

## 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 - 22

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

### Meats & Cheeses - 20

Assorted charcuterie and cheeses with crostini, nuts, dried fruit

## Soup & Salads

### Chef Bre's Daily Soup - 6 CUP / 9 BOWL

### 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

*Keep up to date on Heritage Happenings...*

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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 - 16

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

### Black Forest Ham & Brie - 16

Toasted French baguette, shaved ham, arugula, Brie, pickled mustard seeds, house made vanilla peach jam

### Heritage Lunch Trio - 18

Your choice 1/2 sammie (with the exception of the Ham & Brie), 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\* - 25 Half / 46 Full

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

### 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

<b>Argyle Vintage Brut 2017</b>	<b>14</b>
Willamette Valley, OR	
<b>J. Laurens Brut Rosé N/V</b>	<b>12</b>
Limoux, France	
<b>Naveran Cava Brut 2018</b>	<b>13</b>
Alt Penedès, Spain	

### WHITES

<b>Amavi Semillon 2019</b>	<b>14</b>
Walla Walla Valley, WA	
<b>Baer Shard Chardonnay 2019</b>	<b>15</b>
Columbia Valley, WA	
<b>Groom Sauvignon Blanc 2021</b>	<b>14</b>
Adelaide Hills, Australia	
<b>Illahe Grüner Veltliner 2020</b>	<b>13</b>
Willamette Valley, OR	
<b>Michael Florentino Albariño 2017</b>	<b>12</b>
Yakima Valley, WA	
<b>Rock Meadow Cellars Viognier 2020</b>	<b>10</b>
Lake Chelan, WA	
<b>Sleight of Hand The Magician Riesling 2020</b>	<b>11</b>
Columbia Valley, WA	

### ROSÉ

<b>Julia's Dazzle 2021</b>	<b>12</b>
Columbia Valley, WA	

### REDS

<b>Covington Sangio Sangiovese 2017</b>	<b>16</b>
Columbia Valley, WA	
<b>Kevin White La Fraternité GMS 2019</b>	<b>15</b>
Yakima Valley, WA	
<b>Paul Mas Réserve Malbec 2019</b>	<b>12</b>
Languedoc, France	
<b>Simpatico Bos Red Blend 2018</b>	<b>11</b>
Columbia Valley, WA	
<b>Structure Heritage Cabernet 2018</b>	<b>15</b>
Columbia Valley, WA	
<b>SUNU Pinot Noir 2018</b>	<b>18</b>
Willamette Valley, OR	
<b>Two Vintners Merlot 2018</b>	<b>14</b>
Columbia Valley, WA	
<b>W.T. Vintners Syrah 2018</b>	<b>17</b>
Columbia Valley, WA	

### LOCAL BEERS ON DRAFT

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

### LOCAL CIDERS

<b>Finnriver Pear</b>	<b>12</b>
<b>Finnriver Black Currant</b>	<b>12</b>

## BEVERAGES

### CRAFTED SPECIALTIES\*

\*based on availability of ingredients

<b>Penicillin</b>	<b>17</b>
Glenmorangie X, lemon, honey ginger syrup, Laphroig	
<b>Hot &amp; Bothered 3.0</b>	<b>14</b>
Tequila, lime, Brovo orange curaçao, Scrappy's fire tincture bitters	
<b>House Negroni</b>	<b>16</b>
Nolet's Gin, Aperol, Lillet	
<b>Woodinville Barbie</b>	<b>14</b>
Tito's vodka, house raspberry syrup, rose water, lemon	
<b>Bartender's Old Fashioned</b>	<b>16</b>
Woodinville bourbon, Clear Creek apple brandy, Demerara syrup, cinnamon tincture, Scrappy's orange bitters	
<b>Heritage Manhattan</b>	<b>19</b>
Michter's rye, Carpano Antica, Angostura bitters	
<b><u>NON-ALCOHOLIC SELECTIONS</u></b>	
<b>Boylan's Root Beer</b>	<b>4</b>
<b>Cock &amp; Bull Ginger Beer</b>	<b>4</b>
<b>Owen's Grapefruit-Lime</b>	<b>4</b>
<b>Owen's Mint-Cucumber</b>	<b>4</b>