

HERITAGE TAVERN

CHARCUTERIE & CHEESE

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

wagyu bresaola
country ham wrapped fig
pâté de campagne
nduja & escargot
foie gras & pork liver mousse

Wischnago, sheeps milk, Hidden Springs Creamery
Blue Paradise, double cream blue cheese, Hook's Cheese Co.
Good Thunder, washed-rind, Alemar Cheese Co.
Grand Cru Surchoix, alpine style, Roth Cheese
Pleasant Ridge Reserve, Uplands Cheese Company

choose one: 6 choose two: 10 choose three: 15 choose six: 23 whole board: 40

SMALL PLATES

ASSORTED DEVEILED EGGS ✦

half-dozen -11

dozen-adds truffled egg - 21

ROASTED BEET SALAD (V, G)

poached figs, aged goat cheese, red wine poached pears, macadamia nut butter, dark chocolate

14

CRISP PIEROGI IN PORK CONSOMME

grilled cabbage, marinated onion, pickled apple

17

TEMPURA BACON-WRAPPED CHEESE CURDS ✦

sweet potato, trio of dipping sauces

12

ROAST SQUID STUFFED WITH SPICED LAMB ✦

harissa aioli, winter greens, frisee, candied orange, medjool dates, lamb salami, pistachio, sesame bagna cauda

19

CURRIED EGGPLANT TERRINE (V)

carmen pepper, celery root, pine nut crumble, pickled watermelon rind, roast squash, persimmon yogurt, rosemary-pear coulis

18

CRISP PORK BELLY & BLACK FIN TUNA ✦

seared foie gras, pickled mango, pineapple-mango compote

21

LARGE PLATES

ROMESCO GLAZED GRILLED STURGEON

heirloom beans, sunchokes, mustard greens, sausage, nduja broth, countneck clams, foraged watercress

32

HERITAGE PORK SCHNITZEL & KNOCKWURST

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

29

BOUILLABAISSSE ✦

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

32

SMOKED SUNCHOKE AGNOLOTTI (V)

foraged mushroom ragout, pickled apple, spinach, hazelnut

28

GRILLED BEEF STRIP LOIN ✦

haricot vert, shiitake mushrooms, sweet potato cake, fried broccoli, caramelized mushroom reduction

38

MUSHROOM & WILD RICE CRUSTED MONKFISH

salsify purée, maitake mushrooms, cauliflower, puffed wild rice, spinach, mushroom velouté, wild rice tuile

33

FAMILY STYLE

CHAR SIU HERITAGE PORK SHOULDER & TUNA ✦

market vegetable slaw, ssamjang, bibb lettuce

36 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

HERITAGETAVERN.COM