

HERITAGE TAVERN

CHARCUTERIE & CHEESE

*guanciale wrapped figs
nduja toast & garlic sabayon
Fox Heritage Farms pate de campagne
coppa piccante salume
foie gras mousse & strawberry gelee*



*Wischnago, 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
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 SPINACH & WINTER CHICORY SALAD (V)

almond butter, citrus supremes, crispy quinoa, dried cranberry
pickled jicama, poppy seed-citrus 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
seared foie gras +9

LARGE PLATES

FERMENTED GARLIC & BRIOCHE ENCRUSTED ATLANTIC SALMON ✦

baby potato medley, granny smith apple, golden beet, bacon lardon
arugula & cress, truffled lemon vinaigrette, dijon beurre blanc
42

WILD CAUGHT STRIPED BASS

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

BOUILLABAISSSE ✦

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

BERKSHIRE PORK SCHNITZEL & BOUDIN BLANC

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

MUSHROOM-PEPPERCORN CRUSTED STRIPLON & BRAISED SHORT RIB

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

BROWN BUTTER GNOCCHI (V)

potato medley, truffled beschamel, sunchoke, parsnip, oyster mushroom
pistachio, winter greens, burgundy truffle, candied lemon
38

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 Kalyn Schultz

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