

HERITAGE TAVERN

CHARCUTERIE & CHEESE

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

Wischago, raw sheep's milk, Hidden Springs Creamery
Bohemian Blue, Sheep's milk, Hidden spring Creamery
10 yr aged cheddar, cow's milk, Hook's
Trillium, cow's milk, Tulip Tree creamery Pleasant
Ridge Reserve, raw cow's milk, Uplands

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

SMALL PLATES

HERITAGE DEVEILED EGGS (DF)

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

POACHED FIG & ROASTED BEET SALAD (GF, V)

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

BABY SPINICH & WINTER CHICORY SALAD (V)

almond butter, citrus supremes, crispy quinoa, dried cranberry
pickled jicama, poppy seed-cirtus vinaigrette, grilled bread, chevre
18

CURRIED SQUASH & COCONUT SOUP (GF, V)

scallion crema, pepita clusters, chili crunch, puffed buckwheat
18

BRUSSELS SPROUTS & BACON LARDON (GF, DF)

delicata squash, toasted pepitas, brown sugar gastrique
16

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

BRIOCHE CRUSTED ATLANTIC SALMON ✦

blood orange, roasted celeriac, baby beets, sauce maitaise, savoy cabbage, fingerling potato
42

WILD CAUGHT STRIPPED BASS

crispy maitake mushrooms, seared brussels sprout, glazed salsify, gnocchi
pickled ramp, manilla clams, buttermilk mushroom froth
46

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

FOX HERITAGE FARMS PORK TRIO (GF, DF)

fennel crusted pork loin, bacon lardon, artisan sausage
heriloom braised beans, smoked pork broth, swiss chard
36

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

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

HERITAGE ✦ TAVERN

Executive Chef Dan Fox Chef de Cuisine Dylan Huntress Pastry Chef Kalyne Schultz

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