



## CHARCUTERIE & CHEESE

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

small: 19 large: 36

## SMALL PLATES

ROASTED BEET SALAD (V, G)

buttered pecans, aged goat cheese, black mission figs, market greens, red wine vinaigrette, pickled pear

14

MUSSELS WITH THAI RED CURRY

beauty heart radish, beech mushrooms, crispy rice cake

15

SCALLOP WITH BRAISED LENTILS

bacon, sunchoke, apple, watercress, horseradish vinaigrette

17

CRISPY PORK BELLY & TUNA

heritage pork belly, sashimi, pickled mango, pineapple-mango compote, macadamia nut-miso

19

DECKLE CHOPS & ROMESCO

white bean puree, broccoli, hazelnut, watercress, candied lemon, maple-chili gastrique

12

## LARGE PLATES

JUNIPER CRUSTED WHITEFISH (G)

apple-celery root puree, celery, pickled pear, puffed wild rice, pine nut-beurre noisette

29

HERITAGE PORK SCHNITZEL

bacon braised red cabbage, sour cream spaetzle, sauce Robert, pickled aronia berries

29

PARSNIP & SALSIFY TORTELLINI (V)

Brussels sprout leaves, hazelnut, sherry glazed onion, onion soubise

32

DUCK CONFIT & POTATO TART

duck leg & thigh confit, aged gruyere-yukon potato tart, hazelnut, watercress, frisee, olive, kumquat, bacon lardon, citrus-thyme vinaigrette

32

CHILI CRUSTED GRILLED TENDERLOIN

coconut sweet potato puree, tamarind broccolini, mung bean sprouts, candied ginger-peanut crumble, mushroom reduction sauce

46

CHAR SIU PORK SHOULDER & TUNA

bibb lettuce cups, sashimi tuna, ssamjang, caramelized market vegetables, ginger-soy reduction sauce

42 per person minimum 2ppl

## SANDWICHES

HERITAGE BURGER

8oz grass fed beef patty, gruyere, onion bacon jam, bibb lettuce, black pepper-chive aioli, brioche bun

17

"OLD-FASHIONED" HAM SANDWICH

aged gruyere, stone ground mustard, chili aioli, pickled red onion, basil, brioche bun

14

## SIDES

HOUSE CUT FRIES

chili aioli and ketchup

7

MARKET GREEN SALAD

lemon-olive oil vinaigrette

8

SWEET & SOUR GLAZED BRUSSELS SPROUTS (G)

bacon lardon

6

BROCCOLINI (G,V)

ginger butter, candied ginger-peanut crumble,

6

BACON BRAISED RED CABBAGE (G)

6

SOUR CREAM SPAETZLE (V)

8

## DESSERT

CHOCOLATE-SOUR CREAM CRUMB CAKE

Door County cherry compote, candied tangerine, vanilla chantilly cream

14

CARAMEL PROFITEROLE

Wisconsin maple ice cream, salted caramel, toasted pecans

14

COCONUT SORBET (GF, NF, V)

macadamia nut-caramel crumble, sesame tuile, citrus supreme

14

HERITAGE SUNDAE

vanilla bean ice cream, gooey butter cake, J. Henry Bourbon-peach preserves

14