

# WEEKEND BRUNCH

## 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, baby peppers, blistered tomatoes, cilantro, grilled baguette (serves 2-3)

### Meats & Cheeses - 20

Assorted charcuterie and cheeses, crostini, nuts, dried fruit

### Chef Bre's Fresh Baked Goodies - 10 v

With butter and house made jam

## Salads

### Wedge - 15

Baby Iceberg lettuce, Heritage candied bacon, blistered grape tomatoes, avocado schmeer, crispy shallots, 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, Granny Smith apple, spiced pistachios, champagne vinaigrette

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

# HERITAGE

RESTAURANT BAR

Friends | Family | Food

## Sammies

All sammies served with choice of: house potato chips, baby lettuces salad OR fresh fruit  
Sub: Daily soup - 2 | House cut fries - 2 GF bun - 2

### Fried Egg Croissantwich - 16

Fresh baked croissant with two fried eggs, pancetta, Muenster cheese, arugula and tomato marmelade

### 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

### Turkey Grilled Cheese - 15

House roasted turkey breast, dill Havarti, oven roasted tomatoes, lemon dill aioli, Macrina sourdough

### 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

Sub: Bacon - 2 | Fried Egg\* - 2 | Gluten-free bun - 2

## Brunch Drink Specials

Heritage Bloody Mary - 13

Mimosa - 11

Aperol Spritzer - 12

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

## Brunchables

### Biscuits & Gravy - 16

House made buttermilk black pepper biscuits, two poached eggs and Heritage sausage gravy

### Huevos Rancheros - 17

Fried eggs over crispy corn tortillas with braised pork, black beans, house salsa, cilantro

### Mascarpone Stuffed Cinnamon Swirl

### Brioche French Toast - 16 v

Macrina cinnamon swirl brioche, maple syrup, candied almonds, seasonal fruit compote

### Brie & Brussels Sprout Scramble - 15 v

Roasted Brussels sprouts, mushroom and Brie scramble, seasoned breakfast potatoes; choice of toast

### Heritage Benedict\* - 15

Buttery toasted English muffin, Canadian bacon, poached eggs, arugula, chives, hollandaise; served with fresh fruit or herb roasted fingerling potatoes

### Housemade Heritage Granola - 11 v

Blueberry & almond granola, local Greek yogurt, fresh berries

## Desserts

### Key Lime Pie in a Jar - 10

Classic key lime curd, graham cracker crumble, toasted meringue, fresh berries

### Salted Caramel Brownie Sundae - 10

Dark chocolate cocoa nib almond brownie, salted caramel ice cream, vanilla butterscotch, toasted almonds

### House Made Ice Cream / Sorbet - 6

(ask your server for today's selection)

Served with vanilla butter cookie

\*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.

# 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