

# HERITAGE TAVERN

## CHARCUTERIE & CHEESE

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

*Pate de Campagne*

*country ham wrapped fig*

*coppa piccante*

*nduja toast with escargot*

*pork liver & foie gras mousse*

*Wischago, sheeps milk, Hidden Springs Creamery*

*Blue Paradise, double cream blue cheese, Hook's Cheese Co.*

*Bent River, camembert, Alemar*

*Foxglove, double cream, Tulip Tree Creamery*

*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

### ROASTED BEET SALAD (V, G)

pickled rhubarb, summer strawberry, poached figs, aged goat cheese, macadamia nut butter, dark chocolate  
13

### GRILLED OCTOPUS & SPICY SOPPRESSATA

beer ponzu, pickled ramps, white soy emulsion, spring greens, botarga, fried sea beans  
16

### TEMPURA BACON-WRAPPED CHEESE CURDS

sweet potato, trio of dipping sauces  
12

### GREEN GARLIC & SPINACH SOUP ✦ (G)

quail egg, asparagus, truffle crema  
15

### GRILLED PORK ROULADE with TURNIP KIMCHI

pickled ginger-carrot puree, baby turnips, almond foam, almond-chicharron crumble  
17

### CRISPY HEADCHEESE & ESCARGOT

creamed grits, brown butter reduction sauce, fresh herbs, lemon zest  
15

### CRISP PORK BELLY & BLACK FIN TUNA ✦

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

### THAI ASPARAGUS SALAD

grilled shrimp, summer greens, smoked pork jowl, sorrel, pickled ginger dressing, peanuts  
16

## LARGE PLATES

### ROASTED QUAIL with MOROCCAN SPICED SAUSAGE & CHESTNUTS (G)

cauliflower sofrito, bitter greens, sunchoke, celery root puree, confit orange vinaigrette  
28

### BOUILLABAISSSE ✦

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

### POTATO GNOCCHI with SUMMER VEGETABLES (V)

petit market vegetables, black garlic, triple creme fondue, candied lemon, hazelnuts  
28

### GRILLED BEEF STRIPLOIN with BRAISED SHORT RIB (G) ✦

foraged mushrooms, white asparagus mousse, potato bones, asparagus  
38

### OCEAN TROUT PETIT POIS (G)

melted Serrano ham, market peas, fingerling potato, white wine cream, lemon pepper compote  
32

### PORK SCHNITZEL & KNOCKWURST

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

### PEANUT OIL FRIED WHITE FISH (G)

coconut red curry sauce, market vegetable slaw, pickled green papaya, sticky rice  
29

## 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

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