

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

Watercress & Endive - 14 🌿

Pomegranate, apples, tarragon, pumpkin seeds, farmer's cheese, champagne vinaigrette

Farmer Erik's Beets - 14 🌿 v

Arugula, oranges, spiced walnuts, French mustard, fig balsamic 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

Argyle Vintage Brut 2017 14
Willamette Valley, OR

Famiglia Pasqua Prosecco Rosé 2020 15
Veneto, Italy

Naveran Cava Brut 2018 13
Alt Penedès, Spain

WHITES

Alexana Terroir Series Pinot Gris 2019 13
Willamette Valley, OR

Baer Shard Chardonnay 2019 14
Columbia Valley, WA

**Château de Montfaucon Comtesse Madeleine
Marsanne Blend 2020** 16
Côtes du Rhône, France

Groom Sauvignon Blanc 2021 15
Adelaide Hills, Australia

L'École 41 Semillon 2021 12
Columbia Valley, WA

Nortico Alvarinho 2020 11
Minho, Portugal

Two Vintners Grenache Blanc 2021 15
Yakima Valley, WA

ROSÉ

Long Shadows Julia's Dazzle 2021 14
Columbia Valley, WA

Kara Marie Ra Ra Rosé 2021 13
Dry Creek Valley, CA

REDS

Devison GPR Rhône Blend 2020 18
Columbia Valley, WA

Fratelli Revello Langhe Nebbiolo 2020 16
Piedmont, Italy

Northstar Merlot 2019 17
Columbia Valley, WA

Rock Meadows Tempranillo 2018 15
Columbia Valley, WA

Sonder Field Blend 2021 14
Columbia Valley, WA

Structure Heritage Cabernet 2018 15
Columbia Valley, WA

SUNU Pinot Noir 2019 19
Willamette Valley, OR

Tranche Cabernet Franc 2016 16
Walla Walla Valley, WA

LOCAL BEERS ON DRAFT

Aslan Brewing Dawn Patrol Pacific Ale 7
ABV: 5.2% / 25 IBU

Black Raven Pilsner 7
ABV: 5.2% / 22 IBU

Ecliptic Brewing Capella Porter 8
ABV: 5.2% / 39 IBU

Reuben's Hazealicious IPA 8
ABV: 6% / 45 IBU

Scuttlebutt Amber Ale 8
ABV: 5.1% / 12 IBU

Sumerian Narcissism IPA 8
ABV: 6.5% / 66 IBU

LOCAL CIDERS

Finnriver Pear OR Black Currant 12

CRAFTED SPECIALTIES

The "X" Wing 18
X by Glenmorangie whisky, Aperol,
Brovo Americano, lemon

Fallin' out of Fashion 17
Sazerac rye, apple brandy,
ginger almond syrup, orange bitters

House Negroni 18
Big Gin bourbon barrel aged gin,
sweet vermouth, campari

Woodinville Barbie 15
Tito's vodka, prickly pear syrup, lime

Cocktails at Tiffany's 16
Chazalettes & Co white vermouth, Chambord,
lemon, sparkling rosé

Hot & Bothered 4.0 16
Tequila, lime, pineapple-habanero shrub,
Brovo orange curaçao

Heritage Manhattan 19
Woodinville bourbon, vermouth,
Brovo Boomerang, black walnut bitters

HOUSE SHRUB COCKTAILS

Spiced Blueberry & Bourbon 16

Strawberry-Rosemary & Gin 16

NON-ALCOHOLIC SELECTIONS

Owen's Mint-Cucumber OR

Grapefruit-Lime 4

Seasonal Lemonade 8