

HERITAGE TAVERN

CHARCUTERIE & CHEESE

Choice of house cured meats and local cheeses with toast points and traditional accompaniments

*Mangalitsa Jowl, apple mostarda
country ham wrapped fig
wagyu bresaola
nduja toast with escargot
pork liver and foie gras mousse*

*Anabasque, sheep milk, Landmark Creamery
Blue Paradise, double cream blue cheese, Hook's Cheese Co.
Bent River, camembert, Alemar
Driftless Tomme, brie, Creme de la Coulee
Pleasant Ridge Reserve, Uplands Cheese Company*

choose one: 6 choose two: 10 choose three: 15 choose six: 23 whole board: 35

SMALL PLATES

ASSORTED DEVEILED EGGS ✦

half-dozen -9
dozen-adds truffled egg - 19

GRILLED OCTOPUS & SPICY SOPPRESSATA

beer ponzu, pickled ground cherry, white soy emulsion, fall greens, botarga
16

CRISPY HEADCHEESE & ESCARGOT

creamed grits, brown butter reduction sauce, fresh herb, lemon zest
13

ROASTED BEET SALAD (V, G)

pickled pear, poached figs, aged goat cheese, macadamia nut butter, dark chocolate
13

THAI CURRY SQUASH SOUP (G)

pickled ginger sauteed shrimp, Riesling coconut cream
14

TEMPURA BACON-WRAPPED CHEESE CURDS

sweet potato, trio of dipping sauces
12

CRISPY SUCKLING PORCHETTA

roasted garlic potato puree, nduja-tamarind glazed brussel sprouts, toasted hazelnuts, pork reduction
16

FORAGED MUSHROOM RISOTTO (V, G)

fried chicken mushrooms, golden chanterelles, parmesan foam, pine nuts
16

CRISP PORK BELLY & BLACK FIN TUNA ✦

seared foie gras, pickled mango, pineapple-mango compote
19

HEARTS OF PALM & SNOW CRAB SALAD ✦

sunchoke, chive mayonnaise, hard boiled egg, radish, tobiko caviar, watercress, spiced brioche
18

LARGE PLATES

ROAST CHICKEN THIGH & SAUSAGE ROULADE

chicken sausage stuffed market pepper, ricotta gnudi, sweet and sour glazed eggplant,
charred shishito peppers, goat cheese cream sauce
28

BOUILLABAISSE ✦

market fish and shellfish, fingerling potato, roasted fennel, tomato and shellfish broth, garlic sabayon
29

STUFFED HONEYCUP SQUASH (V)

ancient grains, market vegetables, braised greens, brown butter ginger vinaigrette, maple sabayon
24

GRILLED BLACK ANGUS STRIPLOIN ✦

smoked sweet corn, swiss chard, tomatillo, burnt corn husk potato au gratin, lion's mane mushrooms,
blistered cherry tomatoes, garlic scape salsa verde
36

LEMONGRASS DUSTED MAHI MAHI (G)

lobster curry sauce, baby carrots, romanesco, cauliflower, nu choy, turmeric rice
33

PORK SCHNITZEL & KNOCKWURST

bacon braised cabbage, sour cream spaetzle, pickled aronia, mustard cream reduction sauce
28

MISO MARINATED GRILLED SEA BASS

fermented fall vegetable slaw, grilled scallion-fingerling potato aioli, grilled cucumber, salmon roe
32

FAMILY STYLE

BRAISED HERITAGE PORK AND TUNA ✦

fried head cheese, market vegetables, ssamjang, bibb lettuce, fish sauce
30 per person for groups of 2 or more

✦ : Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

(G) : gluten free, (V) : vegetarian

20% gratuity for parties of 6 or more

HERITAGE ✦ TAVERN

HERITAGETAVERN.COM