

HERITAGE TAVERN

CHARCUTERIE & CHEESE

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

wagyu bresaola

country ham wrapped fig

coppa picante

nduja & escargot

foie gras & pork liver mousse

Roseblossom, goats milk, Dreamfarm

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

Wischago, Aged Sheep Milk, Hidden Springs Creamery

Bent River, Camembert, Alemar Cheese Company

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)

poached figs, aged goat cheese, macadamia nut butter, pickled rhubarb, dark chocolate, strawberries

14

GRILLED OCTOPUS & SPICY SOPPRESSATA

beer ponzu, pickled ramp, white soy emulsion, summer greens, botarga, fried sea beans

17

TEMPURA BACON-WRAPPED CHEESE CURDS

sweet potato, trio of dipping sauces

12

POTATO-LEEK SOUP ★ (G)

petite summer vegetables, potatoes, quail egg yolk

15

CRISP PORK BELLY & BLACK FIN TUNA ★

seared foie gras, pickled mango, pineapple-mango compote

21

HARICOT VERT & SUMMER FLOWER SALAD

goat cheese dressing, Spanish olive, summer radish, crispy bresaola,

bread tuile, quail egg yolk

18

LAMB TARTARE with MUSTARD GREEN WHIPPED CREAM ★

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

16

LARGE PLATES

HERITAGE PORK SCHNITZEL & KNOCKWURST

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

29

BOUILLABAISSSE ★

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

31

SWEET PEA AGNOLOTTI (V)

artichokes, onion soubise, baby carrots, pickled spring onion, hickory nut pangrattato, candied lemon

29

ROAST BEEF STRIPLOIN ★

garlic scape croquette, fava bean pesto, foraged mushrooms, fava bean shoots, asparagus

36

PAN SEARED SCALLOPS ★

crayfish, sauce Nantua, sunchokes, pickled leeks, bacon

35

PEANUT OIL FRIED WHITEFISH (G)

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

29

FAMILY STYLE

CHAR SIU HERITAGE PORK SHOULDER & 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

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HERITAGETAVERN.COM