

HEIRLOOM

RESTAURANT

CHEESE & CHARCUTERIE

CHQ Local Cheese & Fruit Plate 16
Local cheeses, jam, artisan crackers

Charcuterie Plate 18
Charcuterie, pickles, mustard, jam, baguette

SOUPS

Lobster Bisque 8

Chilled Heirloom Gazpacho 7

SMALL PLATES

Tuna Poke 16
Chopped ahi sashimi, Hawaiian poke sauce, scallions, Asian slaw, wonton crisps (*raw preparation*)

Burrata 13
Olive oil, tomato jam, arugula, balsamic, crostini

Crispy Artichoke Hearts 14
Fried artichoke hearts, lemon garlic aioli

Fried Calamari 13
Crispy calamari, scallions & sweet chili sauce

Classic Colossal Shrimp Cocktail 14
Lemon wedge, cocktail sauce

FARMSTEAD SALADS

“1905” Salad 15

Made famous by the Columbia restaurant in Ybor City, Florida.

Chopped iceberg, julienne baked ham, pimento-stuffed olives, Swiss cheese, Romano cheese, 1905 dressing

Heirloom Tomato Plate 14

Heirloom tomatoes, pickled green tomatoes, Reverie Creamery cheese curds, shallots, parsley, chive, basil-infused olive oil

Caesar Salad 10

Garlic brioche croutons, shaved Parmesan, house-made Caesar dressing

Strawberry & Roasted Beet Salad 16

Fresh strawberries, roasted beets, shaved fennel, toasted almonds, crumbled goat cheese, rye bread croutons, strawberry vinaigrette

Add Ons:

Grilled Chicken +4, Grilled Shrimp +8,
Grilled Salmon +8

Salad Dressings

Ranch, Balsamic Vinaigrette, Herb Vinaigrette,
Creamy Blue Cheese, Strawberry Vinaigrette,
Caesar

VEGETARIAN & GLUTEN-FREE PLATES

Roasted Sweet Potato 19
Farro, red peppers, kale, red onion, Parmesan pistachio pesto, sweet potato purée

Stuffed Acorn Squash 19
Toasted grains, dried cranberries, fresh herbs, toasted walnuts, crumbled feta, acorn squash cream sauce

Cauliflower Steak 17

Capers, cauliflower purée, pine nuts, fresh herbs, lemon, shallots, brown butter

White Bean & Escarole Ragout 20

Carrots, onion, celery, garlic, roasted broccoli

HEIRLOOM PLATES

PASTA

Campanelle Pasta	23
Sautéed wild mushrooms, blistered tomatoes, Romano cream sauce	
Chicken Scampi	29
Pan seared chicken breast, sautéed onions, bell peppers, wilted greens, angel hair pasta, herb-butter garlic sauce	

HEIRLOOM SPECIALTIES

Southern Tier Burger	24
Prime house beef blend, Southern Tier IPA braised onions, Reverie Creamery goat cheese, wilted kale, house-cut french fries	
Chicken Two Ways	28
Pan roasted breast, confit drum, wilted greens, braised cipollini onion, Parmesan risotto	

WEEKDAY SPECIALS

Monday	
Blue Plate Special	29
Tuesday	
Chef's Reserve Pasta Preparation	Market Price
Wednesday	
Lamb Saddle Chop	38
Thursday	
Braised Beef Short Rib	35
Friday	
Grande Prime Rib Buffet	39

Heirloom Hours

Breakfast	7:30–9:30 a.m. • Monday–Saturday
Lunch	Noon–1:30 p.m. • Monday–Friday
Dinner	4–9 p.m. • Daily
Brunch	10 a.m.–1:30 p.m. • Sunday

À LA CARTE

Served with Choice of Sauce and Two Sides

STEAKS, CHOPS & ROASTS

Filet Mignon 8 oz.	39
Apple-Brined Heritage Pork Chop	34
Roasted Black Pepper & Thyme Prime Rib 12 oz. <i>Fridays and Saturdays</i>	34
Kobe Sirloin Steak (8oz)	37

Steak Sauces

House Steak Sauce, Chimichurri, Béarnaise, Horseradish Cream Sauce

SHELLFISH & FIN FISH

Pan-Seared Sea Scallops	38
Lemon thyme reduction	
Skillet-Roasted Faroe Island Salmon	32
Whole grain mustard maple glaze	
Pan-Seared Rainbow Trout	30
Lemon caper beurre blanc	
Visiting Fish of the Day	Market Price

À La Carte Sides

Baked Potato	Crispy Brussels Sprouts	6
Lyonnaise Potatoes	tossed with	
Yukon Gold Mash	Caramelized Onion	
Sautéed Green Beans	Jam	
Roasted Carrots	Ancient Grain	
Roasted Asparagus	Parmesan Risotto	
	French Fries	
	Side Market Greens	
	Salad	

Consumption of raw or undercooked meats may increase your risk of foodborne illness.

Please advise your server as to specific food allergies or dietary restrictions so that we can better serve you.

Thank you for choosing Heirloom Restaurant at the Athenaeum Hotel. We strive to provide you a menu of quality and variety, created with the best local ingredients when possible. We work closely with 50 of the more than 1,500 farms in the Western New York region as well as other providers who support local and regional production. We know your dining experience can add to the enjoyment of your overall visit to Chautauqua, and our service staff welcomes you with kind and genuine hospitality. We welcome your feedback on your Heirloom Restaurant experience.