

DINNER

HERITAGE

RESTAURANT BAR

Friends | Family | Food

Shells & Shareables

Dungeness Crab Hushpuppies - 18

Dungeness crab & 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)

Ahi Tuna Crudo - 17 🌿

Citrus, pea greens, olive oil, ponzu, crispy rice caviar

Fresh Ricotta Gnocchi - 15 v

House made gnocchi, fall squash, basil, sun-kissed tomatoes, local peppers, roasted garlic

Bread Service - 6

French demi baguette with whipped sea salt butter

Soup & Salads

Roasted Acorn Squash Soup - 11 🌿 v

Fresh pear, fromage blanc

Wedge - 16

Baby Iceberg lettuce with Heritage candied bacon, blistered grape tomatoes, crispy shallots, avocado schmeer, 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

Keep up to date on Heritage Happenings...



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🌿 *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. 20% gratuity will be added to parties of 5 or more.

House Charcuterie Selection - 29

House foie gras torchon, Paté de Campagne, pork rillettes, Macrina sesame crostini, house mustard, herbed garlic white bean hummus, Heritage pickled veggies

House Cheese Selection - 18

Beecher's Aged Cheddar, Cana de Cabra, Pt. Reyes Blue, Macrina sesame crostini, house roasted nuts, dried fruit

Meats, Seafare & Non-Meats

Citrus Honey-Brined Half Chicken - 30 🌿

Roasted garlic-chive whipped potatoes, broccolini, baby carrots, red wine chicken jus

Farro Risotto - 24 v

Butternut squash, local mushrooms, pumpkin seeds, kale, sage, roasted garlic, mascarpone

The Heritage Burger* - 19

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

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

Pan Roasted Whole Idaho Trout - 29 🌿

Tri-colored quinoa, bacon lardons, almonds, caramelized shallots, swiss chard, beurre blanc

Caramelized Sea Scallops* - 25 Half / 46 Full 🌿

Cauliflower, Farmer Erik's turnips, maitake mushrooms, radish slaw, white wine crema

Fresh Egg Pasta - 29

Daily house made pasta, fresh garlic sausage, asiago, baby onions, caramelized fennel, red wine crema

Black Cod Puttanesca - 39

Tomatoes, capers, wild prawns, Israeli couscous, Castelvetrano olive and basil ragout, petite herbs

Grilled 12 oz New York - 59

Scallion potato cakes, spiced heirloom carrots, broccoli, cipollini onions, roasted garlic Dijon jus

Add: House foie gras torchon - 16

Grilled 12 Oz. Bone-In Pork Chop* - 38 🌿

Apple bourbon mustard, delicata squash, Brussels sprouts, bacon, sweet potato purée

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WINES BY THE GLASS

BUBBLES

Argyle Vintage Brut 2018 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'Ecole 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