

# WEEKEND BRUNCH

# HERITAGE

RESTAURANT BAR

Friends | Family | Food

## 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

Tomato broth steamed Hama Hama clams, house chorizo, blistered tomatoes, baby peppers, 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 - 16

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

### Local Baby Lettuces - 12 🌿 v

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

### Frisée - 14 🌿

Oven dried tomatoes, freeze dried olives, pinenuts, speck crunchies, basil, dark balsamic vinaigrette

### Farmer Erik's Beets - 14 🌿 v

Watercress, peaches, jicama, walnut mustard, champagne vinaigrette

Add: Chicken - 8 | Prawns - 12 | Steak\* - 15

## 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 - 17

House cooked and sliced corned beef, swiss, sauerkraut, 1000 Island, Macrina caraway onion rye

### Roasted Tomato & Bell Pepper - 15 v

Whipped goat cheese, grilled asparagus, basil, caramelized onions, herbed Focaccia

### Turkey Grilled Cheese - 16

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

### The Heritage Burger\* - 19

8oz chuck patty, cheddar cheese, horseradish mayo, lettuce, onion, tomato, Macrina ciabatta roll; served with French fries, saffron aioli, ketchup

Add: Bacon - 2 | Sunnyside-up Egg\* - 2 | Gluten-free bun - 2

## Brunch Drink Specials

Heritage Bloody Mary - 13

Mimosa - 11

Aperol Spritzer - 12

## 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 house chorizo, 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

🌿 *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.

# 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>Baer Shard Chardonnay 2019</b>	<b>14</b>
Columbia Valley, WA	
<b>Capitello Pinot Gris 2021</b>	<b>13</b>
Willamette Valley, OR	
<b>Château de Montfaucon Comtesse Madeleine</b>	
<b>Marsanne Blend 2020</b>	<b>16</b>
Côtes du Rhône, France	
<b>Kerloo Grenache Blanc 2021</b>	<b>15</b>
Walla Walla Valley, WA	
<b>L'École 41 Semillon 2021</b>	<b>11</b>
Columbia Valley, WA	
<b>Lyrarakis Voilà Assyrtiko 2021</b>	<b>12</b>
Crête, Greece	
<b>Nortico Alvarinho 2020</b>	<b>10</b>
Minho, Portugal	
<b>Wautoma Springs Sauvignon Blanc '21</b>	<b>13</b>
Columbia Valley, WA	

## ROSÉ

<b>Famiglia Pasqua 11 Minutes 2021</b>	<b>14</b>
Veneto, Italy	
<b>Long Shadows Julia's Dazzle 2021</b>	<b>12</b>
Columbia Valley, WA	
<b>Kara Marie Ra Ra Rosé 2021</b>	<b>15</b>
Dry Creek Valley, CA	

## REDS

<b>Covington Sangio Sangiovese 2018</b>	<b>16</b>
Columbia Valley, WA	
<b>DeLille Cellars D2 2019</b>	<b>19</b>
Columbia Valley, WA	
<b>La Spinetta Ca di Pian Barbera 2018</b>	<b>18</b>
Piedmont, Italy	
<b>Sonder Grenache 2020</b>	<b>15</b>
Yakima 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>Tranche Cabernet Franc 2016</b>	<b>16</b>
Walla Walla Valley, WA	
<b>W.T. Vintners Syrah 2018</b>	<b>17</b>
Columbia Valley, WA	

## LOCAL BEERS ON DRAFT

<b>Aslan Brewing Dawn Patrol Pacific Ale</b>	<b>7</b>
ABV: 5.2% / 25 IBU	
<b>Black Raven Pilsner</b>	<b>7</b>
ABV: 5.2% / 22 IBU	
<b>Pelican Head Out Hefeweizen</b>	<b>8</b>
ABV: 4.8% / 30 IBU	
<b>Reuben's Hazealicious IPA</b>	<b>8</b>
ABV: 6% / 45 IBU	
<b>Scuttlebutt Amber Ale</b>	<b>8</b>
ABV: 5.1% / 12 IBU	
<b>Sumerian Narcissism IPA</b>	<b>8</b>
ABV: 6.5% / 66 IBU	

## LOCAL CIDERS

<b>Finnriver Pear OR Black Currant</b>	<b>12</b>
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# BEVERAGES

<b>Spring Ginny</b>	<b>15</b>
Empress gin, lemon, cucumber, rosemary	
<b>Wayward Sun</b>	<b>16</b>
Nolet's gin, St Germain, lemon juice, cardamom bitters, soda	
<b>Sevilla Negroni</b>	<b>17</b>
Tanqueray Sevilla gin, Campari, Brovo Pretty	
<b>Woodinville Barbie</b>	<b>14</b>
Tito's vodka, rhubarb hibiscus syrup, lemon	
<b>Mezcal Mule</b>	<b>16</b>
Mezcal, lime, mint, cucumber, ginger beer	
<b>Hot &amp; Bothered 4.0</b>	<b>15</b>
Tequila, lime, Brovo Tacoma Punk, Ancho Verde, Scrappy's firewater tincture bitters	
<b>High Tide</b>	<b>16</b>
Four Roses bourbon, Brovo Lucky Falernum, pineapple juice, Angostura bitters	
<b>Heritage Manhattan</b>	<b>19</b>
Michter's American whiskey, sweet vermouth, Angostura bitters	

## NON-ALCOHOLIC SELECTIONS

<b>Rhubarb Hibiscus Lemonade</b>	<b>8</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>