

Soups, Salads & Shareables

Chef's Daily Soup Selection - \$5 / \$8

Daily Hama Hama Oysters* - \$3/ea 🌿

Served with fennel shallot mignonette, lemon chili sauce and horseradish

Steamed Hama Hama Clams - \$18.5

Served with house made Chorizo, roasted bell peppers, charred tomatoes, cilantro, grilled baguette

Caramelized Sea Scallops* -

\$21 Half / \$38 Full 🌿

Roasted cauliflower, braised baby fennel, golden raisins, curried apples, chicken jus and fine herbes

Heritage Hushpuppies - \$17

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

Wedge Salad - \$13

Baby Iceberg, Heritage candied bacon, roasted tomatoes, avocado schmeer, blue cheese buttermilk dressing and crispy shallots

Belgian Endive & Walnut Salad - \$13 🌿 V

Golden beets, Bibb lettuce, Humboldt Fog cheese, pears, apples, tarragon dark balsamic vinaigrette

Citrus Fennel Salad - \$13 🌿 V

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

Local Baby Lettuces - \$12 🌿 V

Roasted root vegetables, aged sherry, chèvre and honey almonds

Add: Chicken* - \$6 | Steak* - \$8 | Prawns* - \$10

*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.

Sandwiches

All sandwiches served with choice of:
house potato chips, fresh fruit or baby lettuces salad
Add: Daily soup - \$1 | House cut fries - \$1 | GF bun - \$2

Roasted Tomato & Bell Pepper - \$14 V

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

BLTF - \$14

Carlton Farms bacon, red leaf lettuce, tomato, mayo and our balsamic fig jam on sour rye bread

Turkey Grilled Cheese - \$15

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* - \$18

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

Add: Bacon - \$2 | Fried Egg* - \$2 | Gluten-free bun - \$2

Farro Risotto - \$21 V

Delicata squash, brussels sprouts, wild mushrooms, winter greens, mascarpone and fresh sage

Painted Hills NY Strip Steak Frites* - \$39 🌿

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

WEEKEND BRUNCH

Brunchables

Biscuits & Gravy - \$16 V

White cheddar & black pepper biscuits, wild mushroom sage gravy, fingerling potatoes and two poached eggs

Mascarpone Stuffed

Brioche French Toast - \$16 V

Served with warm seasonal fruit compote, maple syrup and spiced walnuts

Huevos Rancheros* - \$16

Crispy tortillas, braised pork shoulder, black beans, cotija cheese, house made fire roasted salsa, sunny side up eggs, crema and cilantro

Heritage Benedict* - \$15

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

Quiche - \$13

Individual quiche Lorraine smoked bacon and gruyere cheese. Served with fresh fruit or baby lettuces salad

Chef's Daily Omelette - \$14 🌿

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

Seasonal Muffins - \$5

Served with house made jam or butter

Brunch Drink Specials

Heritage Bloody Mary - \$12

Mimosa - \$10

Aperol Spritzer - \$12

🌿 *Gluten-Free* V - *Vegetarian* *Split plate fee: \$4*