

WINES

SPARKLING WHITE
Masia Salat, Cava 10

SPARKLING ROSÉ
Conquilla, Cava Rosé 11

SPARKLING LAMBRUSCO
Centenario, Italy 9

RIESLING
Dreissigacker, Germany 12

DRY MUSCAT
Folk Machine, Suisin Valley 10

SAUVIGNON BLANC
Solara, South Africa 10

PINOT BLANC / AUXERROIS
Vinsmoselle, Luxembourg 11

CHARDONNAY
Trefethen, Napa Valley 12

ROSÉ
Becker, Pfalz 11

PINOT NOIR
Brew Cru, South Africa 12

BARBERA
Cascina Guido Berta, Piedmont 11

GAMAY
Domaine Dupeuble, Beaujolais 10

GRENACHE
Grand Nicolet, Rasteau 12

ZINFANDEL
Day, Sonoma 12

CABERNET SAUVIGNON
Banshee, Paso Robles 12

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

RASPBERRY SPRITZ
Death's Door vodka, Aperol, grapefruit,
raspberry-lavender shrub,
grapefruit bitters, soda water 9

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

BEER ON TAP

KROMBACHER
Pilsner, Krombacher Brauerei
Germany 4.8% Alc. 6

THAI CHILI GINGER
Sour Ale, Deschutes Brewing
Portland, OR 4.3% Alc. 7

LEMONGRASS LAVENDER
Cider, Hidden Cave Cidery
Madison, WI 6.8% Alc. 8

BRAINLESS PASSION
Passion Fruit Ale, Epic Brewing
Salt Lake City, UT 9.1% Alc. 8

LITTLE SISTER
Witbier, Door County Brewing Co.
Bailey's Harbor, WI 5.4% Alc. 8

ROOSTER CROW
Coffee & Blueberry Saison, Cellar West
Lafayette, CO 6.3% Alc. 8

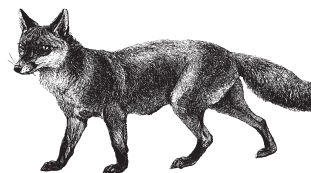
IPA # 2
IPA, Octopi Brewing
Waunakee, WI 4.8% Alc. 7

FUTURE TENSE
Brut IPA, Working Draft Beer Co.
Madison, WI 6.2% Alc. 7

BOURBON BARREL AGED STOUT
Imperial Stout, Central Waters Brewing Co.
Amherst, WI 10.5% Alc. 8

VANILLA WAFER
Nitro Porter, Mob Craft
Milwaukee, WI 7% Alc. 8

SILURIAN STOUT
Nitro Vanilla Stout, Door County Brewing Co.
Bailey's Harbor, WI 5.7% Alc. 7



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

FRIED CHICKEN & BISCUITS

chili maple glaze, buttermilk biscuit, apple-cabbage slaw,
sunny side up egg, herb hollandaise, rosti potato

16

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,
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

WINTER OMELET ✦

caramelized onion, bacon, brie, Brussels sprouts, market
green salad, herb hollandaise, rosti potato

15

SANDWICHES & SALADS

HERITAGE BREAKFAST SANDWICH ✦

fried eggplant, 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

SMOKED WHITEFISH & HEIRLOOM APPLES ✦

golden beet, pumpernickel-sunflower seed crumble,
sunflower dressing

18

HUEVOS RANCHEROS

salsa ranchera, refried beans, sunny side up egg,
lime crema, chorizo

16

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, candied 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

