

## Shells & Shareables

### Foie Gras Torchon - \$22

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

### White Bean Hummus - 10 v

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

### Dungeness Crab Hushpuppies - 18

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

### Daily Oysters\* - 3.50/ea v

Fennel-shallot mignonette, lemon

### Steamed Hama Hama Clams - 19

Bacon, sugar snap peas, garlic, summer corn, thyme, white wine and grilled baguette

## Salads

### 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 - 14 v

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

### Local Baby Lettuces - 11 v

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

\*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 OR  
fresh fruit

Add: Daily soup - \$2 | House cut fries - \$2 | Gluten-free bun - \$2

### Heritage Black Angus Burger\* - 18

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

Add: Bacon - 2 | Fried Egg\* - 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 dill aioli, Macrina sourdough

### Oyster Po Boy - 18

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

## Brunch Drink Specials

Heritage Bloody Mary - 12

Mimosa - 10

Aperol Spritzer - 12

Gluten-Free Vegetarian Split plate fee: \$4

## WEEKEND BRUNCH

## Brunchables

### Biscuits & Gravy - 17 v

2 poached eggs with white cheddar & black pepper biscuits, wild mushroom sage gravy and fingerling potatoes

### Mascarpone Stuffed

### Brioche French Toast - 16 v

Macrina brioche, candied almonds, maple syrup, seasonal fruit compote

### Wild Mushroom Toast - 15 v

Wild mushroom ragout over Macrina sourdough, fried egg, Pecorino and arugula

### Brie & Brussels Sprout Scramble - 15

Roasted Brussels spouts, bacon & Brie scramble with seasoned breakfast potatoes and choice of toast

### 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

### Chef Bre's Breakfast Bread - 7 v

With butter and housemade jam

### Housemade Heritage Granola - 11 v v

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

### Housemade Ice Cream & Sorbets - 7

**Wines by the Glass**

**Bubbles**

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

**Alexandria Nicole Adulging Brut Rosé N/V**  
Washington State

**Argyle Vintage Brut 2016**  
Willamette Valley, OR

**Chef Bre's Bubbles Flight**

**Rosé**

**Proletariat 2018**  
Columbia Valley, WA

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

**White Wines**

**Alexandria Nicole Shepards Mark 2019** 12  
Horse Heaven Hills, WA

**Sagemoor Without Rehearsal 2017** 16  
Columbia Valley, WA

**Michael Florentino Albariño 2017** 12  
Yakima Valley, WA

**Groom Sauvignon Blanc 2019** 14  
Adelaide Hills, Australia

**Forgeron Chardonnay 2016** 14  
Columbia Valley, WA

**11 Red Wines**

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

**15 Ch. Ste. Michelle Limited Release 2017** 11  
Washington State

**15 Nine Hats Malbec 2015** 13  
Columbia Valley, WA

**Structure Craftsman Cabernet Sauvignon 2017** 16  
Columbia Valley, WA

**8 Argiano Non Confunditur IGT 2017** 13  
Tuscany, Italy

**14 Sleight of Hand Restaurant Relief 2019** 10  
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

**Lion's Tail** 14  
Four Roses bourbon, St. Elizabeth Allspice Dram, lemon

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

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

**Raspberry Bramble** 13  
Tito's vodka, Skip Rock raspberry liqueur, 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**

**Big Block Brewing Flathead Red**

**Bosk Brew Works Smugglers Hold Helles Lager**

**Postdoc Brewing Hydrogen Blonde**

**Ciders – 7**

**Rambling Route Hard Apple (GF)**

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

