

# Heirloom

SEASONAL INGREDIENTS, CREATIVELY PREPARED.

## ENTREES / CROCKS

### **Coconut Chicken Plate** GF (with Tofu ⑤)

Ohio Free-Range Chicken Breast **or** Crispy Baked Tofu with Coconut Lemongrass Sauce, Almond Apricot Brown Rice, and Vegetable Medley 10.50

### **Spinach & Bacon Mac & Cheese**

Penne Pasta Bake with Spinach, Bacon, Four Cheese Sauce (Asiago, Cheddar, Parmesan, Cream Cheese) and choice of Leafy Green House Salad or Vegetable of the Day 10.00

### **Cubasian** GF ⑤

Stir Fry of Brown Rice, Organic Ohio Eggs, Black Beans, Roasted Peppers, Sweet Potatoes, and Kale 10.00

### **Chicken Green Chili Bowl** (GF with Chips)

Tomatillo Green Chili with Ohio Free-Range Chicken, Fiesta Black Beans, and Cilantro Brown Rice with Whole Wheat Tortilla 10.25

## SANDWICHES

\*Served with choice of side: House Salad, Kettle Chips, Mixed Fruit **or** Cup of Soup (add 1.00)

### **Gila Monster**

Ohio Free-Range Turkey Meatloaf topped with Green Chili Sauce, Southwest Aioli, & Pepper Jack, House Wheat Sourdough 10.00

### **Greek Gyro** (with Tofu ⑤)

Ohio Free-Range Turkey **or** Herbed Organic Tofu, Romaine, Kalamata Relish, Tzatziki Sauce, Pickled Red Onion, and Feta wrapped in warm Pita 11.25

### **Toasted Munster** ⑤

Munster Cheese with Raspberry Jam on Toasted House Wheat Sourdough 8.25

### **Chipotle Buffalo Chicken**

Ohio Free-Range Chicken Breast, *Spicy* Chipotle Buffalo Sauce, Arugula, Blue Cheese, and Pickled Red Onion on Kaiser Roll 9.25

## SALADS

\*Add Ohio Free-Range Chicken Breast or Organic Crispy Baked Tofu to any Salad 3.00

### **Quinoa Salad** GF (with Tofu ⑤)

Ohio Free-Range Chicken **or** Crispy Baked Tofu, Arugula, Spinach, Red Quinoa Salad, and Garbanzo Beans tossed in a Cumin Lime Vinaigrette topped with Feta & Toasted Brazil Nuts 10.50

### **Korean Vegetable Salad** GF (with Tofu ⑤)

Ohio Free-Range Chicken **or** Crispy Baked Tofu, Spinach, Arugula, Romaine, Pickled Daikon, Carrot & Cabbage, and Toasted Almonds in a Gochujang (Korean Chilies) Vinaigrette 10.75

### **The Big Salad** ⑤

Mixed Greens, Arugula, Broccoli, Carrot, Cucumber, Radish, Raisins, Sunflower Seeds, Pasta, and Parmesan Croutons in a White Balsamic & Maple Vinaigrette 9.25

### **Leafy Green House Salad** ⑤

Greens, Carrot, Cucumber, Radish, and Parmesan Croutons, White Balsamic & Maple Vinaigrette Single 3.25 / Double 6.50

## COMBOS, SIDES, & SMALL STUFF

### **Shagbark Chips & Salsa** GF ⑤ 5.75

### **Hummos & Vegetables** GF ⑤

With Broccoli, Carrots, Cucumber, Shagbark Chips 6.50

### **Soup of the Day** 5.50

### **Soup Bowl & 1/2 Sandwich Combo**

Toasted Munster 8.50 / Gila Monster 9.75

### **Mixed Fresh Fruit** ⑤ 3.50

⑤ - Vegetarian ⑤ - Vegan

GF - Gluten free

Salads, Sandwiches, Entrees served **after** 10:30am

### **UPCOMING WEEKLY FEATURES** (while they last)

<b>5/30-6/2</b>	<b>Pork Meatball Bahn Mi</b> Bluescreek Pork, Pickled Vegetables, Spinach, Cucumber, Cilantro, and Mayo on housemade Baguette served with choice of side 11.50
<b>6/5-6/9</b>	<b>Buffalo Chicken Pasta</b> Buffalo Spiced Chicken, Five Cheese Sauce (Asiago, Cheddar, Parmesan, Blue, Cream Cheese), and Pasta served with choice of side 10.50
<b>6/12-6/16</b>	<b>Chicken Salad Wrap</b> Chicken Salad (grapes, tarragon, celery, sour cream, & mayo) in a Spinach Wrap with Romaine & Walnuts served with choice of side 9.25

## BREAKFAST served all day

### Eye Opener Burrito

Organic Ohio Eggs, Herbed Potatoes, Chorizo Sausage, Sharp Cheddar, Hot Sauce, Whole Wheat Tortilla Wrap 9.00

### Vegan Eye Opener Burrito 🌱

Organic Baked Tofu, Herbed Potatoes, Broccoli, Red Peppers, Vegan Sausage, Hot Sauce, Spinach Tortilla Wrap 9.25

### Housemade Quiche

Made with Organic Ohio Whole Wheat, Organic Eggs with choice of Mixed Fruit or Leafy Green House Salad 7.50

\*Lorraine - Bacon, Caramelized Onion, & Swiss

\*Spinach & Feta 🌱

### Breakfast Stir Fry GF

Organic Whole Grain Brown Rice, Organic Ohio Eggs, Bacon, Broccoli, Roasted Red Pepper, and Scallions 9.00

### Housemade Granola 🌱

Organic Oats, Spelt, Amaranth, Millet, Almonds, and Dried Cherries served over Greek Vanilla Yogurt or choice of Milk 6.75

\*Add Fresh Fruit 1.75

### Egg Sandwich 🌱

Organic Ohio Eggs, Toasted House Wheat Sourdough with Sharp White Cheddar 5.25

\*Add Bacon, Sausage, or Luna Vegan Sausage 1.75

## BREAKFAST SIDES

Thick Cut Bacon (3) or Maple Sausage (2) 3.25

Herb Roasted Potatoes 🌱 2.50

Mixed Fresh Fruit 🌱 3.50

Greek Vanilla Yogurt 🌱 3.25

## BOTTLED BEVERAGES

Apple Juice, Orange Juice (10oz bottle) 2.00

Coke, Diet Coke, Sprite, Ginger Ale (12oz can) 1.75

Assorted Sparkling Waters 2.50

Bottled Water (20oz bottle) 2.00

## BEER & WINE

Wine 5.00

Tiefenbrunner Pinot Grigio

Hess Chardonnay

Santa Julia Reserva Cabernet Sauvignon

Pascual Toso Malbec

Beer 3.50

Great Lakes Dortmunder Gold

Great Lakes Burning River Pale Ale

## SPECIALTY COFFEE 12oz 16oz

Turtle Latte 3.60 4.30

Espresso, Chocolate, Hazelnut, Steamed Milk, Whipped Cream

Milky Way 3.60 4.30

Espresso, Chocolate, Caramel, Steamed Milk, Whipped Cream

Almond Joy 3.60 4.30

Espresso, Chocolate, Almond, Coconut, Steamed Milk, Whipped Cream

Buckeye 3.60 4.30

Espresso, Chocolate, Peanut Butter, Steamed Milk, Whipped Cream

Cafe Mocha 3.30 4.20

Espresso, Chocolate, Steamed Milk, Whipped Cream

White Mocha 3.30 4.20

Espresso, White Chocolate, Steamed Milk, Whipped Cream

Cafe Latte 2.75 3.50

Espresso, Steamed Milk

Cappuccino 2.75 3.50

Espresso, Steamed Milk, Milk Foam

Americano 2.10 2.60

Espresso, Hot Water

Wexpresso 2.50 3.20

Espresso, Coffee of the Day

Coffee of the Day – to go 2.00 2.20

In-House Bottomless Mug 2.30

Cafe Au Lait 2.30 2.60

Coffee of the Day with Steamed Milk

## ESPRESSO SINGLE DOUBLE

Espresso 1.75 2.00

Macchiato 2.00 2.30

Espresso Marked with Milk Foam

Cubano 2.00 2.30

Espresso Brewed with Turbinado Sugar

## STEAMERS / TEA 12oz 16oz

Hot Chocolate 2.50 3.00

Steamer 2.50 3.00

Steamed Milk, Choice of Flavored Syrup

Bumble Bee 2.50 3.00

Steamed Milk, Vanilla, Honey

Chai Tea Latte 3.25 3.95

Hot Tea 3.00

Iced Tea 2.25

\*Add flavored syrup or extra espresso shot .50

\*Soy & almond milk available for additional charge

614-292-2233 • theheirloomcafe.com 11/16

Monday-Wednesday 8am-4pm  
Thursday-Friday 8am-8pm

