

## 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 with crostini, nuts, dried fruit

## Soup & Salads

### Chef Bre's Daily Soup - 6 CUP / 9 BOWL

### 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

## 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 - 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

### BLTF - 15

Carlton Farms bacon, red leaf lettuce, tomato, mayo, housemade balsamic fig jam, Macrina sour rye bread

### Turkey Grilled Cheese - 16

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

### Black Forest Ham & Brie - 16

Toasted French baguette, shaved ham, arugula, Brie, pickled mustard seeds, house made vanilla peach jam

### Heritage Lunch Trio - 18

Your choice 1/2 sammie (with the exception of the Ham & Brie), cup of daily soup, small baby lettuces salad

### The Heritage Burger\* - 19

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

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

## Entrees

### Caramelized Sea Scallops\* - 25 Half / 46 Full

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

### 12 oz NY Strip Steak Frites - MP

served with ketchup and saffron aioli

Keep up to date on Heritage Happenings...

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\*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 6 or more.

## 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'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, sparking 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