

HERITAGE

at Home

Starters

Dungeness Crab Hushpuppies – \$18

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

House Cut French Fries – \$7 (GF/DF/V)

with ketchup and saffron aioli

Meats & Cheeses – \$20

assorted charcuterie and cheeses with crostini,
nuts and dried fruit

Salads

Wedge – \$14

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

Kale Caesar – \$13 (V)

local kale with pecorino romano, house made croutons,
classic caesar dressing

Local Baby Lettuces – \$11 (GF/DF/V)

local gem lettuces with roasted root vegetables,
aged sherry, chèvre, honey almonds

Roasted Beet – \$14 (GF/DF/V)

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

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

Brunch Drink Specials

Heritage Bloody Mary - \$12

Mimosa - \$10

Aperol Spritzer - \$12

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, mushroom & Brie scramble,
seasoned breakfast potatoes, choice of toast

Cheddar Biscuits & Bacon Gravy – \$17 (V)

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

Mascarpone Stuffed Brioche French Toast – \$16 (V)

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

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

Desserts

Key Lime Parfait – \$12

house made graham cracker, key lime curd, fresh berries

House Made Brownies – \$10

dark chocolate almond brownies