



2021 RESTAURANT WEEK DINNER

STARTERS

HERITAGE APPLE SALAD

Local apples, toasted sunflower seed,
roasted fennel, bleu cheese, smoked pepper

BEER + BACON STEAMED CLAMS

Garlic butter, house focaccia, roasted cherry tomatoes, tarragon

TRUFFLED CAULIFLOWER SOUP

Local cheddar, garlic chips, citrus crema, chives

ROASTED CORN + GOAT CHEESE FRITTERS

Spicy honey butter

ENTREES

PAN ROASTED SALMON

"Minestrone" couscous, herb green goddess, carrot chips

JERK CHICKEN RICE BOWL

Avocado, pickled onion, cucumber, roasted corn, herb salad

BEEF AND BLEU CHEESE POT PIE

Shaved ribeye, caramelized onions, garlic cream

BROCCOLI "2 WAYS"

Cauliflower rice, tempura broccoli stems,
stir fried florets, tumeric-garlic oil, candied pecans

DESSERTS

PUMPKIN SPICED CANNOLI CREPES

Salted caramel, brown butter + chocolate crumble

CHOCOLATE BANANA CREAM PIE TRIFLE

Vanilla bean sponge cake, dark chocolate pudding
caramel popcorn

HERITAGE

FOOD + DRINK

2021 RESTAURANT WEEK LUNCH

STARTERS

HERITAGE APPLE SALAD

Local apples, toasted sunflower seed,
roasted fennel, bleu cheese, smoked pepper

MARKET TOAST

Whipped ricotta, caramelized plums,
pistachios, candied orange

TRUFFLED CAULIFLOWER SOUP

Local cheddar, garlic chips,
citrus crema, chives

ENTREES

ROASTED MUSHROOM + RICOTTA CALZONE

House marinara, baby green salad

JERK CHICKEN RICE BOWL

Avocado, pickled onion, cucumber,
roasted corn, herb salad

"PLT" SANDWICH

Ciabatta roll, sliced pastrami, shaved lettuce,
preserved tomato, "mac" sauce, Fries

DESSERTS

PUMPKIN SPICED CANNOLI CREPES

Salted caramel, brown butter + chocolate crumble

CHOCOLATE BANANA CREAM PIE TRIFLE

Vanilla bean sponge cake, dark chocolate pudding
caramel popcorn