

HERITAGE

RESTAURANT  BAR

Friends | Family | Food

OYSTER HOUR

Friday-Sunday | 3:00pm-5:00pm

Oysters – \$1 off

Draft Beer – \$2 off

Wines by the Glass – \$2 off

Daily Oysters* - 3.50/ea 

Fennel-shallot mignonette, lemon

White Bean Hummus - 10 

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

Meats & Cheeses - \$15 

Assorted charcuterie & cheese plate with crostini, nuts and Rare Tea Cellar dried fruits

Wedge Salad - 14

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

Citrus Fennel Salad - 13   

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  

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

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



*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.

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