

HERITAGE

FOOD + DRINK

FALL 2020 RESTAURANT WEEK

LUNCH \$25.95

STARTERS

TEMPURA BROCCOLI

Whipped ricotta, charred shishito peppers, sherry vinegar

SOUP DU JOUR

House made soup changes daily

CHICKEN LIVER MOUSSE

Garlic crostini, bourbon cherries, caramelized shallots

BABY ARUGULA SALAD

Crispy pancetta, pears, gorgonzola, brown butter almonds,
fig-balsamic dressing

ADD: GRILLED SHRIMP +\$8 | FRIED CHICKEN +\$6 | GRILLED CHICKEN +\$6
STRIP STEAK +\$10 | GRILLED SALMON +\$10

ENTREES

COUNTRY HAM BAGUETTE

Chipotle-caper remoulade, creamed kale, fries

ORECCHIETTE

Mushroom cream, butternut squash, sage, pumpkin seeds, parmesan

FRIED OYSTER PO' BOY

Tasso ham, lettuce, preserved tomato, pickles, old bay mayo, fries

BISTRO STEAK FRITES

Roasted garlic + chili flank steak, bacon braised kale,
gorgonzola-herb poutine

DESSERT

HOUSE MADE BROWNIE SUNDAE

Vanilla bean ice cream, amarena cherries, chocolate sauce

PUMPKIN TRES LECHES

Shredded coconut, candied almonds

HERITAGE

FOOD + DRINK

FALL 2020 RESTAURANT WEEK

DINNER \$35.95

STARTERS

PUMPKIN ARANCINI

Sage, mozzarella, black truffle aioli

SOUP DU JOUR

House made soup changes daily

CHICKEN LIVER MOUSSE

Garlic crostini, bourbon cherries, caramelized shallots

BABY ARUGULA SALAD

Crispy pancetta, pears, gorgonzola, brown butter almonds,
fig-balsamic dressing

ADD: GRILLED SHRIMP +\$8 | FRIED CHICKEN +\$6 | GRILLED CHICKEN +\$6
STRIP STEAK +\$10 | GRILLED SALMON +\$10

ENTREES

ORECCHIETTE

Mushroom cream, butternut squash, sage, pumpkin seeds, parmesan

PAN ROASTED STRIPED BASS

Cauliflower puree + charred florets, lobster scented soffrito,
shaved fennel-red onion salad

CRISPY CIDER GLAZED PORK SHANK

Local apples, sweet potato-root vegetable hash, pickled mustard seeds

BISTRO STEAK FRITES

Roasted garlic + chili flank steak, bacon braised kale,
gorgonzola-herb poutine

DESSERT

HOUSE MADE BROWNIE SUNDAE

Vanilla bean ice cream, amarena cherries, chocolate sauce

PUMPKIN TRES LECHES

Shredded coconut, candied almonds