

PLOUGHMAN'S PLATE

Cured Meats,
Salumi & Artisan
Cheese Board -
House Pickles,
Marmalade & Toast

(Perfect For Sharing)

\$21



Lunch no.10

HEIRLOOM

the Study at Yale

1157 chapel street
new haven ct 06511
203 503 3919
studyhotels.com

LIGHT LUNCH

COOL BUTTERMILK CORN SOUP Holy Basil, Lime & Corn Crumble	9
LOCAL FARM LETTUCES Cherry Belle Radish, Pecorino, Lemon Vinaigrette	9
ROMAINE CAESAR Garlic, Anchovy, Parmigiano & Breadcrumbs <i>With Roasted Lemon Chicken</i>	10 14
ICEBERG WEDGE SALAD Bacon, Beets, Walnuts & American Blue Cheese, Spice-Buttermilk Dressing	10
CAPE SALT COD & CHICKPEA FRITTERS Fennel Pollen & Smoked Aioli	8

PLATES

STUDY SMOKED TOMATO SOUP & CT Grilled Cheese on Brioche	14
HEIRLOOM CHICKEN SALAD SANDWICH Currants, House Pickle, Watercress & Dill Mayonnaise	12
AMERICAN PROSCIUTTO PANINO Local Arugula, Rhubarb Marmalade & CT Provolone on Ciabatta, House Fries	14 14
SMOKED NEW ENGLAND TROUT MELT Local Cheddar, Capers, Scallion & Radish <i>on Artisan Toast</i>	14 14
SPRING PEA TARTINE House Bacon, Goat Cheese, Pea Shoots & Pistachio	12
FREEBIRD CHICKEN CUTLET Red Onion, Hazelnuts, Wild Arugula, Noshi Pear & Local Cheddar, Maple-Mustard Vinaigrette	15 15
STEAMED CONNECTICUT CLAMS Sunchokes, Celery, Cotechino, Bay & Wheat Beer	21 21
SABA MARINATED FLAT IRON STEAK Porcini-Balsamic Butter, Sea Salt, Local Greens & Shoestring Fries	21 21
HEIRLOOM CT GRASS FED BURGER Local Cheddar or American Blue Cheese, House Pickles, Horseradish Jam & Shoestring Fries	15 15

Chef Carey Savona & Staff

- We Support Our Community By Using Local & Sustainable Products Whenever Possible
- Visit Our Link to Learn More About Our Neighboring Growers, Ranchers & Farmers
- 18% Gratuity Will Be Added To Parties of 6 Or More