

WINES

SPARKLING WHITE
Cune, Brut Cava 9

SPARKLING ROSÉ
Anna, Cava Rosé 11

RIESLING
Dreissigacker, Rheinhessen 12

DRY MUSCAT
Folk Machine, Suisun Valley 11

GRUNER VELTLINER
Aigner, Kremstal 12

COLOMBARD
Domaine St. Lannes, Cotes de Gascogne
11

CHARDONNAY
Trefethen, Napa 12

ROSÉ OF SYRAH
Font Mars, Languedoc 10

ROSÉ OF BARBERA BLEND
Vigneti Massa, Italy 11

PINOT NOIR
Tramin, Alto Adige 12

SYRAH
Andezon, Cotes du Rhone 11

DOLCETTO
G.D. Vajra, Piedmont 12

GAMAY
Aviron, Beaujolais 10

CORVINA BLEND
Buglioni, Valpolicella 11

CABERNET SAUVIGNON
Buehler, Napa Valley 15

WAKE UP

biodegradable straws
provided by request

KICKAPOO BRAND COFFEE
4

RISHI ORGANIC TEAS
4

ORANGE OR GRAPEFRUIT 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

NOSTALGIA 131
Death's Door Vodka, Lillet Blanc, St. Elder,
blueberry rooibos tea syrup, lemon, mint, rose
water, soda water 9

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

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

BEER ON TAP

KROMBACHER
Pilsner, Krombacher Brauerei
Germany, 4.8% Alc. 6

LE SEUL XVI
Blackberry-Lemon Sour Ale, Une Annee
Niles, IL 6.5% Alc. 10

FREEDOM OF SPEACH
Peach Sour, Revolution Brewing Co.
Chicago, IL 4.5% Alc. 6

BLACK RASPBERRY SOUR
Sour Ale, Deschutes Brewing
Bend, OR 4.3% Alc. 6

PALE ALE
American Pale Ale, Sierra Nevada
Chico, CA 5.6% Alc. 6

OATSPLOSION
Oat IPA, Central State Brewing
Indianapolis, IN 6.5% Alc. 8

CLOSE ENOUGH TO PERFECT
Double IPA, Working Draft
Madison, WI 8% Alc. 7

CAUGHT IN THE RAIN
Coconut-Pineapple IPA, Central Waters
Amherst, WI 7.0% Alc. 7

NITRABERRY
Nitro Tart Wheat, 3 Sheeps Brewing
Sheboygan, WI 3.5% Alc. 7

BARREL RUNNER
Rum Barrel-Aged IPA, Founders Brewing
Grand Rapids, MI 11.0% Alc. 8

PORTER JOE
Nitro Espresso Porter, Wisconsin Brewing Co.
Vernona, WI 5.2% Alc. 6



HERITAGE TAVERN BRUNCH MENU

BREAKFAST

HAZELNUT FRENCH TOAST
vanilla anglaise, Amish maple syrup,
market butter, fresh market fruit, pecans
13

add Wisconsin maple ice cream 3

LOBSTER SCRAMBLE ✦

toasted croissant, scallion,
spinach, hollandaise, rosti potato
17

SMOKED WHITE FISH, CRAB & BACON CAKE ✦

market vegetable salad, buttermilk dressing,
rosti potato, choice of egg, hollandaise
17

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
19

TRUFFLED EGG GRATIN ✦

ham, spinach, grilled country toast points
18

OMELETS & BENEDICTS

CLASSIC EGGS BENEDICT ✦

English muffin, "Old-Fashioned" ham,
wilted spinach, hollandaise, rosti potato, poached eggs
12

MARKET VEGETABLE BENEDICT ✦

English muffin, caramelized vegetables,
hollandaise, rosti potato, poached eggs
13

HERITAGE TAVERN BENEDICT ✦

English muffin, porchetta, spinach, 'nduja hollandaise,
cherry tomatoes (seasonal), fried poached eggs
13

"OLD FASHIONED" HAM & CHEESE OMELET ✦

Gruyere, spinach, herb hollandaise,
market green salad, buttermilk dressing, rosti potato
14

MARKET VEGETABLE OMELET ✦

market vegetables, market green salad,
gruyere, herb hollandaise, rosti potato
13

CHORIZO OMELET ✦

fingerling potato, baby bell pepper, spinach, market green
salad, buttermilk dressing, 'nduja hollandaise
14

SANDWICHES & SALADS

HERITAGE BREAKFAST SANDWICH ✦
fried zucchini, sunny side up egg,
market greens, chili aioli, aged Gruyère cheese
11

add ham 3

"OLD FASHIONED" HAM SANDWICH
aged gouda, stone ground mustard, chili aioli,
pickled red onion
12

THE RACLETTE BURGER ✦

dry-aged beef stuffed with raclette, chili aioli,
bibb lettuce, whole grain mustard, brioche bun
13

JUNIPER SMOKED SALMON ✦

smoked salmon, blinis, pickled market vegetables,
creme fraiche, traditional accoutrements
18

ROASTED BEET SALAD

market greens, aged goat cheese, poached fig,
macadamia nut butter, pickled rhubarb, dark chocolate
12

SIDES

"Old Fashioned" ham cinnamon roll, pecans
5

maple-pecan nut glazed croissant, house butter
5

house granola & yogurt, roasted nuts,
candied bacon, dried cranberries
7

heritage pork cottage bacon
3.5

maple lamb sausage
5

artisan toast & house jam
4

gluten-free bread & house jam
5.5

Parmesan frites
6

fried rosti potato
4

doughnuts & espresso-coffee ganache
7

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

20% gratuity for parties of 6 or more

