

WINES

SPARKLING WHITE
Mercat Brut Cava 9

SPARKLING ROSÉ
Anna de Codorniu, Brut Rosé 11

SPARKLING LAMBRUSCO
Vigna Del Cristo, IT 9

RIESLING
Owen Roe, Yakima Valley 11

PINOT BLANC
Saarstein, Mosel 11

GRECO
Mastroberadino, Campania 11

FALANGHINA
Fattoria La Rivolta, Sannio 11

CHARDONNAY
Lone Birch, Yakima Valley 9

ROSÉ
Long Meadow Ranch, Anderson Valley 11

PINOT NOIR
Salem Wine Co., Willamette Valley 11

PINOT MEUNIER
Fable, Russian River Valley 11

MONASTRELL
Primitivo Quiles, Alicante 8

GARNACHA
Grey, Colchagua Valley 11

PRIMITIVO
Antica Masseria del Sigillo, Puglia

BONARDA
Colonia Las Liebres, Mendoza 8

CABERNET SAUVIGNON
Sharecropper's, Columbia Valley 11

WAKE UP

BARRIQUES HERITAGE TAVERN
BLEND COFFEE

3

RISH I ORGANIC TEAS

4

FRESH ORANGE JUICE

4

HOUSE SODA

3



BRUNCH COCKTAILS

HERITAGE BLOODY MARY
house-made mix, Death's Door Vodka,
bartender's choice garnish, beer back 8

BACON BLOODY MARY
house-made mix, house bacon vodka,
bartender's choice garnish, beer back 9

MARKET CHAMPAGNE COCKTAIL
ask your server for details 10

FENNEL SUNSHINE
Vya Dry Vermouth, Galliano, fennel shrub.
orange, cinnamon 9

DRAM SHOP SPECIAL
Drambuie, Fernet Branca, pineapple,
lime, Angostura 9

NOSTALGIA 131
Reyka Vodka, Lillet Blanc, St. Germain,
blueberry rooibos tea syrup, lemon, mint, rose
water, soda water 9

BEER ON TAP

KROMBACHER
Pilsner, Krombacher Brauerei
Germany, 4.8% Alc 6

PRIMROSE BITTER PEAR
Pear Cider, Restoration
Madison, WI 5.6% Alc. 8

SOUR BRAINLESS ON PEACHES
Fruited Sour Ale, Epic Brewing
Salt Lake City, UT 7.5% Alc 8

LE SEUL XIX
Aronia Berry Sour, Une Annee Brewing
Niles, IL 7.5% Alc. 8

LOWLANDS
Summer Saison, Perennial Artisan Ales
St. Louis, MO 5% Alc. 9

HAZEY
Unfiltered IIPA, Untitled Art
Wisconsin, 8% Alc 8

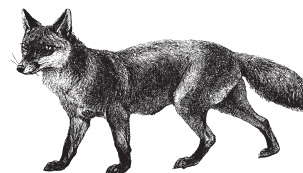
APRICOT DUDE RANCH
Belgian Pale Ale, Door County Brewing Co.
Door County, WI 5% Alc 7

SUNSET BRUISE
IPA, Wisconsin Brewing Co.
Verona, WI 7% Alc. 7

Y2K
Barleywine, Central Waters
Amherst, WI 10% Alc 8

NITRABERRY
Nitro Tart Wheat Ale. Three Sheeps
Sheboygan, WI 3.5% Alc 7

NITRO PALE ALE
Nitro Pale Ale, Founders Brewing
Grand Rapids, MI 5.4% Alc 7



HERITAGE TAVERN BRUNCH MENU

BREAKFAST

HAZELNUT FRENCH TOAST
vanilla anglaise, Amish maple syrup,
market butter, fresh market fruit, pecans

12

add Wisconsin maple ice cream 3

LOBSTER SCRAMBLE ✦
toasted croissant, scallion,
spinach, herb hollandaise, rosti potato

17

SMOKED WHITE FISH, CRAB & BACON CAKE ✦
market vegetable salad, buttermilk dressing,
rosti potato, choice of egg

15

MAPLE LAMB SAUSAGE & SAVORY TOAST ✦
herb French toast, mixed green salad,
fried poached eggs, rosti potato, hollandaise

15

BEEF SIRLOIN, FRITES & EGGS ✦
blue cheese sabayon, wilted spinach,
market salad, frites, fried poached eggs

18

TRUFFLED EGG GRATIN ✦
ham, spinach, grilled country toast points

18

OMELETS & BENEDICTS

CLASSIC EGGS BENEDICT ✦
English muffin, "Old-Fashioned" ham,
wilted spinach, herb hollandaise, rosti potato, poached eggs

11

MARKET VEGETABLE BENEDICT ✦
English muffin, caramelized vegetables,
herb hollandaise, rosti potato, poached eggs

12

HERITAGE TAVERN BENEDICT ✦
English muffin, porchetta, spinach, 'nduja hollandaise,
cherry tomatoes, fried poached eggs

13

"OLD FASHIONED" HAM & CHEESE OMELET ✦
Marieke gouda, spinach, herb hollandaise,
market green salad, buttermilk dressing, rosti potato

13

MARKET VEGETABLE OMELET ✦
fall market vegetables, market green salad,
aged goat cheese, herb hollandaise, rosti potato

12

20% gratuity for parties of 6 or more

SANDWICHES & SALADS

HERITAGE BREAKFAST SANDWICH ✦
fried zucchini, sunny side up egg,
market greens, chili aioli, aged Gruyère cheese

10

add ham 3

"OLD FASHIONED" HAM SANDWICH
aged gouda, stone ground mustard, chili aioli,
pickled red onion

10

GRILLED WAGYU BURGER ✦
Marieke gouda & short rib filling,
chili aioli, whole grain mustard, pickled red onions

13

JUNIPER SMOKED SALMON ✦
smoked salmon, blinis, pickled market vegetables,
creme fraiche, traditional accoutrements

16

ROASTED BEET SALAD
market greens, aged goat cheese, poached fig,
macadamia nut butter, pickled pear, dark chocolate

12

SIDES

"Old Fashioned" ham cinnamon roll, pecans

5

maple-hickory nut glazed croissant, house butter

5

house granola & yogurt, roasted nuts,
candied bacon, dried cranberries

3

heritage pork cottage bacon

3.5

lamb sausage

5

artisan toast & house jam

4

Silly Yak gluten-free bread & house jam

5.5

Parmesan frites

6

fried rosti potato

4

doughnuts & espresso-coffee ganache

6

20% gratuity for parties of 6 or more

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

