

**DINNER**

# HERITAGE

RESTAURANT BAR

Friends | Family | Food

## Shells & Shareables

### Dungeness Crab Hushuppies - 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

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

### Toulouse Crepinette - 19 🌿

Fresh garlic and white wine pork sausage,  
creamy polenta, fried Brussels sprouts,  
house Stout mustard, petit sorrel

### Bread Service - 6

French demi baguette with whipped sea salt butter

## Soup & Salads

### Wild Mushroom Bisque - 11 🌿 v

King Trumpet mushroom, chive, black pepper

### 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, butternut  
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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🌿 *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.  
20% gratuity will be added to parties of 5 or more.

### House Charcuterie Selection - 29

House foie gras torchon, Paté de Campagne,  
pork rillettes, Macrina sesame crostini,  
house mustard, herbed garlic white bean hummus,  
Heritage pickled veggies

### House Cheese Selection - 15

Beecher's Aged Cheddar, Cana de Cabra,  
Pt. Reyes Blue, Macrina sesame crostini,  
house roasted nuts, dried fruit

## Meats, Seafare & Non-Meats

### Citrus Honey Brined Half Chicken - 30 🌿

Brie whipped potatoes, asparagus, Brussels sprouts,  
spring onions, red wine chicken jus

### Heritage Black Angus Burger\* - 18

8oz chuck patty, horseradish mayo, cheddar, lettuce,  
onion, tomato, Macrina ciabatta roll; served with  
French fries, garlic 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 🌿

English peas, watercress, radishes, green garlic, chives

### Duck Marsala Pasta - 34

Daily house made egg pasta, fresh sage duck sausage,  
caramelized fennel, curly kale, creamy wild mushroom  
marsala cream

### Black Cod Puttanesca - 39

Tomatoes, capers, Castelvetrano olive and basil ragout,  
wild prawns, Israeli couscous, petite herbs

### Grilled 12 oz New York - 51 🌿

Grilled New York with scallion potato cakes, spiced  
heirloom carrots, roasted broccoli, cipollini onions,  
roasted garlic Dijon jus

Add: House foie gras torchon - 16

### Farro Risotto - 25 v

Sugar snap peas, spinach, wild leeks, mushrooms,  
mascarpone, fresh herbs

### Grilled 12 Oz. Bone-In Pork Chop\* - 38

Herbed spätzle, caramelized onions, wilted cabbage,  
bacon, tarragon mustard crema

# 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>Alexana Terroir Series Pinot Gris 2017</b> | <b>13</b> |
| Willamette Valley, OR                         |           |
| <b>Avennia La Perle Roussanne Blend 2019</b>  | <b>17</b> |
| Columbia 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>Michael Florentino Albariño 2017</b>       | <b>12</b> |
| Yakima Valley, WA                             |           |
| <b>Rock Meadow Cellars Viognier 2020</b>      | <b>11</b> |
| Lake Chelan, WA                               |           |
| <b>Two Vintners Grenache Blanc 2020</b>       | <b>16</b> |
| Columbia Valley, WA                           |           |

## ROSÉ

|  |           |
|--|-----------|
| <b>Julia's Dazzle Pinot Gris 2021</b>      | <b>12</b> |
| Columbia Valley, WA                        |           |
| <b>Kara Marie Ra Ra Rosé Grenache 2021</b> | <b>15</b> |
| Dry Creek Valley, CA                       |           |

## REDS

|   |           |
|---|-----------|
| <b>àMaurice Pour Me Red N/V</b>         | <b>13</b> |
| Columbia Valley, WA                     |           |
| <b>Covington Sangio Sangiovese 2017</b> | <b>16</b> |
| Columbia Valley, WA                     |           |
| <b>DeLille Cellars D2 2019</b>          | <b>19</b> |
| Columbia Valley, WA                     |           |
| <b>Paul Mas Réserve Malbec 2019</b>     | <b>12</b> |
| Languedoc, France                       |           |
| <b>Simpatico Grenache 2019</b>          | <b>15</b> |
| Yakima Valley, WA                       |           |
| <b>Structure Heritage Cabernet 2018</b> | <b>16</b> |
| Columbia Valley, WA                     |           |
| <b>SUNU Pinot Noir 2018</b>             | <b>18</b> |
| Willamette Valley, OR                   |           |
| <b>W.T. Vintners Syrah 2018</b>         | <b>17</b> |
| Columbia Valley, WA                     |           |

## LOCAL BEERS ON DRAFT

|   |          |
|---|----------|
| <b>Black Raven Pilsner</b>              | <b>7</b> |
| <b>Crucible Blood Orange Hefeweizen</b> | <b>8</b> |
| <b>Crucible Flintlock Hazy IPA</b>      | <b>8</b> |
| <b>Métier Kölsch</b>                    | <b>7</b> |
| <b>Postdoc Brewing Hydrogen Blonde</b>  | <b>7</b> |
| <b>Postdoc Brewing Alphafactor IPA</b>  | <b>8</b> |

## LOCAL CIDERS

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

# BEVERAGES

## CRAFTED SPECIALTIES

|   |           |
|---|-----------|
| <b>Spring Ginny</b>   | <b>15</b> |
| Empress gin, lemon, cucumber, rosemary  |           |
| <b>Derby Thyme</b>  | <b>14</b> |
| Sazerac rye, grapefruit, honey thyme syrup  |           |
| <b>Basil Bloom</b>  | <b>17</b> |
| Gin, pineapple, lemon, Amaro Nonino, basil  |           |
| <b>Hot &amp; Bothered 4.0</b>   | <b>15</b> |
| Tequila, lime, Brovo Tacoma Punk, Ancho Verde, Scrappy's firewater tincture bitters |           |
| <b>Mezcal Mule</b>  | <b>16</b> |
| Mezcal, lime, mint, cucumber, ginger beer   |           |
| <b>Woodinville Barbie</b>   | <b>14</b> |
| Tito's vodka, rhubarb hibiscus syrup, lemon   |           |
| <b>Pretty Perfect Manhattan</b>   | <b>19</b> |
| Woodinville rye, Brovo Boomerang, Brovo Tacoma Punk, sweet white vermouth           |           |
| <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>  |