / Portland	34
Pinot Grigio / Ca' Montini / Trentino	42
Pinot Grigio / Da Vinci / Venice	36
Riesling / Seaglass / Central Coast	8/28
Riesling / Chateau Ste. Michelle / Washington	36
★ Black Locust Riesling / Johnson Estate / Westfield	34
Sauvignon Blanc / The Seeker / New Zealand	8/28
Sauvignon Blanc / Mulderbosch / South Africa	42
Sancerre Blanc / Château de Sancerre / France	48
Vouvray / Marc Brédif / France	42

ROSÉ

Rosé / Ava Grace / California	9/34
Rosé of Sauvignon Blanc / Kim Crawford / Marlborough	45
Belleruche / Côtes-du-Rhône / France	36

RED

Pinot Noir / Mark West / Central Coast	8/28
★ Pinot Noir / Johnson Estate / Westfield	34
Pinot Noir / La Crema / Russian River Valley	62
Cabernet Sauvignon / Louis M. Martini / Sonoma County	14/48
Cabernet Sauvignon / Joseph Carr / Paso Robles	62
Cabernet Sauvignon / Silver Oak / Napa	119
Cabernet Sauvignon / Groth / Napa	149
Alluvial Red Blend / Gravel Bar / Columbia Valley	12/42
Magnificat Meritage / Franciscan Estate / Napa	95
Malbec / Broquel / Argentina	11/36
Malbec / Alamos / Mendoza	42
Merlot / Chateau Souverain / Alexander Valley	29
Petite Petit Sirah / Michael David / Lodi	36
Red Blend / Cooper & Thief / California	54

★ Local Winery

COCKTAILS

Stu Collins	11
Cucumber + Mint vodka, Aperol, lemon, simple syrup, soda	
Chautauquopolitan	15
Vodka, Curacao, cranberry, lime, simple syrup	
Southside	13
Gin, lime, simple syrup, mint, Peychaud's bitters	
Sunrise	11
Blanco tequila, orange, lemon, grenadine	
Turbulence	13
Plantation pineapple rum, lime, honey, bitters, prosecco	
Ponyboy	14
Bourbon, lemon, honey, red wine, orange blossom	
Black Manhattan	15
Rye, averna, Angostura bitters	
Sazerac	13
Brandy, Demerara sugar, lemon peel, Peychaud's bitters, absinthe	

BEER

DRAFT

8 Days a Week Blonde Ale / Southern Tier	7
Nu Haze IPA / Southern Tier	8

BOTTLE / CAN

Michelob Ultra	6
Labatt Blue Light	6
Miller Light	6
Stella Artois	6
Blue Moon	7
Angry Orchard Hard Cider	7
Truly Hard Seltzer	6
All Day IPA / Founders	8
IPA / Southern Tier	8
Irish Breakfast Ale / Resurgence	8
Fat Tire (Brown Ale) / New Belgium	8
Hell or High Watermelon / 21st Amendment	8
Downeast Cider	7
O'Doul's (Non-Alcoholic)	6