

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 sweet corn & crab fritters 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

Foie Gras Torchon - 22

Hudson Valley Foie Gras, preserved local rhubarb, balsamic fig jam, marcona almonds, crostini

Soup & Salads

Spring Mushroom Bisque - 11 *v*

Wild mushrooms, goat cheese, pine nuts

Wedge Salad - 14

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

Citrus Fennel Salad - 13 *v*

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

Roasted Baby Beets & Burrata - 13 *v*

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

Local Baby Lettuces - 11 *v*

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

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

v Gluten-Free *V* - Vegetarian *Split plate fee: 4*

Meats, Seafare & Non-Meats

Citrus Honey Brined Half Chicken - 24 *v*

Brie whipped potatoes, asparagus, sugar snap peas, baby carrots, red wine chicken jus

Heritage Black Angus Burger* - 18

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

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

Pan Roasted Whole Idaho Trout - 26 *v*

Tri-colored quinoa, bacon lardons, almonds, caramelized shallots, swiss chard, beurre blanc

Caramelized Sea Scallops* - 24 Half / 38 Full *v*

Creamy kohlrabi purée, green garlic, sugar snap peas, morel mushrooms, fresh herbs

Pan Seared Alaskan Halibut* - 36 *v*

English peas, caramelized fennel, baby kale, pickled French breakfast radish, citrus white wine crema

Farro Risotto - 21 *v*

Brussels sprouts, baby onions. spring greens, snap peas, mascarpone, Parmesan

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

Ask for today's selection of house made ice cream or sorbet; 2 scoops per order

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.

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 2017 14

Columbia Valley, WA

Red Wines

R Stuart & Co. Big Fire Pinot Noir 2017 12

Willamette Valley, OR

Chateau St. Michelle Limited Release 2017 11

Washington State

Domaine du Vieux Collège Bourgogne 2017 16

Burgundy, France

Structure Craftsman Cabernet Sauvignon 2017 16

Columbia Valley, WA

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 (GF)

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

