

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

Fennel-shallot mignonette, lemon

Steamed Hama Hama Clams - 19

Bacon, sugar snap peas, garlic, summer corn, thyme, white wine

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


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

Add: Chicken- 7 | Prawns - 10 | Steak*- 12

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Sammies

All sammies served with choice of:
house potato chips, fresh fruit OR baby lettuces salad

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

BLTF - 14

Carlton Farms bacon, red leaf lettuce, tomato, mayo, housemade balsamic fig jam, Macrina sour rye bread

Turkey Grilled Cheese - 15

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

Heritage Lunch Trio - 17

Your choice 1/2 sammie, cup of daily soup, small baby lettuces salad

Oyster Po Boy - 18

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

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

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

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

Wines by the Glass

Bubbles

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

Alexandria Nicole Adulging Brut Rosé N/V 12
Washington State

Argyle Vintage Brut 2016 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 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

Red Wines

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

Chateau St. Michelle Limited Release 2017 11
Washington State

Nine Hats Malbec 2015 13
Columbia Valley, WA

Structure Craftsman Cabernet Sauvignon 2017 16
Columbia Valley, WA

Argiano Non Confunditur IGT 2017 13
Tuscany, Italy

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 12
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

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

