



TAVERN BENEDICT - 16

porchetta, fried poached eggs, 'nduja hollandaise, spinach

VEGETABLE BENEDICT - 16 (V)

market vegetable, poached eggs, hollandaise, rosti, spinach

CLASSIC EGGS BENEDICT - 16

Heritage ham, poached eggs, hollandaise, rosti, spinach

HAM & GRUYERE OMELET - 16

hollandaise, rosti, spinach, green salad

MARKET VEGETABLE OMELET - 16 (V)

spring vegetables, gruyere, hollandaise, rosti, green salad

CHORIZO OMELET - 18

fingerling & heirloom bean hash, cheddar cheese, 'nduja hollandaise, rosti, green salad

LOBSTER SCRAMBLE - 23 ✨

spinach, scallion, hollandaise, rosti, croissant

STEAK & EGGS - 24 ✨

bavette, fried poached eggs, bleu cheese sabayon, frites, green salad

BISCUITS & GRAVY - 17 ✨

buttermilk biscuits, choice of eggs, Heritage gravy, green salad

SMOKED WHITEFISH & CRAB CAKE - 21 ✨

lardon, choice of eggs, hollandaise, rosti, green salad

MAPLE LAMB SAUSAGE & SAVORY FRENCH TOAST - 19

fried poached eggs, rosti, green salad

BRIOCHE FRENCH TOAST - 18 (V)

seasonal market fruit, spiced compound butter, cinnamon-brown sugar streusel, creme anglaise
add maple ice cream - 4

HERITAGE BURGER - 18 ✨

8oz beef patty, bacon, Roelli cheddar, sunny side up egg, garlic-dijon aioli, bibb, 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, provolone, scrambled egg, grilled ramp aioli, hollandaise, baby greens, brioche bun

SIDES

'OLD FASHIONED' HAM CINNAMON ROLL - 5.5

cream cheese frosting, pecans

TOAST - 4.5

artisan jam, whipped butter

HERITAGE BACON - 6

MAPLE LAMB SAUSAGE - 6

GREEN SALAD - 5



✨: 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

WHITE - ROSE

IL ROSA SPUMANTE BRUT

Sommariva, Veneto, Italy 13

SPARKLING

Los Monteros, Cava, Spain 12

PROSECCO

Adami Garbèl 'Brut'

Veneto, Italy 14

MUSCADET

Domaine de la Pepiere,

Loire Valley, France 12

WHITE BLEND

Vignerons A Panjas,

Cotes De Gascogne, France 9

BORDEAUX BLANC

Chateau Saint-Genes,

Bordeaux, France 11

SAUVIGNON BLANC

Domaine Plouzeau Touraine,

Loire Valley, France 14

CHARDONNAY

Broadside,

Paso Robles, California 14

PINOT ROSÉ

Villa Wolf,

Pfalz, Germany 13

0% SPARKLING

CHATEAU DEL ISH

silvaner & pinot blanc

Rhinégau, Southern Germany 8

DOUCHE DE LONGUEVILLE

argile rouge bruyere cider

Normandy, France 6

0% BEER

KROMBACHER PILS 6

4 Ginger Beer Hot or Iced Tea 4

4 Soda Coffee 4

2 Club Soda Fresh Lemonade 4

6 Aqua Panna San Pellegrino 7

RED

PINOT NOIR

Kings Ridge,

Willamette Valley, Oregon 14

PINOT NOIR

Ancien 'Le Petit Elevage'

Los Carneros, Napa Valley, California 17

GAMAY

Jean-Paul Dubost,

Beaujolais-Lantignie, France 13

NEBBIOLO

G.D. Vajra,

Langhe, Italy 11

CABERNET SAUVIGNON

Portlandia,

Columbia Valley, Washington 15

GRENACHE

Le Paradou,

Southern Rhone, France 12

CABERNET FRANC

Francis, Penley Estate,

Coonawara, Australia 17

ZERO PROOF COCKTAILS

BEE'S WEAK KNEES ✦

anise lavender honey, lemon

black tea and plum bitters 8

SPICED CRANBERRY ✦

spiced cranberry gomme, lemon, lime

Peychaud's bitters, cinnamon 8

FRENCH 86 ✦

Chateau Del-ish, trinity bitters 8

THE GALANGAL ✦

spicy galangal syrup, lime, grapefruit

cardamom bitters, soda water 8

✦ zero proof cocktails
contain trace alcohol

COCKTAILS

HERITAGE BLOODY MARY

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

HERITAGE BACON BLOODY MARY

house-made mix, bacon vodka
bartenders choice garnish, beer back 10

THE UPSIDE DOWN

vanilla vodka, pineapple
lemon, amarena cherry juice 11

PASSIONFRUIT FROM MILES AWAY

Ford's gin, Luxardo amaretto, Aperol
passionfruit puree, lemon, absinthe 13

HUGO SPRITZ

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

MARKET BUBBLES

Aronia Cassis & Cranberry,
Titos, lemon, cava 11

BEER ON TAP

KROMBACHER

Pilsner, Krombacher Brauerei
Germany 4.8% Alc. 6

ACE PERRY

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

NITRO PEANUT BUTTER STOUT

Milk Stout, Belching Beaver Pub 980
Vista, CA 5.3% Alc. 6

BOCA RATON

Pastry Sour, Young Blood Beer Co
Madison, Wisconsin 7.0% Alc. 8

MIRROR UNIVERSE

India Pale Ale, Fair State Brewing Co.
Minneapolis, MN 7.0% Alc. 8

ORANGE BLOSSOM BLONDE

Belgian-Style Ale, Moody Tongue
Brewing
Chicago, IL 5.4% Alc. 8

SALVATORE

Doppelbock, Paulaner Brauerei
Germany 7.9% Alc. 7