

Shells & Shareables

Daily Oysters* - \$3/ea 🌿

Served with fennel shallot mignonette, lemon chili sauce and horseradish

Toulouse Sausage

Crêpinette - \$16 🌿

Fresh garlic sausage, braised red cabbage, bread & butter pickled onions and whole grain mustard sherry jus

Heritage Hushpuppies - \$17

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

Steamed Hama

Hama Clams - \$18.50

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

White Bean Hummus - \$10 v

Preserved lemon, marinated artichokes, olives, crostini

Foie Gras Torchon - \$19

Hudson Valley Foie Gras, seasonal Heritage jams, frisée, aged sherry, crostini

House Cut Fries - \$8

Saffron aioli, ketchup

Soup & Salads

Roasted Winter Squash Soup - \$11 🌿 v

Granny Smith apple, wild mushroom, spiced walnuts, maple drizzle, served tableside

Wedge Salad - \$13

Baby iceberg, Heritage candied bacon, roasted tomatoes, avocado mousse, blue cheese buttermilk dressing and crispy shallots

Belgian Endive & Walnut Salad - \$13 🌿 v

Golden beets, frisée, Humboldt Fog goat 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, Add Steak*- \$8, Add Prawns* - \$10

Meats, Seafare & Non-Meats

Bone-In Pork Chop* - \$34 🌿

Grilled 12 Oz. Salmon Creek Farms bone-in pork loin chop with bourbon apple bacon brussels sprouts, creamy herbed polenta and pork jus

Grilled 12 Oz. NY Strip* - \$42

Potato pavé, porcini mushroom jam, roasted broccolini, veal demi and chervil

Honey Brined Half Chicken - \$24 🌿

Creamy celery root purée, caramelized carrots, curly kale, chicken jus

Heritage Burger* - \$18

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

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

Pan Roasted Whole Idaho Trout - \$28 🌿

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

Caramelized Sea Scallops* - \$21 Half / \$38 Full 🌿

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

Fresh Egg Pasta "Surf & Turf" - \$27

Wild gulf prawns, Painted Hills braised beef short rib, wild mushrooms, crème fraîche and veal jus

Farro Risotto - \$21 v

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

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

Keep up to date on Heritage Happenings...

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*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.