

SHARE

- AVOCADO TOAST 9
toasted paisano, prosciutto, micro arugula, breakfast radish, pickled red onion
- EDAMAME HUMMUS & PIMENTO CHEESE 10
cumin, rice crisp & grilled flatbread
- OVEN ROASTED TRICOLOR CAULIFLOWER 10
tahini vinaigrette, pine nuts, fine herbs
- HEIRLOOM FLATBREAD 12
fig jam, local bleu cheese, micro arugula, balsamic glaze
- CRAWFISH DEVILED EGGS 8
cajun, fried corn
- SHRIMP & GRITS 10
blue corn grits cake, crispy pork belly, garlic sauce, chili oil, balsamic glaze
- HOUSEMADE RILLETTE SPREAD 9
daily special, accompaniments, rice crisp & grilled flatbread

Cocktails

Each selection 10

PEAR TREE

Absolute Pear vodka, orange liqueur, lemon juice simple syrup

CITRUS KISS

Tito's vodka, Triple Sec, Blood Orange, Grapefruit juice, Lime Sour

ROCKWALL REFRESHER

Bacardi Limon, Pomegranate, Fresh Lime, Strawberries, Fresh Mint

CHERRY MINT CREEK

Knob Creek Bourbon, Mint Simple, Cherrie, Ginger Ale

HEIRLOOM SUNRISE

Tequila, lemon juice, elderflower liqueur, rhubarb bitters

TODD'S BREAKFAST

Jack Daniels, Pure Maple Syrup, Bitters, Cinnamon Vanilla Syrup

SOUPS & SALAD

Add grilled chicken 8 | seared salmon 12 | grilled shrimp 12
fried rock shrimp 10

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| BABY KALE CAESAR 9
<i>shaved parmesan, sun-dried tomatoes, olives, croutons, caesar vinaigrette</i> | BUTTERNUT SQUASH BISQUE 7
<i>brioche crouton, chive crème fraiche, pepitas</i> |
| HEIRLOOM 7
<i>local greens, cucumber, carrot tomato, citrus cranberry, lemon-honey vinaigrette</i> | TEXAS GREEN CHILI 7
<i>beef & pork sausage, tomatillo, poblano, hominy</i> |
| FALL WARM PANZANELA 10
<i>brussels sprouts, butternut squash, red onion, croutons, pepitas, cranberries, goat cheese, maple mustard vinaigrette</i> | CRAWFISH CHOWDER 9
<i>texas gulf crawfish, creamy broth, fried okra</i> |

← MAIN →

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| TEXAS RED FISH 26
<i>hominy & baby kale, posole rojo broth, fried okra</i> | SEARED SALMON 22
<i>pea & leek farro risotto, local shiitake mushroom, chili oil</i> |
| COWBOY RIBEYE 46
<i>14oz, Yukon gold mashed potatoes, roasted fennel & seasonal squash</i> | FALL CARBONARA PASTA* 19
<i>fresh egg pappardelle, braised pork belly, seasonal squash, pecorino cream, black pepper, fresh egg</i> |
| FLAT IRON STEAK 25
<i>crispy portabella, Shallot red wine reduction</i> | SACHETTI ALLA FUNGHI 20
<i>wild mushroom crème, fennel</i> |
| SCALLOPS & RICE GRITS 19
<i>broken tex-mati & goat cheese grits, herb & lemon gremolata, oven roasted tomatoes, chili oil</i> | HEIRLOOM BURGER 15
<i>local ground beef, bacon, fried egg, pimento cheese, tomato, chipotle mayo</i> |
| SEARED CHICKEN BREAST 21
<i>Heirloom carrot puree, seasonal squash, peas, roasted sweet pearl onion</i> | SHRIMP REUBEN 14
<i>pacific prawns, rye bread, swiss cheese, horseradish aioli, vinegar slaw</i> |

A 20% gratuity is added to all checks with parties of 6 or more.
Please notify us if you have any food allergies.

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses

WINES

Executive Chef – Gabriel Robles

BY THE GLASS

Bubbles

Ruffino Prosecco 9|36
Italy

Mumm Napa Cuvee 12|42
Napa, California

Whites

Skyfall Riesling 9|32
Columbia Valley, Washington

Santa Margherita Pinot Grigio 14|42
Veneto, Italy

Joel Gott Sauvignon Blanc 9|38
California

Au Contraire Chardonnay 12|36
Sonoma, California

Tom Gore Chardonnay 9|33
California

Meiomi Coastal Rose 13|39
Sonoma, California

Reds

Motto Backbone Cabernet Sauvignon 9|32
California

Michael David Freakshow Cabernet Sauvignon 13|41
Lodi, California

Parker Station Pinot Noir 12|38
Willamette Valley, Oregon

Simi Merlot 12|37
Sonoma, California

Freakshow Red Blend 13|41
Lodi, California

Cooper & Thief Red Blend 14|42
California

Bodegas Salentein Kilka Malbec 10|30
Mendoza, Argentina

Bottles

Each Selection 5

BLUE MOON	
BUDWEISER	BUD LIGHT
COORS LITE	SIERRA NEVADA
CORONA	CORONA LIGHT
DOS XX LAGER	GUINNESS
MICHELOB ULTRA	SHINER BOCK
MILLER LITE	FIREMANS #4
SAM ADAMS	STELLA ARTOIS

WHITES

Light & Crisp

Chalk Hill Sauvignon Blanc 52
Sonoma Valley, California

Groth Sauvignon Blanc 49
Napa Valley, California

Ferrari Carano Fume Blanc 45
Sonoma Valley, California

Cloudy Bay Sauvignon Blanc 75
Marlborough, New Zealand

Full

Newton "Red" Chardonnay 58
Napa Valley, California

Chalk Hill Chardonnay 70
Sonoma Valley, California

Stag's Leap Chardonnay 64
Napa Valley, California

Rombauer Chardonnay 96
Napa Valley, California

REDS

Jammy

Etude Pinot Noir 64
Carneros, California

Michael David Rage Zinfandel 145
Dry Creek, California

Ridge East Bench Zinfandel 64
Dry Creek, California

Duckhorn Merlot 95
Napa Valley, California

Penfolds Bin 389 Cabernet|Shiraz 75
Australia

Robust

Stag's Leap Winery Cabernet Sauvignon 87
Napa Valley, California

Silver Oak Cabernet Sauvignon 138
Napa Valley, California

Duckhorn Cabernet Sauvignon 145
Napa Valley, California

Antigal Uno Malbec 45
Mendoza, Argentina

Cain Cuvee Red Blend 88
Napa Valley, California

Beringer Quantum Red Blend 245
Napa Valley, California

Draughts

Each Selection 6-8

WOODCREEK LAKESIDE CERVEZA
Rockwall TX

DEEP ELLUM DALLAS BLONDE
Dallas TX

REVOLVER BLOOD & HONEY
Granbury TX

COMMUNITY MOSAIC IPA
Dallas TX

WOODCREEK VANILLA PORTER
Rockwall TX

FOUNDERS SCOTCH ALE
Grand Rapids MI

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