



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
Ttillium, 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

SARVECCHIO CAESAR & BLACK PEPPER RYE CRUSTED ENDIVE

soft-boiled egg, sarvecchio-anchovy mornay, bacon lardon, candied lemon, grilled rye crouton, lemon supreme
18

CURRIED ATOMIC RED CARROT SOUP (V)

cilantro chutney, masala crema, cashew granola, carrot ribbon, fresh turmeric root, red vein sorrel, garlic naan
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

PAN SEARED ORA KING SALMON (GF) ★

baby carrot, bibb lettuce, fingerling potato, ground cherry, pickled chard stem, sauce supreme, allium oil
45

SABLEFISH A LA CARROT TUMERIC NAGE (GF)

saffron fumet, flagoulet bean, celariac root, braised fennel, preserved ramps, shallot, coppa picante, basil
44

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

SICHUAN FROMAGE BLANC AGNOLOTTI (V)

honeynut squash & walnut oil puree, marinated mushroom
hakurei turnip, delicata squash, scallion, sesame tuile, smoked shoyu
34

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.

Executive Chef
Dan Fox

Chef de Cuisine
Dylan Huntress

Pastry Chef
Kalyn Schultz

HERITAGE ★ TAVERN

HERITAGETAVERN.COM

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

