

HERITAGE TAVERN

CHARCUTERIE & CHEESE

guanciale wrapped figs
nduja toast & garlic sabayon
pate de campagne
coppa piccante
foie gras mousse & concord grape gelee



Wischago, raw sheep's milk, Hidden Springs Creamery
Moody Blue, cow's milk, Emi Roth
10 yr aged cheddar, cow's milk, Hook's
Rush Creek Reserve, cow's milk, Uplands
Pleasant Ridge Reserve, raw cow's milk, Uplands

~ one for 5 ~ three for 14 ~ six for 27 ~ full board for 45 ~

SMALL PLATES

HERITAGE DEVILED EGGS (DF)

~ crispy pork & fried rice ~ whitefish & lump crab ~ spicy tuna & tobiko ~
three ~ 9 | half dozen ~ 18 | dozen ~ adds truffled egg ~ 32

GRILLED LITTLE GEM CAESAR

fried anchovy, brioche crouton, ramp root salt, sarvecchio, cracked black pepper
16

POACHED FIG & ROASTED BEET SALAD (GF, V)

buttered pecans, *Grand Cru Reserve*, tawny port poached fig
Badger Flame beet, pickled poached pear, red wine vinaigrette, dark chocolate
16

AUTUMN CHICORY & CONCORD GRAPE

warm pork fat vinaigrette, bacon lardon, spinach, delicata squash, garlic-rye tuile
compressed honeycrisp apple, sherry, macadamia nut butter, *Pleasant Ridge Reserve*
17

CURRIED ATOMIC RED CARROT SOUP (V)

cilantro chutney, masala crema, cashew granola, carrot ribbon, fresh turmeric root, garlic naan, red vein sorrel
18

MARINATED & GRILLED OCTOPUS

confit blue potato, crispy polenta, marinated olives, torn basil, sarvecchio
preserved lemon, fermented aji rico coulis, marcona almond
24

CRISPY PORK BELLY & TUNA (DF) ♣

Heritage pork belly, sashimi tuna, pickled mango, macadamia nut miso, pineapple mango compote
22
add seared foie gras +9

LARGE PLATES

PAN SEARED FJORD TROUT (GF) ♣

baby carrot, tatsoi, bibb lettuce, fingerling potato, ground cherry, pickled leek, sauce supreme, allium oil
45

LAKE SUPERIOR WHITEFISH & LOBSTER INFUSED TOM KHA (GF, DF) ♣

baby bok choy, heirloom carrot, pickled kohlrabi, bacon lardon
beauty heart radish, beech mushroom, lemongrass, kombu, sushi rice
43

BOUILLABAISSE ♣

market fish, PEI mussels, manila clams, gulf shrimp, fingerling potato
roasted fennel, saffron tomato broth, garlic sabayon, grilled toast
37

BERKSHIRE PORK SCHNITZEL & KNOCKWURST

braised red cabbage, herbed sour cream spaetzle, mushroom Robert, pickled aronia berry
36

MUSHROOM-PEPPERCORN CRUSTED STRIP LOIN & BRAISED SHORT RIB ♣

fingerling potato, foraged mushroom, onion ring, spinach, sweet potato
brussels sprouts, demi-pickled shallot, juniper-caraway sabayon, sauce forestiere
57

SICHUAN FROMAGE BLANC AGNOLOTTI (V)

honeynut squash & walnut oil puree, marinated mushroom
hakurei turnip, delicata squash, scallion, sesame tuile, smoked shoyu
34

FAMILY STYLE

CHAR SIU BERKSHIRE PORK SHOULDER & TUNA (DF) ♣

sashimi tuna, caramelized market vegetables, ssamjang
ginger-soy reduction, traditional accompaniments
46 per person for parties of two or more

T-BONE PLATTER FOR TWO (DF) ♣

32oz butcher cut t-bone, fingerling potato, market vegetables
spinach, foraged mushroom, fried egg, onion ring, demi glace
140

♣ : Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

Executive Chef
Dan Fox

Chef de Cuisine
Dylan Huntress

Pastry Chef
Kalyn Schultz

HERITAGE ♣ TAVERN

HERITAGETAVERN.COM

20% gratuity for parties of 6 or more

(GF) : gluten free, (V) : vegetarian, (DF) : dairy free