

Shells & Shareables

Dungeness Crab Hushpuppies - 18

Dungeness crab & 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, blistered tomatoes, baby peppers, cilantro, grilled baguette

Duck Marsala - 18

House duck sausage stuffed crimini mushrooms, arugula, mushroom marsala crema

Bread Service - 6

French demi baguette with whipped sea salt butter

Soup & Salads

Butternut Squash Parsnip Bisque - 11 🌿 v

Maple syrup, chive, fresh pears

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

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

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*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 5 or more.

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

Beecher's Aged Cheddar, 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, delicata squash, haricots verts, 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 🌿

Celeriac purée, chanterelle mushrooms, local greens, granny smith apples, bacon, red wine jus

Fresh Egg Pasta S/T - 32

House made egg pasta with chipotle braised pork, wild prawns, baby onions, blistered cherry tomatoes, roasted pasilla pepper crema

Grilled 12 oz New York - 48 🌿

Grilled New York with herb potato pavé, haricots verts, glazed cipollini onions, roasted garlic jus

Add: House foie gras torchon - 16

Farro Risotto - 21 v

Wild mushrooms, delicata squash, local kale, leeks, cauliflower, mascarpone, fresh herbs

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

Braised red cabbage, lardons, creamy sage polenta, bourbon mustard jus

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

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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
- Groom Sauvignon Blanc 2021** 12
Adelaide Hills, Australia
- 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** 15
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