

# HERITAGE

RESTAURANT  BAR

Friends | Family | Food

## DINNER MENU

### Shells & Shareables

#### Daily Oysters

Served with shallot thyme mignonette, lemon chili sauce and horseradish

#### Caramelized Sea Scallops

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

#### Heritage Hushpuppies

Sweet corn and Dungeness crab fritters; served with lemon confit and fresh dilled crème fraiche

#### Spicy Manila Clams

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

#### Escarole & Tuscan Beans

Thyme scented Tuscan beans with pancetta and escarole on charred sourdough toasties with shaved pecorino

#### Roasted Baby Beets

Ricotta, prosciutto, arugula, Marcona almonds and orange

#### House Frites

Saffron garlic aioli

### Salads

#### Wedge Salad

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

#### Frisee Salad

Red cherries, Point Reyes blue cheese, caramelized walnuts, haricot vert beans and tarragon vinaigrette

#### Brussel Sprouts Salad

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

#### Baby Lettuces

Roasted baby carrots & fennel, aged sherry, chèvre and honey almonds

### Meats, Seafare & Non-Meats

#### Braised Pork Shank

Truffled mascarpone polenta, tri-color carrots, snap peas and garlic confit jus

#### Grilled Flat Iron Steak

Herb marinated and grilled flat iron steak with fingerling potatoes, bell peppers, wild mushrooms, asparagus and pickled mustard seeds

#### Roasted Half Chicken

Butter braised vegetables, wilted spinach and natural jus

#### 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

#### Pan Roasted Whole Idaho Trout

Ancient grains, lardons, caramelized shallots, almonds, sherry and swiss chard

#### Seared Alaskan Halibut

Curried carrots, snap peas, leeks, petite green beans and white wine crema

#### Marinated Portobello Mushrooms

Cast iron fired portobello mushroom with fennel sprouts, ancient grains and grilled artichokes

#### Farro Risotto

Charred tender spring onions, asparagus, English peas, beet tops and mascarpone cheese

 **GF** Split plate fee: \$4

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Not all ingredients are listed in menu descriptions. Please ask your server if you have any concerns.

Menu items and pricing are subject to change due to seasonality and product availability.

We thank you for your understanding.

heritagewoodinville.com

