

Shells & Shareables

House Cut Fries - 8 v

Saffron aioli, ketchup

White Bean Hummus - 10 v

Roasted garlic and rosemary white bean hummus, house pickled veggies, olives, crostini

Dungeness Crab Hushpuppies - 18

Dungeness crab fritters & sweet corn with lemon-dill crème fraîche

Daily Oysters* - 3.50/ea v

Fennel-shallot mignonette, lemon

Steamed Hama Hama Clams - 19

Yellow coconut curry broth, spring onions, swiss chard, grilled baguette

Salads

Wedge Salad - 14

Buttermilk Bleu, candied bacon, roasted tomatoes, crispy shallots, avocado

Citrus Fennel Salad - 13 v v

Baby gem lettuce, shaved fennel, orange, grapefruit, Castelvetrano olives, spiced pistachios, champagne vinaigrette

Roasted Baby Beets & Burrata - 13 v v

Roasted red and golden beets, frisée and gem lettuces, caramelized walnuts, Burrata, dijon-rosemary vinaigrette

Local Baby Lettuces - 11 v v

Local gem lettuces, roasted root vegetables, chèvre, almonds, sherry vinaigrette

Add: Chicken- 6 | Prawns - 10 | Steak*- 12

*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.



Sammies

All sammies served with choice of:
house potato chips, baby lettuces salad,
fresh fruit, OR daily soup
Add: Daily soup - 2 | House cut fries - 2 | Gluten-free bun - 2

The Reuben - 15

House cooked and sliced corned beef, swiss, sauerkraut, 1000 Island, Macrina caraway onion rye

Roasted Tomato & Bell Pepper - 14 v

Whipped goat cheese, grilled asparagus, basil, caramelized onions, herbed Focaccia

Turkey Grilled Cheese - 15

House roasted turkey breast, dill Havarti, oven roasted tomatoes, lemon aioli, Macrina sourdough

Oyster Po Boy - 18

Panko crusted, deep fried Hama Hama oysters, remoulade, shredded lettuce, bread & butter pickles, hoagie roll

Heritage Black Angus Burger* - 18

8oz Creekstone Farms chuck patty, cheddar cheese, LTO, horseradish mayo, Macrina ciabatta roll; served with French fries, saffron aioli, ketchup

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

Brunch Drink Specials

Heritage Bloody Mary - 12

Mimosa - 10

Aperol Spritzer - 12

Gluten-Free V - Vegetarian Split plate fee: 4

WEEKEND BRUNCH

Brunchables

Biscuits & Gravy - 17 v

Two poached eggs, white cheddar & black pepper biscuits, wild mushroom sage gravy, fingerling potatoes

Mascarpone Stuffed French Toast - 16 v

Macrina brioche, toasted almonds, rhubarb compote, maple syrup

Wild Mushroom Toast - 15 v

Wild mushroom ragout with arugula served over Macrina sourdough toast with fried eggs and Pecorino

Heritage Benedict* - 14

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

Brie & Brussels Sprout Scramble- 15

Roasted Brussels sprouts, bacon & brie scramble, seasoned breakfast potatoes, choice of toast

Chef Bre's Breakfast Bread - 7 v

With butter and housemade jam

Housemade Heritage Granola - 11 v v

Housemade blueberry & almond granola, local Greek yogurt, fresh berries

Desserts

Key Lime Pie in a Jar - 10

Classic key lime curd, graham cracker crumble, toasted merengue, fresh berries

Salted Caramel Brownie Sundae - 10

Dark chocolate cocoa nib brownie, salted caramel ice cream, vanilla butterscotch, toasted pecans

Ice Cream & Sorbets - 7

Wines by the Glass

Bubbles

Chandon Library Dosage Brut N/V 11
Napa Valley, CA

Valdo Floral Brut Rosé N/V 12
Valdobbiadene, Italy

Argyle Vintage Brut 2015 15
Willamette Valley, OR

Chef Bre's Bubbles Flight 15

Rosé

Proletariat 2018 8
Columbia Valley, WA

Kara Marie The Ra Ra Rosé 2019 14
Dry Creek Valley, CA

White Wines

Alexandria Nicole Shepherds Mark 2019 12
Horse Heaven Hills, WA

Patterson Cellars Forbidden White 2018 11
Columbia Valley, WA

Laurenz V Friendly Grüner Veltliner 2016 13
Kamptal, Austria

Groom Sauvignon Blanc 2019 14
Adelaide Hills, Australia

Forgeron Chardonnay 2016 14
Columbia Valley, WA

11 Red Wines

R Stuart & Co. Big Fire Pinot Noir 2017 12
Willamette Valley, OR

Ch. Ste. Michelle Limited Release 2017 11
Washington State

Domaine du Vieux Collège Bourgogne 2017 16
Burgundy, France

Structure Craftsman

8 Cabernet Sauvignon 2017 16
Columbia Valley, WA

14 Argiano Non Confunditur IGT 2016 13
Tuscany, Italy

Sparkman Stella Mae 2013 19
Columbia Valley, WA

Crafted Specialties

Hot & Bothered 13
Smoked poblano chili-infused tequila, lime juice, simple syrup, cilantro

Heritage Manhattan 16
Sazerac 6yr rye whiskey, BroVo Jammy sweet vermouth, Montenegro, bitters

Rosemary's Solution 11
Tito's vodka, sparkling wine, rosemary simple syrup, lemon

Last Word 17
Pike & Clark gin, Green Chartreuse, Luxardo Maraschino, lime

Patio Pounder 12
Seaspirits coconut rum, pineapple, cherry-lime juice

Empress G&T 13
Empress 1908 Indigo gin, Fever Tree tonic, butterfly pea blossom infused ice spear, rosemary

Woodinville Barb-E 13
Tito's vodka, hibiscus-poached rhubarb syrup, lemon

Barrel Aged Cocktail 16
Ask your server for today's offering

Local Beers on Draft – 7

Black Raven Brewing Trickster IPA

Reuben's Brewing Hazealicious Hazy IPA

Beardslee Public House Cherry Sour

Triplehorn Brewing Folkvang Irish Red

Pfriem Family Brewers Pastry Stout

Postdoc Brewing Hydrogen Blonde

Ciders – 7

Rambling Route Hard Apple

To see our full wine list, scan the code below with your phone.

