



# Heirloom Haul

## Shares

### CHARCUTERIE BOARD

A mix of cured meats, seasonal cheeses, jam, honey, nuts, dried fruit, toasted local bread and crackers 30

### BRUNCH BOARD

Waffles with strawberries, two seasonal muffins, bacon and hard-boiled eggs 25

### CHEESE BOARD

A spread of seasonal cheeses, jam, honey, nuts, dried fruit, toasted local bread and crackers 20

### DIP TRIO

A scoop of our house-favorite egg salad, pimento cheese and guacamole alongside arugula and toasted local bread 14

### SOUTHERN DEVEILED EGGS (4)

Our scratch-made recipe sprinkled with paprika, parsley and a touch of Frank's Hot Sauce 8

## Sweet Bites

Cake pop (3.5) Gourmet macaron (3.5) Muffin (4)  
Coffee cake (5) Seasonal loaves (6) Double chocolate cookie<sup>GF</sup> (6)  
Gourmet cookies (small 6, large 10) Cheesecake (7)  
Strawberry cheesecake (9) Turtle cheesecake (9)

## Brunch

### AVOCADO TOAST

Toasted local whole grain bread dressed with mashed avocado, sliced grape tomatoes, pickled radish, parsley and sesame seeds 12

### MESSY KITCHEN TOAST

Toasted sourdough covered with sliced hard boiled eggs, bacon, cheddar, gouda, fontina and Frank's Hot Sauce 12

### WAFFLES

Scratch-made Belgian waffles topped with strawberries and whipped cream with maple syrup on the side 11

## Kids

### PEANUT BUTTER + JELLY

Served on white bread with a side of chips 6

### GRILLED CHEESE

Served on white bread with a side of chips 8

### CHEESE QUESADILLA

Wheat tortilla filled with cheddar cheese 8

### WAFFLE

Single waffle topped with strawberries and whipped cream with maple syrup on the side 6

\*gluten-free bread available upon request (2)

## Tea Service

### ADULT TEA SERVICE

**Hot Tea** Assorted flavors (up to 3 servings)

**Iced Tea** Berry hibiscus, peach, unsweet

**Finger Sandwiches** Sampling of chicken salad, cucumber, pimento cheese, egg salad

**Deveiled Eggs** (2)

**Dessert** Gourmet macarons and mini muffins  
35 per person

### KIDS TEA SERVICE

\*contains nuts

**Finger Sandwiches** Peanut butter + jelly, grilled cheese

**Dessert** Gourmet macarons and mini muffins

**Lemonade, iced tea or milk**

**Gloves and pearls to keep**

20 per child

\*Note: Our kitchen closes at 5 p.m. We are now cashless; we apologize for any inconvenience. 18% gratuity will be added to groups of 6 or more.

GF - Gluten-Free V - Vegan

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS 9/20/2023



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## Soups + Salads

### CREAMY TOMATO BASIL SOUP

Creamy tomato basil soup sprinkled with shaved parmesan and fine herbs 6

### GARDEN VEGETABLE SOUP GF, V

Savory vegetable soup with fire roasted corn, green beans, carrots, celery and onion in an herb vegetable stock 6

### THE BRITTANY COBB

Chopped romaine with sliced avocado, bacon, hard-boiled egg slivers, grape tomatoes, blue cheese crumbles, fresh herbs and scratch-made green goddess dressing 14

### CAESAR

Chopped romaine tossed with shaved parmesan, croutons, a touch of lemon and scratch-made Caesar dressing 13

### TEXAS WALDORF

Arugula mixed with goat cheese crumbles, golden raisins, candied pecans, sliced green apple and radish with scratch-made lemon vinaigrette dressing 14

### ADD

Hard-boiled egg (2) Sliced avocado (4) Bacon (4)  
Chicken salad (5) Roasted chicken (5) Egg salad (5)

## Pick Two

### PICK TWO HALF PORTIONS FROM THE ITEMS BELOW 14

- Texas Waldorf, Caesar or Brittany Cobb salad
- Turkey + Brie, Chicken + Goat Cheese, Chicken Salad, Hippie Veggie or Egg Salad sandwich or wrap
- Creamy Tomato Basil Soup or Garden Vegetable Soup  
\*grilled cheese sandwiches, not available

## Sandwiches + Wraps

Served with a side of chips and pickles  
Gluten-free bread available upon request (2)

Spinach or cheddar jalapeño tortilla available upon request (1)

### CHICKEN SALAD

Our famous house-made tarragon chicken salad with dried cranberries and arugula on toasted whole grain bread or wheat tortilla 14

### CHICKEN + GOAT CHEESE

Roasted sliced chicken, goat cheese, fresh herbs, pickled radish, arugula, grape tomatoes and scratch-made basil mayo on toasted Ciabatta or wheat tortilla 14

### HIPPIE VEGGIE

Sliced cucumber, avocado, tomato, arugula, pickled radish, goat cheese, basil mayo and house-made pimento cheese spread on toasted whole grain or wheat tortilla 13

### EGG SALAD

House-made egg salad with dill and arugula on toasted whole grain or wheat tortilla 11

### BIG TEX GRILLED CHEESE

Bacon, fontina, cheddar, gouda and Old Bay seasoning on toasted sourdough with a side of Frank's Hot Sauce 14

### CALI GRILLED CHEESE

Herb-roasted turkey, fontina, cheddar, gouda and sliced avocado on toasted sourdough dusted with fleur de sel salt 15

### GRILLED THREE CHEESE

Fontina, cheddar and gouda on toasted sourdough dusted with fleur de sel salt 12

### TURKEY + BRIE

Herb-roasted turkey, Brie, sliced green apple and scratch-made cranberry mayo on toasted Ciabatta 13

### THREE CHEESE + CHICKEN QUESADILLA

Wheat tortilla filled with roasted chicken and house-made pimento, cheddar and dill cream cheese blend with a side of sour cream and guacamole 15

## Sides

Horseradish pickles (2) Hard-boiled egg (3) Chips (3)  
Sliced avocado (4) Bacon (4) Egg salad (5)  
Pimento cheese (5) Roasted chicken (6) Chicken salad (6)

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\*wine selection may vary by season

## White

<b>AVA GRACE PINOT GRIGIO</b> California	10/40
<b>LA CREMA CHARDONNAY</b> Sonoma County, California	13/50
<b>IMAGERY SAUVIGNON BLANC</b> Sonoma Valley, California	12/48

## Rosé

<b>WOODBIDGE ROSÉ</b> California	10/40
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## Red

<b>LA CREMA PINOT NOIR</b> Sonoma County, California	13/50
<b>ROBERT HALL CABERNET SAUVIGNON</b> Paso Robles, California	12/48

## Bubbles

<b>HOUSE CHAMPAGNE</b>	10/glass
<b>LA MARCA PROSECCO</b> Italy	12/55
<b>VEUVE CLICQUOT BRUT</b> France	95/bottle

## Specialty Sips

<b>FROSÉ</b>	10
<b>OMBRÉ FROSÉ</b> Our house-favorite frosé topped with red wine	12
<b>LAVENDER 75</b> House champagne, lavender syrup, fresh lemon squeeze	12
<b>PINK BUBBLY</b> House pink champagne with a sugared rim	10
<b>MIMOSA</b> Pineapple, cranberry or orange juice	7, 20 carafe

## Beer

<b>MILLER LITE</b>	6
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## Mocktails

Add champagne (3)

- SPARKLING HIBISCUS LAVENDER TEA** 6  
Hibiscus berry tea, lavender syrup, fresh lemons, splash of cranberry juice topped with sparkling water
- SPARKLING STRAWBERRY + PEACH TEA** 6  
Peach tea, pineapple juice and strawberry syrup topped with sparkling water
- STRAWBERRY BASIL LEMONADE** 7  
Cold pressed strawberry and lemon juice, basil infused simple syrup topped with sparkling water
- CUCUMBER MINT COOLER** 7  
Cold pressed cucumber and lime juice, mint infused simple syrup topped with sparkling water
- CACTUS FLOWER RANCH WATER** 7  
Cold pressed cactus flower, pomegranate and lime juice, a hint of jalapeño, agave syrup topped with sparkling water

## Tea + Coffee

- HOT TEA** 4  
Assorted flavors
- ICED TEA** 4  
Peach, berry hibiscus and unsweet
- DRIP** 4  
Decaf unavailable
- AMERICANO** 4
- LATTE** 5  
Decaf available
- CHAI LATTE** 6
- LAVENDER LATTE** 7
- GOLDEN GIRL LATTE** 7  
Hazelnut syrup, honey and oat milk
- MOCHA** 6
- CAPPUCCINO** 6
- PARTY LATTE** 7  
Vanilla syrup, whipped cream, chocolate drizzle and sprinkles
- PUMPKIN SPICE LATTE** 6
- ADD**  
Syrup (.75), coconut (1), almond milk (1), oat milk (2), extra shot (1.5)

## Other

- FOUNTAIN DRINK** 3
- JUICE** 3  
Cranberry, pineapple, orange
- HOT CHOCOLATE** 4
- SPARKLING WATER** 3