

Please visit
heritagewoodinville.com
to place your order

HERITAGE *at Home*

Add a bottle or two of wine
30% off our Wine List pricing

Starters

Dungeness Crab Hushpuppies – \$18

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

Meats & Cheeses – \$20

assorted charcuterie & cheeses with crostini,
nuts & dried fruit

White Bean Hummus – \$10 (V)

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

Salads

(serve 1-2 people / 3-4 people)

Wedge – \$13 / \$19

baby Iceberg lettuce with Heritage candied bacon, blistered
grape tomatoes, avocado schmeer,
buttermilk blue cheese dressing and crispy shallots

Classic Caesar – \$12 / \$17 (V)

romaine lettuce, pecorino romano, house made croutons,
caesar dressing

Local Baby Lettuces – \$11 / \$16 (GF/DF/V)

mixed baby greens with roasted root vegetables,
aged sherry, chèvre and honey almonds

Brunch Drink Specials

Heritage Bloody Mary - \$12

Mimosa - \$10

Aperol Spritzer - \$12

Please allow
30 minutes for pickup

Brunchables

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

Biscuits & Gravy – \$17 (V)

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

Heritage Black Angus Burger – \$18

8 oz 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

Sammies

all sammies served with choice of:

house potato chips, baby lettuces salad OR fresh fruit
add: daily soup - \$2 | house cut fries - \$2 | GF bun - \$2

The Reuben – \$15

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

Turkey Grilled Cheese – \$15

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

Desserts

(serve 2-3 people)

Key Lime Parfait – \$12

house made graham cracker, key lime curd, fresh berries

House Made Brownies – \$10

dark chocolate almond brownies