

# WEEKEND BRUNCH

## 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

### Meats & Cheeses - 20

Assorted charcuterie and cheeses, 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

### Citrus Fennel Salad - 13 🌿 v

(back by popular demand!)

Baby gem lettuce, shaved fennel, orange, grapefruit, Castelvetrano olives, spiced pistachios, champagne vinaigrette

### Roasted Baby Beets & Burrata - 14 🌿

Watercress, preserved rhubarb, roasted beets, caramelized walnuts, Speck ham, Burrata, dijon-rosemary 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  
Sub: 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

### 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

### 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

Sub: Bacon - 2 | Fried Egg\* - 2 | Gluten-free bun - 2

## Brunch Drink Specials

Heritage Bloody Mary - 12

Mimosa - 10

Aperol Spritzer - 12

## Brunchables

### Cheddar Biscuits

### & Mushroom Gravy - 17 v

Poached eggs with mushroom sage gravy, cheddar and black pepper biscuits, herb roasted fingerling potatoes

### Huevos Rancheros - 16

Fried eggs over crispy corn tortillas with braised pork, black beans, house salsa, cilantro

### Mascarpone Stuffed

### Brioche French Toast - 16 v

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

### Brie & Brussels Sprout Scramble - 15 v

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, 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 meringue, 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

<b>Argyle Vintage Brut 2016</b>	<b>14</b>
Willamette Valley, OR	
<b>Famiglia Pasqua Prosecco Rosé 2020</b>	<b>15</b>
Verona, Italy	
<b>Naveran Cava Brut 2018</b>	<b>13</b>
Alt Penedès, Spain	

### WHITES

<b>Anne Amie Two Estates Pinot Gris 2019</b>	<b>11</b>
Willamette Valley, OR	
<b>Bonny Doon Beeswax Picpoul 2020</b>	<b>10</b>
Arroyo Seco, CA	
<b>Groom Sauvignon Blanc 2019</b>	<b>14</b>
Adelaide Hills, Australia	
<b>Lyrarakis Vóila Assyrtiko 2020</b>	<b>13</b>
Crete, Greece	
<b>L'Ecole 41 Old Vines Chenin Blanc 2019</b>	<b>13</b>
Yakima Valley, WA	
<b>Simpatico The Fanatic Albariño 2019</b>	<b>12</b>
Yakima Valley, WA	
<b>Sol Stone Chardonnay 2019</b>	<b>15</b>
Columbia Valley, WA	
<b>Two Vintners Grenache Blanc 2019</b>	<b>16</b>
Columbia Valley, WA	

### ROSÉ

<b>Long Shadows Julia's Dazzle 2020</b>	<b>13</b>
Columbia Valley, WA	
<b>W.T. Vintners Rainmaker 2019</b>	<b>15</b>
Columbia Gorge, WA	

### REDS

<b>àMaurice Pour Me Lot 20 N/V</b>	<b>13</b>
Walla Walla Valley, WA	
<b>Can Blau Syrah/Carignan 2018</b>	<b>12</b>
Montsant, Spain	
<b>DeLille Cellars D2 2018</b>	<b>19</b>
Columbia Valley, WA	
<b>Hightower Merlot 2017</b>	<b>14</b>
Red Mountain, WA	
<b>Lemelson Cuvée X Pinot Noir 2016</b>	<b>15</b>
Willamette Valley, OR	
<b>Sparkman Wonderland Grenache 2018</b>	<b>15</b>
Columbia Valley, WA	
<b>Structure Heritage Cabernet 2018</b>	<b>16</b>
Columbia Valley, WA	
<b>Tranche Cabernet Franc 2017</b>	<b>14</b>
Walla Walla Valley, WA	

### LOCAL BEERS ON DRAFT

<b>Bosk Smuggler's Hold Helles Lager</b>	<b>7</b>
<b>Big Block Flathead Red</b>	<b>7</b>
<b>Crucible Blood Orange Hefeweizen</b>	<b>8</b>
<b>Crucible Flintlock Hazy IPA</b>	<b>8</b>
<b>Postdoc Brewing Hydrogen Blonde</b>	<b>7</b>
<b>Postdoc Brewing Alphafactor IPA</b>	<b>8</b>

### LOCAL CIDERS

<b>Finnriver Pear</b>	<b>12</b>
<b>Finnriver Honey Meadow</b>	<b>12</b>

## BEVERAGES

### CRAFTED SPECIALTIES

<b>Hot &amp; Bothered 3.0</b>	<b>14</b>
Jalapeño-infused Pueblo Viejo tequila, lime, orange bitters	
<b>My-Oh-My Tai</b>	<b>15</b>
Sailor Jerry's rum, Brovo Lucky Falernum, Brovo Boomerang, lime, maraschino	
<b>Woodinville Barbie</b>	<b>14</b>
Tito's vodka, house rhubarb simple syrup, lemon	
<b>Vesper</b>	<b>16</b>
Ketel One vodka, Beefeater gin, Lillet	
<b>Empress G&amp;T</b>	<b>14</b>
Empress gin, Fever Tree tonic, rosemary, butterfly pea blossom ice spear	
<b>Bartender's Old Fashioned</b>	<b>16</b>
Sazerac rye, Brovo Tacoma Punk, Brovo Boomerang, Angostura bitters	
<b>Cardamom Collins</b>	<b>15</b>
Brovo gin, Lillet, lemon, cardamom bitters, soda	
<b>NON-ALCOHOLIC SELECTIONS*</b>	
<b>Boylan's Root Beer</b>	<b>4</b>
<b>Cock &amp; Bull Ginger Beer</b>	<b>4</b>
<b>Owen's Mint-Cucumber</b>	<b>4</b>
<b>Owen's Grapefruit-Lime</b>	<b>4</b>
* ask your server for more options!	