

HERITAGE

at Home

Starters

Dungeness Crab Hushpuppies - 18

Dungeness crab and sweet corn fritters, lemon-dill crème fraîche

House Cut French Fries - 8 (GF/DF/V)

with ketchup and saffron aioli

Meats & Cheeses - 20

Assorted charcuterie and cheeses with crostini, nuts, dried fruit

Salads

Wedge - 15

Baby Iceberg lettuce with Heritage candied bacon, blistered grape tomatoes, crispy shallots, avocado schmeer, buttermilk blue cheese dressing

Local Baby Lettuces - 11 (GF/V)

Local gem lettuces with roasted root vegetables, chèvre, honey almonds, sherry vinaigrette

Pear & Frisée - 14 (GF/V)

Roasted pears, frisée, spiced walnuts, Butternut squash, whipped fromage blanc, dark balsamic fig vinaigrette

Farmer Erik Beets & Arugula - 13 (GF/DF/V)

Roasted local beets, arugula, spiced pistachios, Granny Smith apple, pickled fennel, champagne vinaigrette

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

Turkey Grilled Cheese - 15

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

GF - Gluten free | DF - Dairy free | V - Vegetarian

Brunch Drink Specials

Heritage Bloody Mary - 13

Mimosa - 11

Aperol Spritzer - 12

Brunchables

Heritage Benedict - 15

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

Breakfast Sammie - 16

House made buttermilk black pepper biscuit, fried egg, pancetta, Muenster cheese, arugula, heirloom tomato marmelade; served with fresh fruit or herb roasted fingerling potatoes

Brie & Brussels Sprout Scramble - 15

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

Mascarpone Stuffed

Brioche French Toast - 16 (V)

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

Heritage Black Angus Burger* - 18

8oz 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

Desserts

Key Lime Parfait - 12

House made graham cracker, key lime curd, fresh berries

House Made Brownies - 12

Dark chocolate almond brownies

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*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Menu items and pricing are subject to change due to seasonality and product availability.