

Weekend Brunch

Soup, Salad & Shareables

Chef's Daily Soup Selection

Daily Oysters

Served with shallot thyme mignonette, lemon chili sauce and horseradish

Spicy Manila Clams

Spicy tomato steamed manila clams with pancetta, spring greens and grilled toast

Caramelized Sea Scallops

English pea emulsion, wild mushrooms, fava beans, pea shoots and spring garlic

Wedge Salad

Baby Iceberg, heritage bacon, heirloom tomatoes, avocado schmeer, buttermilk dressing and crispy shallots

Brussel Sprouts Salad

Roasted Brussel sprouts with fried capers, shaved pecorino, charred onions, lemon chili vinaigrette

Baby Lettuces

Roasted root vegetables, aged sherry, chèvre and honey almonds

***Add ons: Chicken, Steak, Salmon**

HERITAGE

RESTAURANT  BAR

Friends | Family | Food

Sammies

All sammies served with house potato chips, fresh fruit, baby lettuces salad or house cut fries (add \$1)

Roasted Tomato & Bell Pepper

Roasted tomatoes and bell pepper with whipped goat cheese, basil, caramelized onions on griddled olive bread

Poached Salmon Belly

White wine poached salmon belly with pickled cucumbers, charred lemon dressing, watercress and dill on rustic roll

Turkey Grilled Cheese

House roasted turkey, dill havarti, aioli and oven dried tomatoes on sourdough

House Reuben

House cooked corned beef, kraut, 1000 island, onion rye bread and swiss

Heritage Burger

8 oz. natural Angus chuck, cheddar, provolone, crisp bacon, horseradish mayo, lettuce, tomato, onion and avocado whip on buttery toasted bun; served with house frites

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Brunchables

Heritage Benedict

Buttery toasted English muffin, Canadian bacon, poached eggs, arugula and chive hollandaise; Served with fresh fruit or herb roasted fingerling potatoes

Quiche

Classic quiche Lorraine with smoked bacon and gruyere cheese. Served with fresh fruit or little gems salad

Bourbon Banana French Toast Bread Pudding

Served with fresh fruit

Smoked Salmon and Onion Bialy

Gerard & Dominique cold-smoked salmon with Macrina toasted onion bialy; served with lemon dill crème fraiche, red onion, capers, hard boiled egg and cucumbers

Tuscan Beans, Escarole & Eggs

Cannellini beans, pancetta, fennel and escarole on charred sourdough with poached eggs and shaved pecorino romano

House Apricot & Blueberry Scones

Served with citrus honey butter

Brunchable Drinkies

Heritage Bloody Mary

Mimosa

Aperol Spritzer

 GF Split plate fee: \$2