



@heirloomcraftkitchen

Heirloom craft kitchen

*=Gluten Free
v=Vegetarian

● Small Plates ●

Deviled Eggs* (4) \$7

Bacon, Pickled Jalapeño, Chive Oil

Blistered Shishitos* (v) \$7

Lemon Emulsion, Flaky Salt, Garlic Aioli

Lemony Avocado Toast (v) (2) \$9

Garlic Aioli, Flaky Salt, Micro Arugula

Goat Cheese Bruschetta (v) (2) \$10

*Tomato, Pistachio, Balsamic, Pesto,
Truffle Honey, Flaky Salt*

Baja Shrimp Tacos (2 tacos)* \$10

*Shredded Cabbage, Baja Crema,
Pico de Gallo, Lime*

Crafted Salads

Heirloom Tomato Caprese* (v) \$11

*Burrata Mozzarella, Basil, Chive Oil,
Balsamic Drizzle*

Farmers Market Salad* (v) \$10

*Baby Kale, Brussels, Candied Pecans,
Gorgonzola, White Balsamic, Apples*

Chopped Salad* \$10

*Spinach, Bacon, Goat Cheese, Shallots,
Hazelnuts, Citrus Vinaigrette,
Cranberries*

Organic Roasted Chicken Salad* \$13

*Arugula, Avocado, Grapes,
Toasted Almonds, White Balsamic*

BBQ Ranch Chicken Salad* \$13

*Spinach, Iceberg, Tomato, Egg, Cheddar,
Crispy Onion Strings, Bacon*

Coachella Cobb Salad* \$13

*Avocado, Organic Chicken, Egg, Tomato,
Gorgonzola, Bacon, White Balsamic*

Big Taco Salad \$13

*Lettuce, Pico de Gallo, Grilled Onion,
Pickled Jalapeño, Baja Crema, Cheese
Salsa Verde, Crispy Flour Tortilla,
Choice of Organic Chicken, Ground Beef
or Impossible Meat*

● Craft Sandwiches ●

The Original Heirloom Burger \$12

*Aged Cheddar, House Pickles, Cabernet Onions,
Shredded Lettuce, Secret Sauce, Brioche Bun*

Bacon Wrapped Heirloom Dog \$9

Dill Mustard, Truffle Aioli, Pickled Jalapeño

BBQ Pulled Pork \$11

Onion Strings, House Pickles, Brioche Roll

La Quinta Cheesesteak \$12

*Short Rib, Queso Blanco, Shishito Peppers,
Sautéed Onions, Wild Mushrooms*

Indio Cubano \$11

*Pulled Pork & Prosciutto, Dill Mustard, Swiss,
House Pickles, Pressed Baguette*

Organic Chicken Salad Sandwich \$11

Tomato, Herbs, Almond, Spinach, French Roll

Crispy Shrimp Po'Boy \$11

Cajun Remoulade, Tomato, Pickled Onion, Lettuce

The B.L.T \$10

*Applewood Bacon, Lettuce, Tomato, Garlic Mayo
Whole Wheat or Sourdough*

Turkey Grinder \$11

*Applewood Bacon, Tomato, Cheddar, Lettuce,
Garlic Herb Aioli, Toasted French Roll*

The Proud Bird \$12

*Crispy Buttermilk Chicken, Cheddar,
Truffle Honey, Arugula, Pickled Apples*

Bigger Plates

Braised Short Rib* \$15

Bacon Brussel Hash, Creamy Polenta, Thyme Jus

Shrimp & Grits \$14

*Tasso Gravy, Andouille Sausage,
Pickled Jalapeño, Scallions*

Grilled Cheese & Tomato Basil Soup (v) \$12

Cheddar, Swiss & Gouda on Brioche

New Orleans Style Gumbo \$12

Andouille, Chicken, Shrimp, Rice, Scallions

Soup

*Heirloom Tomato Basil (v) Or Soup of the Day
Cup \$4 / Bowl \$7*

Side Dishes (v) \$6 Famous Truffle Tots*,

Sweet Potato Fries, Or Small Green Salad**

Vegan Friendly

Vegan Blistered Shishitos* \$7
Lemon Emulsion, Flaky Salt

Vegan Lemony Avocado Toast (2) \$9
Lemon Emulsion, Garlic Oil, Flakey Salt, Micro Arugula

Vegan Farmers Market Salad* \$10
Baby Kale, Brussels, Candied Pecans, White Balsamic, Apples

Vegan Heirloom Tomato Salad* \$10
Balsamic, Basil, Chive Oil, Avocado

Vegan XXL Burrito \$11
Tater Tots, Black Beans, Rice, Lemony Avocado, Salsa Verde

Vegan Po Boy \$11
Vegan Remoulade, Lettuce, Tomato, Avocado, Pickled Onions, Fried Pickles

Vegan Tater Tots* \$4

The Impossible Menu

all items made with a vegan and gluten free plant based protein

The Impossible Burrito \$13
Pico de Gallo, Rice, Black Beans, Salsa Verde, Caramelized Onions, Avocado

The Impossible Bowl* \$12
Pickled Onions, Hoisin, Cucumbers, Carrots, Mushrooms, Avocado, Rice

The Impossible Burger \$12
Heirloom Tomato, House Pickles, House Ketchup, Dill Mustard, Lettuce

The Impossible Tacos* \$12
Pico de Gallo, Caramelized Onions, Avocado, Lettuce, Lime

The Impossible Sloppy Joe* \$12
House Joe Sauce, House Pickles, Crispy Onion Strings, Vegan Roll

We Cater!

Brunch *Served daily*

Basic Breakfast \$9
2 Eggs Scrambled, Bacon, Toast + Butter

LO-CARB Breakfast* \$12
2 eggs, Avocado, Bacon, Heirloom Tomato

Midnight Sandwich \$11
Applewood Bacon, Spinach, Cheddar Garlic Herb Aioli, Fried Egg, Sourdough

Heirloom XXL Burrito \$12
Eggs, Bacon, Tater Tots, Aged Cheddar, Salsa Verde, Flour Tortilla

Braised Pork Carnitas Scramble \$13
2 Eggs, Goat Cheese, Shishito Peppers, Spinach, Chive Oil, Choice of Bread

The Loco Moco \$13
Burger Smothered with Tasso Gravy, White Rice, Fried Egg, Crispy Onions

Chilaquiles* \$13
Corn Tortillas, Avocado, Bilbao Chorizo, Fried Egg, Salsa Verde, Cotija, Crema

Short Rib Benedict \$15
Brioche Toast, Wild Mushrooms, Over Easy Egg, Lemon Truffle Hollandaise, Scallions

Crispy Buttermilk Chicken & Waffles \$13
Rosemary Maple Syrup, Vanilla Bean Butter

Biscuits & Queso \$10
Scratch Biscuit, Queso Fundido Blanco, Applewood Bacon, Scallions

Veggie Egg White Scramble \$12
Mushrooms, Spinach, Pico de Gallo, Cilantro, Choice of Toast

↔ Adult Beverages ↔

Jumbo Mimosa \$9 Bloody Mary \$10

Grapefruit Basil Spritz \$8

Michelada (add \$2 to beer price)

Beer & Wine Bottles & Cans are Located in our Market Case

For all Draft Beer and Red, White, Rose & Sparkling by the Glass See Our Chalkboard! Check out our bakery case daily selection of amazing pastries & baked goods!

We

Heirloom Craft Kitchen

49990 Jefferson Suite #100

Indio, CA 92201

www.heirloomcraftkitchen.com

760.773.2233 - Call for Take Out - Delivery available via Postmates & UberEats

Regular Hours: Mon-Sat 9am-8pm / Sun 9-3pm