



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
Wischago, raw sheep's milk, Hidden Springs Creamery
St. Germain, goat'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

GRILLED LITTLE GEM CAESAR

fried anchovy, brioche crouton, ramp root salt, sarvecchio, cracked black pepper
16

POACHED FIG & ROASTED BEET SALAD (V,GF)

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

HEIRLOOM TOMATO PANZANELLA

sungold cherry tomato, herbed ricotta, basil, red onion, cucumber, *Villa Manadori* balsamic vinegar, sarvecchio, crispy coppa picante
16

GRILLED BABY OCTOPUS (GF)

charred baby bok choy, beauty heart radish, sesame marinated carrot, orange supreme
cucumber, sweet cherry, soy cured egg yolk, ponzu, chili crunch
20

SUMMER SWEET CORN CHOWDER (GF, V)

pickled summer pepper, crispy potato, grilled scallion, chili oil
15

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 & CONFIT PORK BELLY (GF) ✨

green garlic, foraged mushroom, demi-pickled baby fennel, hakurai turnip
summer brassica, fava bean, fennel-onion soubise, citrus beurre blanc
46

GUANCIALE WRAPPED ALASKAN HALIBUT

grilled Japanese eggplant, marinated patty pan, blistered shishito pepper, sweet corn, dilly bean, salsa maro, polenta cake
45

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 ✨

fingerling potato, foraged mushroom, onion ring, spinach, grilled sweet corn
shishito pepper, juniper-caraway sabayon, sauce forestiere
57

FORAGED MUSHROOM PAPPARDELLE (V)

chanterelle, chicken of the woods, golden oyster & maitake mushrooms
fermented green garlic butter, basil ricotta, madeira, sarvecchio, toasted buckwheat, garlic bread crumb
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

FOX HERITAGE FARMS RIBEYE TASTING FOR TWO ✨

three course chefs tasting menu
~ see service staff for details ~
100 per person for parties of two or more

