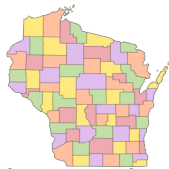


HERITAGE TAVERN

CHARCUTERIE & CHEESE

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



*Stag Bandaged Cheddar, cow's milk, Deer Creek
Red Rock Cheddar, cow's milk, Roelli Cheese Haus
Brebis, sheep's milk, Blakesville Creamery
Pleasant Ridge Reserve, raw cow's milk, Uplands
Luna, cow's milk, Hill Valley Dairy*

~ 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,
grilled peaches, bruleed fresh fig, 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

SUMMER SWEET CORN CHOWDER (GF, V)

potato, pickled shishito, grilled scallion, popcorn
18

PAPRIKA CRUSTED GRILLED BABY OCTOPUS (NF) ★

potato pave, salsa brava, parsley persillade, grilled lemon, basil oil
24

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

SMOKED MOUNTAIN BROWN TROUT (GF, NF) ★

lobster butter, potato, bacon lardon, confit shallot, blistered shishito, fava bean
yellow wax bean, sweet corn, cauliflower, watercress, tarragon, sauce choron
42

PAN SEARED NORWEGIAN COD (GF, NF)

shrimp mousse, hakurei turnip kimchi, grilled cucumber, green bean, bok choy, Japanese eggplant
heirloom squash, summer peppers, pickled tumeric beurre blanc, ham dashi froth, horseradish, smoked trout roe
46

BOUILLABAISSÉ (NF) ★

market fish, PEI mussels, manila clam, shrimp, fingerling potato
roasted fennel, saffron-tomato broth, garlic sabayon, grilled toast
37

BERKSHIRE PORK SCHNITZEL & SMOKED BOUDIN BLANC (NF)

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

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

fingerling potato, foraged mushroom, onion ring, spinach, summer peppers
haricots verts, heirloom carrot, demi-pickled shallot, sauce au poivre
58

RICOTTA & PRESERVED LEMON AGNOLOTTI (V, NF)

smoked eggplant caponata, oranos pepper, sungold tomato,
grilled maitake mushroom, basil oil, sarvecchio & whey froth, basil
34

FAMILY STYLE PLATTERS

~ limited availability ~

COWBOY CUT T-BONE FOR TWO (NF) ★

32oz cowboy cut *Willow Creek Farms* t-bone steak, green garlic croquettes,
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
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.

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