

Shells & Shareables

Dungeness Crab Hushpuppies - 18

Dungeness crab & 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

Soup & Salads

Wild Mushroom Bisque - 11 🌿 v

Mushroom ragout, pine nuts, pecorino

Wedge - 14

Baby Iceberg lettuce with Heritage candied bacon, blistered grape tomatoes, crispy shallots, avocado schmeer, 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

House Charcuterie Selection - 26

House foie gras torchon, house Paté de Campagne, Speck ham, olives, mustard, house pickled veggies, herbed garlic white bean hummus, Macrina sesame crostini

House Cheese Selection - 14

Ferndale Fontina, Cana de Cabra, Pt. Reyes Blue, house roasted nuts, dried fruit, Macrina sesame crostini

Meats, Seafare & Non-Meats

Citrus Honey Brined Half Chicken - 24 🌿

Smoked cheddar whipped potatoes, asparagus, baby carrots, red wine chicken jus

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

Pan Roasted Whole Idaho Trout - 26 🌿

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

Caramelized Sea Scallops* - 24 Half / 38 Full 🌿

Grilled eggplant, local zucchini, bell peppers, fennel

Wild Prawn Gnocchi - 32

House Yukon Gold potato gnocchi, artichokes, asparagus, marinated tomatoes, local kale, fresh basil pesto

Grilled 14 oz Ribeye - 53 🌿

Boneless Painted Hills ribeye, charred summer onions, spice roasted sweet potatoes, tomato jalepeño relish, broccolini, cilantro

Farro Risotto - 21 v

Wild mushrooms, asparagus, sugar snap peas, local kale, mascarpone, fresh herbs

Grilled 12 Oz. Bone-In Pork Chop* - 36 🌿

Sweet corn, local legumes, farm peppers, pickled shallots, mustard seeds, brandied peach jus

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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	

NON-ALCOHOLIC SELECTIONS

Boylan's Root Beer	4
Cock & Bull Ginger Beer	4
Owen's Grapefruit-Lime	4
Owen's Mint-Cucumber	4