

ATHENAEUM HOTEL

HEIRLOOM

RESTAURANT

TAPAS & LIGHTER FARE

*Served from 4:30 to 6 p.m. daily
9 to 11 p.m. Friday and Saturday*

HEIRLOOM BURGER

8oz. house-ground filet burger

Lettuce, tomato, onion, choice of cheese on a challah roll and fresh-cut French fries 16

Choice of cheese: Cheddar, Swiss, Roquefort blue cheese

Additional burger toppings +2 per topping

Pecan wood-smoked bacon, roasted mushrooms, fried egg

BAKED FLATBREADS

Margherita 12

Sweet tomato, basil,
ovolini mozzarella
& mascarpone

Duck Confit 14

Caramelized shallot,
Reverie Creamery cheese curds
& mascarpone

Artisanal Cheese and Charcuterie 15

Chef's featured selections of pâté or terrine, dry-cured meats,
trio of artisanal cheeses provided by Reverie Creamery
with house-made fruit preserves & accompaniments

Calamari 12

Crispy calamari tossed in sweet Thai chili & citrus aioli

Beemster Fondue 12

Aged gouda, fresh fruit & warm baguette

Wild Game Sausage Trio 15

Wild game sausages served with bacon jam,
grain mustard & house-made pickled red cabbage

Prince Edward Island Mussels 14

Sautéed in white wine and butter with a rich tomato and
chorizo sauce & garlic-brushed toast points

Tipping. Gratuity is not included.

Food Allergies. Please speak to your server about gluten-free options and let your server know if you have any food allergies.

Menu created by Executive Chef Travis Bensick

Prices subject to change.