

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.

Cave Aged Bandaged Cheddar, Bleu Mont Dairy

Bent River, camembert, Alemar

Pleasant Ridge Reserve, Uplands Cheese Company

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

SMALL PLATES

ASSORTED DEVILED EGGS ✦

half-dozen -9

dozen-adds truffled egg - 19

ROASTED BEET SALAD (V, G)

poached figs, aged goat cheese, macadamia nut butter, red wine poached pears, dark chocolate

13

GRILLED OCTOPUS & SPICY SOPPRESSATA

beer ponzu, pickled ground cherry, white soy emulsion, winter greens, botarga, fried sea beans

16

TEMPURA BACON-WRAPPED CHEESE CURDS

sweet potato, trio of dipping sauces

12

ROASTED SWEET POTATO AND POBLANO SOUP (G)

duck confit, radish, lime crema, chili oil

14

AL PASTOR

guajillo marinated pork loin, roasted pineapple, fermented pepper puree, daikon slaw

17

LAMB TARTARE with MUSTARD GREEN WHIPPED CREAM ✦

olive oil fried potato chips, shallot, fresh herbs, olive oil-lemon vinaigrette

16

CRISP PORK BELLY & BLACK FIN TUNA ✦

seared foie gras, pickled mango, pineapple-mango compote

19

HEIRLOOM APPLE & JICAMA SALAD

hazelnut brioche croutons, apple butter dressing, grilled pork jowel, sheeps milk feta,

baby turnips, pickled watermelon rind

15

LARGE PLATES

HERITAGE PORK SCHNITZEL & SMOKED BOUDIN BLANC

sour cream spaetzle, braised red cabbage, mustard cream sauce, pickled aronia berries

28

BOUILLABAISE ✦

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

29

POTATO GNOCCHI with WINTER VEGETABLES (V)

fermented black garlic, triple cream brie-cream sauce, spinach, toasted hazelnut

28

GRILLED BEEF STRIPLIN ✦

smoked corn butter, farro, market peppers, blistered tomatoes, pickled banana peppers

34

PISTACHIO CRUSTED GROUPER

foraged mushrooms, Brussels sprout leaves, bok choy, mushroom broth

32

PEANUT OIL FRIED WHITE FISH (G)

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

29

FAMILY STYLE

CHAR SIU HERITAGE PORK SHOULDER AND TUNA ✦

market vegetable slaw, ssamjang, bibb lettuce

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