

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 with crostini, nuts, dried fruit

Soup & Salads

Chef Bre's Daily Soup - 6 CUP / 9 BOWL

Wedge - 14

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

Citrus Fennel Salad - 13 v

(back by popular demand!)

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

Roasted Baby Beets & Burrata - 14

Watercress, preserved rhubarb, roasted beets, Burrata, Speck, caramelized walnuts, 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

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Sammies

All sammies served with choice of:
house potato chips, fresh fruit OR baby lettuces salad
Sub: Daily soup - 2 | House cut fries - 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

BLTF - 14

Carlton Farms bacon, red leaf lettuce, tomato, mayo, housemade balsamic fig jam, Macrina sour rye bread

Turkey Grilled Cheese - 15

House roasted turkey breast, dill Havarti, oven roasted tomatoes, lemon dill aioli, Macrina sourdough

Heritage Lunch Trio - 17

Your choice 1/2 sammie, cup of daily soup, small baby lettuces salad

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

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 a 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. 20% gratuity will be added to parties of 6 or more.

WINES BY THE GLASS

BUBBLES

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

WHITES

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

ROSÉ

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

REDS

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

LOCAL BEERS ON DRAFT

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

LOCAL CIDERS

Finnriver Pear	12
Finnriver Honey Meadow	12

BEVERAGES

CRAFTED SPECIALTIES

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