

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 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

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, watercress, Burrata, 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

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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

"The Hot Pastrami" - 16

Black pepper smoked brisket on griddled rye, caramelized onions and horseradish cheddar

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

Entrees

Caramelized Sea Scallops* - 24 Half / 38 Full

Grilled eggplant, local zucchini, bell peppers, fennel

12 oz NY Strip Steak Frites - MP

served with ketchup and saffron aioli

*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	12
Willamette Valley, OR	
Baer Shard Chardonnay 2019	15
Columbia Valley, WA	
Bonny Doon Beeswax Picpoul 2020	10
Arroyo Seco, CA	
Stag's Leap Aveda 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