

## Shells & Shareables

### Dungeness Crab Hushpuppies - 18

Dungeness crab and 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

## Soup & Salads

### Butternut Squash Bisque - 11 v

Spiced walnuts, apples, maple syrup

### Wedge - 14

Baby Iceberg lettuce with Heritage candied bacon, blistered grape tomatoes, crispy shallots, avocado schmeer, 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 with roasted beets, grapefruit, pistachios, fennel, feta, 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

### House Charcuterie Selection - 26

House foie gras torchon, house Paté de Campagne, Speck ham, olives, mustard, house pickled veggies, herbed garlic white bean hummus, Macrina sesame crostini

### House Cheese Selection - 14

Ferndale Fontina, Cana de Cabra, Pt. Reyes Blue, house roasted nuts, dried fruit, Macrina sesame crostini

## Meats, Seafare & Non-Meats

### Citrus Honey Brined Half Chicken - 24

Asiago whipped potatoes, haricot vert beans, baby carrots, delicata squash, red wine chicken jus

### 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

### Pan Roasted Whole Idaho Trout - 26

Tri-colored quinoa, bacon lardons, almonds, caramelized shallots, swiss chard, beurre blanc

### Caramelized Sea Scallops\* - 24 Half / 38 Full

Lentils, butternut squash, wild mushrooms, winter greens, roasted pear jus

### Wild Prawn Gnocchi - 32

House potato gnocchi with artichokes, marinated tomatoes, local kale, fennel, fresh basil pesto

### Farro Risotto - 21 v

Wild mushrooms, delicata squash, local kale, roasted baby onions, mascarpone, fresh herbs

### Grilled 12 Oz. Bone-In Pork Chop\*- 36

Creamy herb polenta, Brussels sprouts, baby broccoli, parsnips, marsala crema

**Keep up to date on Heritage Happenings...**



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\*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 5 or more.

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

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## WINES BY THE GLASS

### BUBBLES

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

### WHITES

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

### ROSÉ

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

# HERITAGE

RESTAURANT BAR

Friends | Family | Food

## WINES BY THE GLASS

### REDS

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

## LOCAL BEERS ON DRAFT

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

## CIDER

<b>Rambling Route Hard Apple (GF)</b>	<b>7</b>
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## BEVERAGES

## CRAFTED SPECIALTIES

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