



**TAVERN BENEDICT - 16**

porchetta, fried poached eggs, 'nduja hollandaise, spinach, cherry tomato

**VEGETABLE BENEDICT - 16 (V)**

market vegetables, 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)**

market vegetables, gruyere, hollandaise, rosti, green salad

**CHORIZO OMELET - 18**

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

**LOBSTER SCRAMBLE - 23 ♣ (P)**

spinach, scallion, hollandaise, rosti, croissant

**STEAK & EGGS - 24 ♣**

hanger steak, 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, hollandaise, 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 - 19 ♣**

8oz beef patty, bacon, Hook's cheddar, sunny side up egg, chili dijonaise, bibb, frites, green salad

**"OLD FASHIONED" HAM SANDWICH - 17**

aged gruyere, stone ground mustard, chili aioli, pickled red onion, basil, frites, green salad

**BREAKFAST SANDWICH - 17**

sausage patty, bacon, gruyère, scrambled egg, peach-carmen jam, hollandaise, peppers agrodolce, baby greens, frites, green salad

## 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 - 7**

**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

### CHARDONNAY

Hat Strap,  
Cline Cellars, California 14

### ROSE

'Ali' Donna Laura,  
Tuscany, Italy 13

## 0% SPARKLING

### CHATEAU DEL ISH

rose  
Rhinegau, Southern Germany 8

### DOUCHE DE LONGUEVILLE

argile rouge bruyere cider  
Normandy, France 6

## 0% BEER

KROMBACHER PILS 6  
ATHLETIC FREE WAVE IPA 7

- 4 Ginger Beer Hot or Iced Tea 4
- 4 Soda Coffee 4
- 2 Club Soda Fresh Lemonade 4
- 6 Aqua Panna San Pellegrino 7
- Cherry Wisco Pop 5

## RED

### PINOT NOIR

Ancien 'Le Petit Elevage'  
Los Carneros, Napa Valley, California 17

### PINOT NOIR

Kings Ridge  
Willamette Valley, Oregon 14

### NEBBIOLO

G.D. Vajra,  
Langhe, Italy 11

### CABERNET SAUVIGNON

Portlandia,  
Columbia Valley, Washington 15

### GRENACHE

Le Paradou,  
Southern Rhone, France 12

## BEER ON TAP

### KROMBACHER

Pilsner, Krombacher Brauerei  
Germany 4.8% Alc. 6

### HONEYCRISP

Apple Cider, Loon Juice Hard Cider Co.  
Spring Valley, MN 5.5% Alc. 6

### NITRO PEANUT BUTTER STOUT

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

### PULL TAB 401K

fruited sour, Young Blood Beer Co  
Madison, WI 7.0% Alc. 8

### LEMONGRASS PILSNER

Pilsner, 3 Sheeps Brewing  
Sheboygan, WI 4.5% 7

### SALVATORE OKTOBERFEST

Doppelbock, Paulaner  
Madison, WI 7.9% Alc. 8

### PULP CULTURE

Hazy IPA, Working Draft Beer Co.  
Madison, WI 6.2% 8

### LEGALIZE BIG DOINKS

West Coast IPA, Fair State Brewing  
Minneapolis, MN 6.5% 8

## COCKTAILS

### HERITAGE BLOODY MARY

house-made mix, vodka  
bartenders choice garnish, beer back 11

### HERITAGE BACON BLOODY MARY

house-made mix  
Heritage bacon infused vodka  
bartenders choice garnish, beer back 13

### HERITAGE RED SNAPPER

house-made mix, stateline aquavit  
Bartenders choice garnish, beer back 13

### THE UPSIDE DOWN

vanilla vodka, pineapple  
lemon, amarena cherry juice 11

### NO REPOSADO

Sauza Blue tequila, Los Javis mezcal,  
Velvet Falernum  
grenadine, cinnamon syrup, lime &  
grapefruit, Angostura 13

### ARONIA SPRITZ

Aronia, lemon, cucumber & orange  
bitters, cava, mint 11

### MARKET BUBBLES

\*rotating 11

## ZERO PROOF COCKTAILS

### PEACH TONIC ✨

Floreal n/a spirit, lemon  
peach blossom tea syrup  
Fever Tree tonic water  
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