

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

Spicy Steamed Manilla Clams - 21

Heirloom 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

Local Baby Lettuces - 11 🌿 v

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

Heirloom Tomato & Peach - 14 🌿 v

Local heirloom tomatoes and peaches, Burrata, watercress, basil, dark balsamic vinaigrette

Farmer Erik Beets & Arugula - 13 🌿 v

Roasted local beets, arugula, spiced pistachios, plums, pickled fennel, champagne 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

Breakfast Sammie - 16

House made buttermilk black pepper biscuit, fried egg, pancetta, Muenster cheese, arugula, heirloom tomato marmelade; served with fresh fruit or 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

🌿 *Gluten-Free* V - *Vegetarian* Split plate fee: 4

*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.

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	12
Willamette Valley, OR	
Baer Shard Chardonnay 2019	15
Columbia Valley, WA	
Bonny Doon Beeswax Picpoul 2020	10
Arroyo Seco, CA	
Stag's Leap Aveta Sauvignon Blanc 2019	14
Napa Valley, CA	
L'Ecole 41 Old Vines Chenin Blanc 2019	13
Yakima Valley, WA	
Rock Meadow Cellars Viognier 2020	11
Lake Chelan, WA	
Simpatico The Fanatic Albariño 2019	12
Yakima Valley, WA	
Two Vintners Grenache Blanc 2019	16
Columbia Valley, WA	

ROSÉ

Château Bonnaud Sainte Victoire 2020	15
Côtes de Provence, France	
Darby Rhône Field Blend N/V	12
Columbia Valley, WA	
Long Shadows Julia's Dazzle 2020	13
Columbia Valley, WA	

REDS

àMaurice Pour Me Lot 20 N/V	13
Walla Walla Valley, WA	
Avennia Parapine Grenache 2018	16
Columbia Valley, WA	
DeLille Cellars D2 2018	19
Columbia Valley, WA	
Freehand Cellars Petit Verdot 2018	14
Red Mountain, WA	
Groom Shiraz 2016	17
Barossa Valley, Australia	
Structure Heritage Cabernet 2018	15
Columbia Valley, WA	
SUNU Pinot Noir 2018	18
WA State	
Tranche Cabernet Franc 2017	14
Walla Walla Valley, WA	

LOCAL BEERS ON DRAFT

Bosk Smuggler's Hold Helles Lager	7
Big Block Raspberry Blonde	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 Lavender Black Currant	12

BEVERAGES

CRAFTED SPECIALTIES

Hot & Bothered 3.0	14
Jalapeño-infused tequila, lime, orange bitters	
My-Oh-My Tai	15
Bacardi rum, Brovo Lucky Falernum, lime, house almond syrup	
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	
<u>NON-ALCOHOLIC SELECTIONS</u>	
Boylan's Root Beer	4
Cock & Bull Ginger Beer	4
Owen's Grapefruit-Lime	4
Owen's Mint-Cucumber	4