

TABLE SNACKS

FAVA BEAN CROSTINI
Pistachio, Pea Shoots
& Pecorino 8

PIMENTO DIP
Roast Pepper, Cheddar, Horseradish
& Smoked Paprika 6

WALNUT RAISIN CROSTINI
Maple, Thyme & Parmigiano 6

PLOUGHMAN'S PLATE *(Perfect for Sharing)*

Daily Selection of House & Cured Meats,
Salumi & Artisan Cheeses,
House Pickles, Marmalade & Toast 21

OYSTER BAR

CONN. BLUE POINT OYSTERS
16-18 *1/2 Dozen* / 3-3.25 *Each*

SHRIMP COCKTAIL
16. (5) / 3.25 *Each*

CONN. LITTLENECK CLAMS
9. (6) / 1.75 *Each*

SMOKED NEW ENGLAND TROUT DIP
10. *Each*

COASTAL PLATTER

One Dozen Oysters,
5 *Giant White Shrimp, 6 Littleneck Clams &*
Smoked New England Trout Dip
58

VEGETABLES

& Sides

CARAMELIZED EGGPLANT
Lime, Sesame, Local Honey 6

HEIRLOOM HOUSE FRIES
w. Salt & Vinegar Aioli 6

ROAST BRUSSEL SPROUTS
w. Housemade Pancetta &
Cinzano 6

AUTUMN GREENS
Sautéed w. Garlic & Hot Pepper 6

**Some Items May Contain Nuts or Peanuts.
Please Inquire With Your Server about Gluten Free
& Vegetarian Options*

HEIRLOOM

the Study at Yale

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new haven ct 06511
203 503 3919
studyhotels.com
heirloom-blog.tumblr.com

18% gratuity will be added to parties of 6 or more.



STARTERS & SALADS

WARM LOCAL RICOTTA
Baked w. Thyme, Truffle & Toast 9

SALT COD FRITTERS
Potato, Sage & Smoked Aioli 9

ROAST OCTOPUS
w. Lots of Garlic, Chilies, Lime
& Oregano Citronette 14

PUMPKIN CAPRESE
Wild Arugula, Burrata Cheese,
Pumpkin Seeds & Saba 12

ROAST CONNECTICUT OYSTERS
Housemade Pancetta, Lemon, Thyme, Vermouth 18

ICEBERG WEDGE
Bacon, Beets, Red Onion, Walnuts & American Blue
Cheese, Spice-Buttermilk Dressing 10

URBAN OAKS FARM KALE SALAD
Hazelnuts, Breadcrumbs, Cherry Vinegar,
Ricotta Salata 10

MAINS

LOCAL RICOTTA GNOCCHI
Heirloom Pork Sausage, Turnips Greens,
Garlic, Horseradish & Pecorino 23

WHOLE WHEAT PAPPARDELLE
Walnut, Tomato, Thyme & Ricotta Salata 21

SPAGHETTI CARBONARA
Housemade Pancetta, Local Duck Egg & Parmigiano 23

ROAST BELLA FARMS CHICKEN
Carrot Puree, Farm Turnips, Cipolline,
Pomegranate Pan Juices 24

ORGANIC SALMON
Cauliflower Two Ways, Cranberry, Citrus,
Pinesap & Hazelnuts 24

CHATHAM COD
CT Clams, Housemade Chorizo & Delicata Squash
in Saffron Lobster Brodetto 26

NORTHEAST SEA SCALLOPS
Spaghetti Squash, Sage, Capers, Lemon,
Sultanas 25

ISLAND DUCK BREAST
Hen of The Woods Mushrooms, Farro, Scallion,
Watermelon Radish, Blood Orange Honey 25

HEIRLOOM CT GRASS FED BURGER
Local Cheddar, House Pickles,
Horseradish Jam & Heirloom Fries 15

CREEKSTONE FARMS HANGER STEAK
Farm Peppers & Peperonata, Smoked Almonds,
Sea Salt & Oregano Potatoes 28

no. 11: Autumn

Crop varieties, also called farmers' varieties or traditional varieties, have been developed by farmers through years of cultivation, selection & seed saving & passed down through generations. Our friends, farmers & growers in Connecticut, New England & beyond supply us with heritage ingredients showcasing the farm & coastal bounty, integral to American Heirloom Cooking.

Chef Carey Savona & Staff