

Weekend Brunch

Soup, Salad & Shareables

Chef's Daily Soup Selection- 5/8

Daily Oysters- MP 

Served with shallot thyme mignonette, lemon chili sauce and horseradish

Steamed Manila Clams- 16 

Kale, housemade Alsatian sausage, white beans, rosemary

Caramelized Sea Scallops- 20 Half / 36 Full 

Parsnip puree, turnips, king oyster mushrooms, chestnuts, chicken jus

Heritage Hushpuppies- 15

Sweet corn and Dungeness crab fritters. Served with lemon confit and fresh dilled crème fraiche

Wedge Salad- 13

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

Winter Citrus Salad- 11 

Gem lettuce, shaved fennel, grapefruit, orange, spiced pistachios, Spanish olives, champagne vinaigrette

Baby Lettuces- 11 

Roasted root vegetables, aged sherry, chèvre and honey almonds

*Add ons Chicken- 5, Add Steak- 8 Add Prawns- 10

HERITAGE

RESTAURANT  BAR

Friends | Family | Food

Sandwiches

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

Roasted Tomato & Bell Pepper- 13

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

Turkey Grilled Cheese- 14

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

House Reuben- 15

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

Entrees

Heritage Burger- 16

8 oz. natural angus chuck, cheddar, crispy bacon, horseradish mayo, lettuce, tomato, onion. Served on a buttery toasted bun with house cut fries and saffron aioli

Farro Risotto- 18

Charred baby onions, spiced delicata squash, roasted cauliflower, toasted walnuts, mascarpone, arugula

NY Strip Steak Frites- 38

Grilled 12 oz NY Strip with house cut fries, saffron aioli, and a red wine bordelaise

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Brunchables

Biscuits & Gravy- 18

House made buttermilk scallion biscuits, poached eggs, and pepper sausage gravy

Heritage Benedict- 14

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

Baked Eggs- 16

Delicata squash, chanterelle mushrooms, bacon, fingerling potatoes, tomato sauce, and pecorino

Quiche- 13

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

Chef's Daily Omelette- 13

Ask your server about today's featured omelette. Choice of roasted potatoes or fruit

Seasonal Muffins- 5

Served with house made jam/butter

Brunch Drink Specials

Heritage Bloody Mary- 12

Mimosa- 10

Aperol Spritzer- 12

 **Gluten Free** Split plate fee: 2

*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. 20% gratuity will be added to parties of 6 or more.