

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 - 22

Heirloom tomato broth steamed Hama Hama clams, house chorizo sausage, blistered tomatoes, baby peppers, cilantro, grilled baguette (serves 2-3)

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 - 15

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, pickled fennel, spiced pistachios, Granny Smith apple, champagne vinaigrette

Add: Chicken - 8 | Prawns - 12 | Steak* - 13

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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 - 27

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 - 15

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 - 26 🌿

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 - 28 🌿

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

Caramelized Sea Scallops* - 25 Half / 46 Full 🌿

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

Fresh Egg Pasta S/T - 34

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

Grilled 12 oz New York - 51 🌿

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

Add: House foie gras torchon - 16

Farro Risotto - 25 v

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

Grilled 12 Oz. Bone-In Pork Chop* - 37 🌿

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	
Groom Sauvignon Blanc 2021	14
Adelaide Hills, Australia	
Illahe Grüner Veltliner 2020	13
Willamette Valley, OR	
Michael Florentino Albariño 2017	12
Yakima Valley, WA	
Rock Meadow Cellars Viognier 2020	10
Lake Chelan, WA	
Sleight of Hand The Magician Riesling 2020	11
Columbia Valley, WA	

ROSÉ

Julia's Dazzle 2021	12
Columbia Valley, WA	

REDS

Covington Sangio Sangiovese 2017	16
Columbia Valley, WA	
Kevin White La Fraternité GMS 2019	15
Yakima Valley, WA	
Paul Mas Réserve Malbec 2019	12
Languedoc, France	
Simpatico Bos Red Blend 2018	11
Columbia Valley, WA	
Structure Heritage Cabernet 2018	15
Columbia Valley, WA	
SUNU Pinot Noir 2018	18
Willamette Valley, OR	
Two Vintners Merlot 2018	14
Columbia Valley, WA	
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*

*based on availability of ingredients

Penicillin	17
Glenmorangie X, lemon, honey ginger syrup, Laphroig	
Hot & Bothered 3.0	14
Tequila, lime, Brovo orange curaçao, Scrappy's fire tincture bitters	
House Negroni	16
Nolet's Gin, Aperol, Lillet	
Woodinville Barbie	14
Tito's vodka, house raspberry syrup, rose water, lemon	
Bartender's Old Fashioned	16
Woodinville bourbon, Clear Creek apple brandy, Demerara syrup, cinnamon tincture, Scrappy's orange bitters	
Heritage Manhattan	19
Michter's rye, Carpano Antica, Angostura bitters	
<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