

BRUNCH

TAVERN BENEDICT - 16
porchetta, fried poached eggs
spinach, 'nduja hollandaise sauce

VEGETABLE BENEDICT - 16 (v)
market vege table, spinach, poached eggs,
potato, hollandaise

CLASSIC EGGS BENEDICT - 15
Heritage ham, spinach, poached eggs,
hollandaise, potato

HAM & GRUYERE OMELET - 16
hollandaise, potato, green salad, wilted spinach

MARKET VEGETABLE OMELET - 16 (v)
hollandaise, potato, green salad

CHORIZO OMELET - 18
chorizo, fingerling potato, cheddar cheese,
'nduja hollandaise, green salad

LOBSTER SCRAMBLE - 21 ✦
spinach, scallion, hollandaise, potato, croissant

STEAK & EGGS - 24 ✦
bavette, bleu cheese sabayon, fried poached eggs,
frites, green salad

BISCUITS & GRAVY - 17 ✦
buttermilk biscuits, Heritage gravy
choice of eggs, green salad

SMOKED WHITEFISH & CRAB CAKE - 18 ✦
potato, hollandaise,
choice of eggs, green salad

MAPLE LAMB SAUSAGE & SAVORY FRENCH TOAST - 18
fried poached eggs, green salad, potato

BRIOCHE FRENCH TOAST - 14 (v)
seasonal market fruit, spiced compound butter,
cinnamon-brown sugar streusel
add maple ice cream - 4

HERITAGE BURGER - 18 ✦
8oz beef patty, bacon, herb-lemon aioli, bibb,
cheddar cheese, 'nduja hollandaise, brioche bun

"OLD FASHIONED" HAM SANDWICH - 17
aged gruyere, stone ground mustard, chili aioli,
pickled red onion, basil, brioche bun

BREAKFAST SANDWICH - 17
sausage patty, bacon, gruyere, sunny side up egg,
cranberry mostarda, arugula, brioche bun

SIDES

'OLD FASHIONED' HAM CINNAMON ROLL - 5
cream cheese frosting, pecans

TOAST- 4.5
artisan jam, whipped butter

HERITAGE BACON - 6

MAPLE BREAKFAST SAUSAGE - 6

GREEN SALAD - 5



COCKTAILS

HERITAGE BLOODY MARY - 9
house-made mix, vodka, bartenders choice garnish, beer back

HERITAGE BACON BLOODY MARY - 10
house-made mix, bacon vodka, bartenders choice garnish, beer back

THE UPSIDE DOWN - 11
vanilla vodka, pineapple, lemon, amarena cherry juice

PASSIONFRUIT FROM MILES AWAY - 13
Ford's gin, Luxardo amaretto, Aperol
passionfruit puree, lemon, absinthe

HUGO SPRITZ - 11
St. Germain, lemon, cucumber & orange bitters, cava, mint

BEER ON TAP

PULASKI
Vienna Pilsner, Maplewood Brewery
Chicago, IL 5.1% Alc. 6

KROMBACHER
Pilsner, Krombacher Brauerei
Germany 4.8% Alc. 6

AMBER
Altbier, Alaskan Brewing Co.
Juneau, AK 5.3% Alc. 7

FOEDER FIEND
Sour Smoothie Ale, 3 Floyd's Brewing co.
Muenster, IN 7.0% Alc. 8

ZOMBIE ICE
Double IPA, 3 Floyds Brewing Co.
Muenster, IN 7.0% Alc 8

ACE PERRY
Pear Cider, California Cider Co.
Sebastopol, CA 5.0% Alc 6

NITRO OLD RASPUTIN
Imperial Stout, North Coast Brewing
San Diego, CA 9.0% Alc 9

PEANUT BUTTER MILK STOUT
Stout, Belching Beaver Brewery
Oceanside, CA 5.3% Alc 7

INFINITY HERO
American IPA, Revolution Brewing
Chicago, IL 7.0% Alc. 8

✦: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

*a gratuity of 20% will be added to all parties of 6 or more
(GF): gluten free, (V): vegetarian, (DF): dairy free