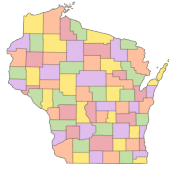


CHARCUTERIE & CHEESE

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



*Wischago, raw sheep's milk, Hidden Springs Creamery
Bohemian Blue, Sheep's milk, Hidden spring Creamery
Grand Cru Reserve, cow's milk, Emmi Roth
Pleasant Ridge Reserve, raw cow's milk, Uplands
Trillium, cow's milk, Tulip Tree creamery*

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

SMALL PLATES

HERITAGE DEVEILED EGGS (NF, 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 rhubarb & pickled poached pear, red wine vinaigrette, dark chocolate
16

ASPARAGUS LYONNAISE (GF, NF) 🍴

goat cheese buttermilk, frisee, red radish, *Fox Heritage Farms* ham lardons, soft-poached egg, gaufrettes
16

LACINATO KALE & BUTTERMILK SOUP (NF)

Fox Heritage Farms Italian sausage, chili crisp, crispy kale, yukon gold potato
18

N'DUJADELLA TOAST (NF)

market mushrooms, ramps, pickled green garlic, overwintered spinach, Banyuls vinegar, ramp sabayon
22

CRISPY PORK BELLY & TUNA (DF) 🍴

Fox Heritage Farms 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 (NF) 🍴

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

WILD CAUGHT STRIPED BASS (NF)

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

BOUILLABAISSE (NF) 🍴

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 (NF)

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

MUSHROOM-PEPPERCORN CRUSTED STRIPLOIN & BRAISED SHORT RIB (NF)

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, NF) 🍴

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.

20% gratuity for parties of 6 or more

HERITAGE 🍴 TAVERN

Executive Chef
Dan Fox

Chef de Cuisine
Dylan Huntress

Pastry Chef
Kalyn Schultz

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