



# HERITAGE TAVERN

## CHARCUTERIE & CHEESE

*guanciale wrapped figs  
nduja toast & garlic sabayon  
pate de campagne  
gin & juice salame  
foie gras mousse & orange gelee*



*Red Rock Cheddar, cow's milk, Roelli  
Moody Blue, cow's milk, Roth Kase  
Bandaged Cheddar, cow's milk, Blue Mont Dairy  
Trillium, cow's milk, Tulip Tree Creamery  
Pleasant Ridge Reserve, raw cow's milk, Uplands*

~ one for 5 ~ three for 14 ~ six for 28 ~ full board for 45 ~

## SMALL PLATES

### HERITAGE DEVEILED EGGS (DF,GF)

~ crispy pork ~ pickled turmeric ~ spicy tuna ~  
*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 (V,GF)

buttered pecans, Grand Cru Reserve, tawny port poached fig  
grilled peach, bruleed fig, red wine vinaigrette, dark chocolate  
14

### HEIRLOOM TOMATO PANZANELLA

sungold cherry tomato, herbed ricotta, basil, red onion, cucumber, *Villa Manadori* balsamic vinegar, sarvecchio, crispy coppa picante  
16

### MARINATED & GRILLED BABY OCTOPUS (GF,DF)

compressed sugar cube melon, giardiniera, gin and juice salami, sungold tomato  
ground cherry, pickled mustard seed, chili oil, confit melrose pepper & melon coulis  
20

### SUMMER SWEET CORN CHOWDER (GF, V)

pickled summer pepper, crispy potato, grilled scallion, chili oil  
15

### CRISPY PORK BELLY & TUNA (DF) ✨

Heritage pork belly, sashimi tuna, pickled mango, macadamia nut miso, pineapple mango compote  
21  
*add foie gras +9*

## LARGE PLATES

### CHILI CRUSTED WILD COHO SALMON (GF) ✨

baby carrot, green bean, gai lan, bibb lettuce, fingerling potato, sungold tomato, pickled leek, chive oil, white wine cream  
44

### GUANCIALE WRAPPED ALASKAN HALIBUT

grilled Japanese eggplant, marinated patty pan, green tomato  
blistered shishito pepper, sweet corn, dilly & fava bean, salsa maro, polenta cake  
45

### BOUILLABAISSSE ✨

market fish & shellfish, fingerling potato, roasted fennel, saffron tomato broth, garlic sabayon, grilled toast  
36

### BERKSHIRE PORK SCHNITZEL & SMOKED BOUDIN BLANC

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

### MUSHROOM & PEPPERCORN CRUSTED STRIPLOIN WITH BRAISED SHORT RIB ✨

fingerling potato, foraged mushroom, onion ring, spinach, grilled sweet corn  
summer pepper, juniper-caraway sabayon, sauce forestiere  
57

### FORAGED MUSHROOM PAPPARDELLE (V)

ghost chanterelle, chicken of the woods, golden oyster, black trumpet & maitake mushrooms  
fermented green garlic butter, basil ricotta, madeira, sarvecchio, toasted buckwheat, garlic bread crumb  
30

## FAMILY STYLE

### CHAR SIU BERKSHIRE PORK SHOULDER & TUNA (DF) ✨

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

### FOX HERITAGE FARMS RIBEYE TASTING FOR TWO ✨

three course chefs tasting menu  
~ see service staff for details ~  
*100 per person for parties of two or more*



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

HERITAGE ✨ TAVERN

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(GF) : gluten free, (V) : vegetarian, (DF)  
20% gratuity for parties of 6 or more