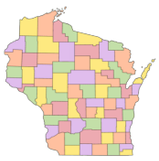
HAPPY ANNIVERSARY!

CHARCUTERIE & CHEESE

Linedeline, ash ripened goat's milk, Blakesville
Brebis, sheep's milk chevre, Blakesville
Luna, alpine gouda, Hillvalley
Fleance, aged sheep's milk, Cedar Grove
Pleasant Ridge Reserve, alpine style, Upland Cheese



guanciale wrapped figs
'nduja & & garlic sabayon
Fox Heritage Farms pate de campagne
coppa piccante salume
foie gras mousse & fig-pear gelee

~ one for 6 ~ three for 18 ~ six for 30 ~ full board for 50 ~

SMALL PLATES

HERITAGE DEVILED 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
red wine poached seckle pear, red wine vinaigrette, dark chocolate
16

GRILLED LITTLE GEM CAESAR (NF)
red leaf romaine, seasonal chicory, fried white anchovy, brioche crouton, sarvecchio, cracked black pepper, confit garlic
18

SMOKED PORK DEKEL CHOP(NF)
Brussels sprout, delicata squash, bacon lardon, white bean puree, hazelnut romesco, sherry maple gastrique
24

CELERIAC & CLAM CHOWDER (GF, NF)
ginger gold apple, fennel, celery, manila clam, Moody Blue crema
18

CRISPY PORK BELLY & TUNA (DF)
Fox Heritage Farms pork belly, sashimi tuna, pickled mango, macadamia nut miso
pineapple mango compote, tepache gel
22
seared foie gras +9

LARGE PLATES

FRIED WHITEFISH AND LOBSTER INFUSED TOM KHA (GF, NF)
market mushroom, pickled green papaya, heirloom carrot, sichuan vinaigrette
radish, bacon lardon, bok choy, sticky rice, kombu, lemongrass
42

PAN SEARED ATLANTIC HALIBUT
herbed butter crust, 'nduja bagna cauda, kale, chicory, delicata squash,
ground cherry, pickled badger flame beet, radish, cauliflower puree, hazelnut
46

BOUILLABAISSE (NF)
market fish, PEI mussels, manila clam, shrimp, fingerling potato
roasted fennel, saffron-tomato broth, garlic sabayon, grilled toast
36

BERKSHIRE PORK SCHNITZEL & SMOKED BOUDIN BLANC (NF)
braised red cabbage, pickled apple, herbed sour cream spaetzle, sauce Robert, pickled aronia berry
36
prepared a la holstein, anchovy, caper, and a fried egg+3

MUSHROOM-PEPPERCORN CRUSTED STRIPLOIN & BRAISED SHORT RIB (NF)
fingerling potato, foraged mushroom, onion ring, spinach, late summer peppers
brussels sprouts,+ heirloom carrot, demi-pickled shallot, sauce au poivre
58

RICOTTA & PRESERVED LEMON AGNOLOTTI (V)
honeynut squash, crispy kale, sage, cashew, walnut, pickled squash
chili crunch, sarvecchio & whey froth, brown butter
34

FAMILY STYLE PLATTERS

~ please inquire with service staff regarding timing & format ~

COWBOY CUT T-BONE FOR TWO (NF)
32oz cowboy cut *Willow Creek Farms* t-bone steak
fingerling potato, foraged mushroom, spinach, market vegetable, sauce au poivre
135

CHAR SIU BERKSHIRE PORK SHOULDER & TUNA (DF, NF)
sashimi tuna, caramelized market vegetables, gochujang aioli, ginger-soy reduction, petite lettuce ssam service
44 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, **(NF):** nut free
20% gratuity for parties of 6 or more