

# WEEKEND BRUNCH

## Shells & Shareables

### Dungeness Crab Hushpuppies - 18

Dungeness crab and sweet corn fritters, lemon-dill crème fraîche

### Daily Hama Hama Oysters\* - 3.50/ea 🌿

Fennel-shallot mignonette, lemon

### Spicy Steamed Manilla Clams - 21

Heirloom tomato broth steamed Hama Hama clams, house chorizo sausage, baby peppers, blistered tomatoes, 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

### Pear & Frisée - 14 🌿 v

Roasted pears, frisée, spiced walnuts, winter squash, whipped fromage blanc, dark balsamic fig 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 2017** 14  
Willamette Valley, OR
- J. Laurens Brut Rosé N/V** 12  
Limoux, France
- Naveran Cava Brut 2018** 13  
Alt Penedès, Spain

### WHITES

- Amavi Semillon 2019** 14  
Walla Walla Valley, WA
- Baer Shard Chardonnay 2019** 15  
Columbia Valley, WA
- Bonny Doon Beeswax Picpoul 2020** 10  
Arroyo Seco, CA
- JB Neufeld Sauvignon Blanc 2020** 12  
Yakima Valley, WA
- L'Ecole 41 Old Vines Chenin Blanc 2019** 13  
Yakima Valley, WA
- Rock Meadow Cellars Viognier 2020** 11  
Lake Chelan, WA
- Two Vintners Grenache Blanc 2019** 16  
Columbia Valley, WA

### ROSÉ

- Château Bonnaud Sainte Victoire 2020** 14  
Côtes de Provence, France
- Darby Rhône Field Blend N/V** 12  
Columbia Valley, WA

### REDS

- Covington Sangio Sangiovese 2017** 15  
Columbia Valley, WA
- DeLille Cellars D2 Merlot Blend 2018** 19  
Columbia Valley, WA
- Klinker Brick Old Vine Zinfandel 2017** 13  
Lodi, CA
- Paul Mas Réserve Malbec 2019** 12  
Languedoc, France
- Simpatico Grenache 2019** 14  
Yakima Valley, WA
- Structure Heritage Cabernet 2018** 15  
Columbia Valley, WA
- SUNU Pinot Noir 2018** 18  
Willamette Valley, OR
- W.T. Vintners Syrah 2018** 17  
Columbia Valley, WA

### LOCAL BEERS ON DRAFT

- Big Block Flathead Red Irish Red** 7
- Crucible Blood Orange Hefeweizen** 8
- Crucible Flintlock Hazy IPA** 8
- Postdoc Brewing Hydrogen Blonde** 7
- Postdoc Brewing Alphafactor IPA** 8
- Triplehorn Wolf's Cross Stout** 8

### LOCAL CIDERS

- Finnriver Pear** 12
- Finnriver Black Currant** 12

## BEVERAGES

### CRAFTED SPECIALTIES

- Penicillin** 17  
Glenmorangie X, lemon, honey ginger syrup, Laphroig
- Hot & Bothered 3.0** 14  
Jalapeño-infused tequila, lime, orange bitters
- House Negroni** 16  
Nolet's Gin, Aperol, Lillet
- Woodinville Barbie** 14  
Tito's vodka, house raspberry syrup, rose water, lemon
- Gin Flower** 15  
Brovo gin, lemon, honey syrup, St. Germain, sparkling wine
- Bartender's Old Fashioned** 16  
Woodinville bourbon, Clear Creek apple brandy, Demerara syrup, cinnamon tincture, orange bitters
- Heritage Manhattan** 19  
Michter's rye, Carpano Antica, Angostura bitters

### NON-ALCOHOLIC SELECTIONS

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