

# 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*

*Wischago, aged sheep milk, Hidden Springs Creamery*

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

*Bent River, camembert, Alemar Cheese Company*

*Donatello, sheeps milk, Cedar Grove Cheese*

*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, red wine poached pear

14

### TEMPURA BACON-WRAPPED CHEESE CURDS

sweet potato, trio of dipping sauces

12

### SAVORY WATERCRESS SOUFFLE

watercress pesto, black walnut, radish, bacon powder, Wischago cheese

17

### GRILLED OCTOPUS & SPICY SOPPRESSATA

beer ponzu, beauty heart radish, white soy emulsion, winter greens, botarga, fried sea beans

17

### CRISP PORK BELLY & BLACK FIN TUNA ✨

seared foie gras, pickled mango, pineapple-mango compote

21

### SPRING ONION & POTATO SOUP (G)

butterball potatoes, quail yolk, spinach puree

15

### SMOKED WHITEFISH & HEIRLOOM APPLE SALAD

golden beet, pumpernickel-sunflower seed crumble,

sunflower dressing, salmon roe

15

## LARGE PLATES

### PAN SEARED SEA BASS

roasted sunchokes, grilled fennel, frisée, parsnip puree, vanilla-scented orange beurre blanc, hazelnuts

31

### 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

### CAULIFLOWER TORTELLINI (V)

chestnuts, cabbage, leeks, creme fraiche, black garlic emulsion, candied lemon,

Sicilian pistachios, chestnut tuile

28

### CORIANDER CRUSTED BEEF STRIPLOIN (G) ✨

celery root gratin, butternut squash, Brussels sprouts, pickled leek, bacon,

red wine reduction, celery root crumble

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

35 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.

20% gratuity for parties of 6 or more

(G) : gluten free, (V) : vegetarian

HERITAGE ✨ TAVERN

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