

TABLE SNACKS

(Perfect For Sharing)

WARM LOCAL RICOTTA Thyme, Truffle & Toast \$8
CHARRED GYPSY PEPPERS Heirloom Sea Salt \$8
SUGAR PEA PUREE Mint & Pistachio \$5
PLOUGHMAN'S PLATE Cured Meats, Salumi & Artisan Cheeses, House Pickles, Marmalade & Toast \$21



Dinner no.10

Heirloom (Agriculture):

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.

STARTERS

COOL BUTTERMILK CORN SOUP Holy Basil, Lime & Corn Crumble	9
CAPE SALT COD & CHICKPEA FRITTERS Fennel Pollen & Smoked Aioli	8
CONNECTICUT BLUE POINT OYSTERS, $\frac{1}{2}$ Shell	(MP)
WILD ARUGULA Red Onion, Hazelnuts, Local Cheddar & Noshi Pear, Maple-Mustard Vinaigrette	10
ICEBERG WEDGE Bacon, Beets, Walnuts & American Blue Cheese, Spice-Buttermilk Dressing	10
URBAN OAKS FARM LETTUCES Cherry Belle Radish, Pecorino & Lemon Vinaigrette	9

PLATES

ROASTED FREEBIRD CHICKEN Peasant Potatoes, Herbs, Lemon & Salsa Verde	23
LOCAL HADDOCK Artichoke Citrus Brodetto, Holy Basil, Farm Lovage & Grape Tomato	24
STEAMED CONNECTICUT CLAMS Sunchoke, Asparagus, Cotechino Sausage, Bay & Wheat Beer	21
ROCK SHRIMP & RICOTTA GNOCCHI Summer Sungold Tomatoes, Garlic Scapes, Chilies, Mint & Ricotta Salata	24
NORTHEAST DIVER SEA SCALLOPS Caramelized Spaghetti Squash, Sage, Capers, Citrus & Raisins	26
BERKSHIRE PORK CHOP Date Butter Wax Beans, Country Ham, Chicory & Cipolline Mostarda	26
ROAST DUCK BREAST Fennel, Sugar Snap Peas, Radish & Duck Coppa, Sweet & Sour Garlic Honey	25
HEIRLOOM CT GRASS FED BURGER Local Cheddar or American Blue Cheese, House Pickles, Horseradish Jam & Shoestring Fries	15
CREEKSTONE FARMS STRIP STEAK Porcini-Saba Butter, Local Arugula, Sea Salt & Shoestring Fries	32

HEIRLOOM

the Study at Yale

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studyhotels.com
heirloom-blog.tumblr.com

*Please ask your server about our vegetarian
and gluten-free options.
18% gratuity will be added to parties of six or more*

Summer 2010

Chef Carey Savona & Staff

SIDES

SMOKED PAPRIKA FRIES	6
SUGAR SNAP PEAS Housemade Bacon & Ginger Beer	6
WHATEVER'S GREEN Sautéed w. Garlic, Anchovy & Hot Pepper	6
ASPARAGUS & ZUCCHINI 'FRIES'	7
ANSON MILLS HEIRLOOM GRITS w. CT Cheddar	6