

# 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 & sungolds*

*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 DEVILED EGGS ★

half-dozen -9

dozen-adds truffled egg - 19

### ROASTED BEET SALAD (V, G)

poached figs, aged goat cheese, macadamia nut butter, dark chocolate, stone fruit

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

### THAI SUMMER SWEET CORN CHOWDER (G)

sweet potato, bacon lardon, shrimp, kafir lime oil

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

### RACLETTE BOUDIN BLANC

lentils, shishito peppers, Swiss chard, herb salad

19

### LAMB TARTARE

Spanish olive, mustard green whipped cream, olive oil fried potato chips

17

## LARGE PLATES

### PAN SEARED HALIBUT (G)

summer peas, artichokes, coppa picante, carrot top pesto, barigoule broth

32

### HERITAGE PORK SCHNITZEL & KNOCKWURST

braised red cabbage, sour cream spätzle, pickled aronia berries, mustard cream sauce, pork reduction

29

### BOUILLABAISSE ★

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

31

### HEIRLOOM TOMATO GNOCCHI (V)

house ricotta, Swiss chard, oven dried tomatoes, summer squash, pine nuts, brown butter tomato coulis

28

### GRILLED BEEF STRIPLOIN (G) ★

smoked eggplant puree, sweet corn, market peppers, eggplant caponata, pine nuts

36

### 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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