

# 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, dried fruit

## Salads

### Wedge - 14

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

### Citrus Fennel - 13 (GF/V)

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

### Local Baby Lettuces - 11 (GF/V)

Local gem lettuces with roasted root vegetables, chèvre, honey almonds, sherry vinaigrette

### Roasted Baby Beets & Burrata - 14 (GF)

Watercress, rhubarb, roasted beets, Speck, Burrata, caramelized walnuts, dijon-rosemary vinaigrette

## 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

### 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 - 18

buttery toasted English muffin, Canadian bacon, poached eggs, arugula, chives, 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 & Mushroom Gravy - 17 (V)

2 poached eggs with mushroom sage gravy, cheddar & black pepper biscuits, herb roasted fingerling potatoes

### Mascarpone Stuffed

### Brioche French Toast - 16 (V)

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

### 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 Parfait - 12

House made graham cracker, key lime curd, fresh berries

### House Made Brownies - 10

Dark chocolate almond brownies

GF - Gluten free | DF - Dairy free | V - Vegetarian

heritagewoodinville.com

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Menu items and pricing are subject to change due to seasonality and product availability.