

HERITAGE

at Home

Starters

Butternut Squash Bisque – \$13 (GF/V)

Dungeness Crab Hushpuppies – \$18
dungeness crab and sweet corn fritters,
lemon-dill crème fraîche

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

Family Style

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

Herbed Farro Risotto – \$21 / \$31 (V)

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

Bacon Mac'n Cheese – \$17 / \$25

decadent dish of elbow macaroni with bacon
and ALL the cheese!

8 Piece Honey Citrus Brined

Chicken Dinner – \$49 (GF)

(serve 4 people)

Includes: baby lettuces salad,
herb whipped potatoes, haricots verts, baby carrots,
delicata squash, red wine chicken jus

Entrees

Citrus Honey Brined Chicken – \$24 (GF)

herb whipped potatoes, haricots verts, baby carrots,
delicata squash, red wine chicken jus

Caramelized Sea Scallops – \$24 HALF / \$38 FULL (GF)

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

Pan Roasted Whole Idaho Trout – \$26 (GF)

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

Grilled 12 oz. Bone-In Pork Chop* – \$36 (GF)

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

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

(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