

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, 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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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 chuck patty, cheddar cheese, horseradish mayo, lettuce, onion, tomato, Macrinaciabatta 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

English peas, watercress, radishes, green garlic, chives

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

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	
Alexana Terroir Series Pinot Gris 2017	13
Willamette Valley, OR	
Avennia La Perle Roussanne Blend 2019	17
Columbia Valley, WA	
Baer Shard Chardonnay 2019	15
Columbia Valley, WA	
Groom Sauvignon Blanc 2021	14
Adelaide Hills, Australia	
Michael Florentino Albariño 2017	12
Yakima Valley, WA	
Rock Meadow Cellars Viognier 2020	11
Lake Chelan, WA	
Two Vintners Grenache Blanc 2020	16
Columbia Valley, WA	

ROSÉ

Julia's Dazzle Pinot Gris 2021	12
Columbia Valley, WA	
Kara Marie Ra Ra Rosé Grenache 2021	15
Dry Creek Valley, CA	

REDS

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

LOCAL BEERS ON DRAFT

Black Raven Pilsner	7
Crucible Blood Orange Hefeweizen	8
Crucible Flintlock Hazy IPA	8
Métier Kölsch	7
Postdoc Brewing Hydrogen Blonde	7
Postdoc Brewing Alphafactor IPA	8

LOCAL CIDERS

Finnriver Pear	12
Finnriver Black Currant	12

BEVERAGES

CRAFTED SPECIALTIES

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

NON-ALCOHOLIC SELECTIONS

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