

Shells & Shareables

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

White wine-tomato broth steamed clams, house chorizo sausage, blistered tomatoes, baby peppers, cilantro, grilled baguette

Meats & Cheeses - 20

Assorted charcuterie & cheeses with crostini, nuts & dried fruit

Chef Bre's Seasonal Bread - 7 v

With butter and house made jam

Salads

Wedge - 14

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

Kale Caesar - 13 v

Local kale with Pecorino Romano, house made croutons, classic Caesar dressing

Roasted Beet - 14 🌿

Mixed baby greens, roasted beets, fennel, feta, grapefruit, pistachios, honey oregano vinaigrette

Local Baby Lettuces - 11 🌿 v

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

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

HERITAGE

RESTAURANT BAR

Friends | Family | Food

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

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

Brunch Drink Specials

Heritage Bloody Mary - 12

Mimosa - 10

Aperol Spritzer - 12

WEEKEND BRUNCH

Brunchables

Cheddar Biscuits & Bacon Gravy - 17 v

2 poached eggs with bacon onion gravy, white cheddar & black pepper biscuits, fingerling potatoes

Mascarpone Stuffed

Brioche French Toast - 16 v

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

Brie & Brussels Sprout Scramble - 15

Roasted Brussels sprouts, mushroom and Brie scramble, seasoned breakfast potatoes; 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

Housemade Heritage Granola - 11 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 almond brownie, salted caramel ice cream, vanilla butterscotch, toasted almonds

House Made Ice Cream / Sorbet - 6

(ask your server for today's selection)

Served with vanilla butter cookie

*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.

🌿 *Gluten-Free* V - *Vegetarian* Split plate fee: \$4

WINES BY THE GLASS

BUBBLES

Argyle Vintage Brut 2016	14
Willamette Valley, OR	
Chandon Library Dosage Brut N/V	12
Napa Valley, CA	
J. Laurens Crémant de Limoux Brut N/V	11
Alt Penedès, Spain	
Naveran Cava Brut 2018	13
Alt Penedès, Spain	

WHITES

Damsel Chardonnay 2018	13
Columbia Valley, WA	
Groom Sauvignon Blanc 2019	14
Adelaide Hills, Australia	
Long Shadows Poet's Leap Riesling 2018	11
Yakima Valley, WA	
Michael Florentino Albariño 2017	12
Yakima Valley, WA	
Raconteur Grüner Veltliner N/V	11
Columbia Valley, WA	
Sol Stone Chardonnay 2019	15
Columbia Valley, WA	

ROSÉ

Kara Marie The Ra Ra Rosé 2019	14
Dry Creek Valley, CA	
W.T. Vintners Rainmaker 2019	15
Columbia Gorge, WA	

WINES BY THE GLASS

REDS

àMaurice Pour Me Lot 20 N/V	14
Walla Walla Valley, WA	
Condado de Haza Tempranillo 2016	13
Ribera del Duero, Spain	
EFESTE Final Final 2017	18
Columbia Valley, WA	
Erica Orr Grenache 2019	15
Columbia Valley, WA	
Roco Gravel Road Pinot Noir 2018	12
Willamette Valley, OR	
Structure Heritage Cabernet 2018	16
Columbia Valley, WA	

LOCAL BEERS ON DRAFT

Big Block Flathead Red	7
Black Raven Trickster IPA	8
Fort George Cavatica Stout	8
Postdoc Brewing Hydrogen Blonde	7
Reuben's Brewing Hazealicious Hazy IPA	8
Sumerian Lucidity Pilsner	7

CIDER

Rambling Route Hard Apple (GF)	7
---------------------------------------	----------

BEVERAGES

CRAFTED SPECIALTIES

Heritage Manhattan	16
Sazerac 6yr rye whiskey, Antica Carpano, Angustura bitters	
Barrel Aged Boulevardier	18
Buffalo Trace bourbon, Campari, Brovo Jammy vermouth	
Spicy Paloma	14
Jalapeño-infused Pueblo Viejo tequila, grapefruit, Woodinville barrel-aged maple syrup	
Pretty Spritz	14
Sparkling wine, Brovo 'Pretty' vermouth, soda	
Berry Bramble	14
Tito's vodka, house made raspberry cordial, lemon	
Vesper	16
Ketel One vodka, Hendricks gin, Lillet	
Empress G&T	14
Empress gin, Fever Tree tonic, rosemary, butterfly pea blossom ice spear	
Signature Old Fashioned	16
Woodinville bourbon, Brovo Boomerang, orange bitters, aromatic bitters	