

HEIRLOOM

RESTAURANT

APPETIZERS

CHQ Cheese and Charcuterie Plate 19
Accompanied with jams, mustard, crackers and pickles.

Shishito Peppers 12
Grilled roasted peppers tossed in maldon salt.

Crispy Artichoke Hearts 14
Crispy quartered artichoke heart served with lemon garlic aioli.

Crispy Calamari 15
Lightly breaded calamari deep fried and served with scallions and sweet chili sauce.

SALADS & SOUP

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

Add-ons: Herb Grilled Chicken +7, Grilled Shrimp +9, Seared Salmon +9

Sherry Lobster Bisque 9
Creamy sherry and lobster bisque.

Sliced Snap Pea Salad 17
Sliced snap pea, baby kale, crushed hazelnuts, preserved lemon, hard boiled egg, shallots, tossed in a lemon vinaigrette.

Grilled Chicken Cobb Salad 19
Herb-marinated chicken, blue cheese, avocado, bacon, cucumber, tomato, red onion, radish, croutons, choice of dressing.

SANDWICHES

Served with battered fries or side salad

Bacon Cheddar Burger 18
Premium ground steak burger topped with applewood smoked bacon and sharp cheddar cheese on a brioche bun.

Bullseye Burger 20
Premium ground steak burger topped with applewood smoked bacon, sharp cheddar cheese, onion rings and barbecue sauce on a brioche bun.

Beef on Weck 17
Signature seasoned prime beef shaved on a kummelweck roll served with horseradish aioli and au jus.

Crispy Pickle-Brined Chicken Sandwich 16
Our original pickle-brined chicken sandwich with pickles, cheddar cheese, lettuce and house sauce on a brioche bun.

Breaded Chicken Tender Basket 15
Crispy breaded chicken tenders, served with battered french fries and choice of sauce.

Tuna Melt 16
Tuna salad on toasted wheatberry bread, served with lettuce, tomato and side of battered french fries.

À La Carte Sides 6

Seasonal Vegetable French Fries

Side Salad Fruit Plate
(ranch, Italian, blue cheese or balsamic, lemon or strawberry vinaigrette)

DRINKS

Single Shot of Espresso 2.45
1.5 oz. of rich espresso.

Double Shot of Espresso 2.95
3 oz. of rich espresso.

Cappuccino 3.95
Espresso mixed with steamed milk, topped with foam.
Add-ons: Vanilla or caramel +.95

Café Latte 4.50
Espresso mixed with steamed milk.
Add-ons: Vanilla or caramel +.95

Café Mocha 4.95
Espresso mixed with steamed milk and chocolate.

Hot Chocolate 3.50
Steamed milk mixed with chocolate and topped with whipped cream.

*Executive Chef Edward Work
Executive Sous Chef Markees Coles
Sous Chef Rashad Carter*

716.357.5005 • heirloom.chq.org
Curbside pickup and delivery (on-grounds only)
available daily from 11 a.m. to 8:30 p.m.

Breakfast
7 a.m. to 10 a.m.

Lunch
11 a.m. to 2 p.m.

Dinner
4:30 p.m. to 8:30 p.m.

Lobby Lounge
11 a.m. to 10 p.m.