



# HERITAGE TAVERN

## CHARCUTERIE & CHEESE

*guanciale wrapped figs  
nduja toast & garlic sabayon  
pate de campagne  
coppa picante  
foie gras mousse & orange gelee*



*Red Rock Cheddar, cow's milk, Roelli  
Moody Blue, cow's milk, Roth Kase  
Anabasque, sheep's milk, Landmark Creamery  
Llanes, sheep's milk, Blakesville 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*

### POACHED FIG & ROASTED BEET SALAD (V,GF)

buttered pecans, Grand Cru Reserve, tawny port poached fig  
strawberry, pickled rhubarb, red wine vinaigrette, dark chocolate  
14

### ASPARAGUS LYONNAISE

ham lardon, sheep's milk dressing, poached egg, *Landmark Creamery Anabasque*, brioche crouton  
16

### COPPER RIVER SOCKEYE SALMON CRUDO (GF, DF) ✦

cucumber & lime aguachile, beauty heart radish, jalapeno, black cardamom, pickled jicama, chili oil, rhubarb-mezcal sorbet  
24

### XO GRILLED BABY OCTOPUS (GF)

charred baby bok choy, beauty heart radish, sesame marinated carrot, kumquat, fingerling potato, ginger XO butter  
22

### CREAM OF ASPARAGUS SOUP (GF)

toasted buckwheat, pickled leek, bacon lardon, chive oil, shaved summer truffle  
14

### 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

### DIVER SCALLOPS & HEAD CHEESE CROQUETTE

green garlic, foraged mushroom, demi-pickled baby fennel, asparagus  
summer brassica, fava bean, pursalane, fennel-onion soubise, citrus buerre blanc  
46

### SALMON PETITS POIS A LA FRANCAISE (GF) ✦

sugar snap pea, snow pea, baby carrot, summer squash, fingerling potato, bibb heart, bacon lardon, white wine cream  
36

### 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 (GF) ✦

fingerling potato, maitake & black oyster mushroom, onion ring  
spinach, grilled asparagus, juniper-caraway sabayon, sauce forestiere  
57

### SPRING ASPARAGUS (GF, V)

grilled asparagus, Mellage 'tot', sauce Gribiche, poached egg, shaved asparagus salad, pickled mustard seed, champagne vinaigrette  
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*

## SIDES

BROCCOLI STEM & CHILI PEANUT SLAW | MARKET GREEN SALAD | ARTISAN BREAD & MAPLE BUTTER

9

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

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

20% gratuity for parties of 6 or more

HERITAGE ✦ TAVERN

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