

# HERITAGE

FOOD + DRINK

## Father's Day Brunch Pre Fixe \$59

### FOR THE TABLE

#### BREAD BOARD

Buttery biscuits, mini chocolate chip muffins, whipped butter

### TO START

CHOICE OF:

#### SMOKED TOMATO BRAISED MEATBALLS

Mozzarella, sunday gravy, buttered focaccia, whipped ricotta

#### "BEC" ARANCINI

Crispy risotto, bacon hollandaise, garlic aioli, chives

#### SEARED TUNA LOUIE SALAD

Everything spice, market lettuces, asparagus, pickled cauliflower, radishes, "secret sauce"

#### STREET CORN DEVILED EGGS

Paprika, charred corn-chile relish, parm, aleppo pepper

#### CRISPY LEMON-PEPPER WINGS

Honey butter glazed, pink peppercorn, ranch

#### KALE + STRAWBERRY SALAD

Creamy mustard dressing, goat cheese, coconut-poppy granola

### ENTREE

CHOICE OF:

#### FRIED CHICKEN + WAFFLE

Honey butter fried chicken, buttermilk waffle, mixed berries

#### PORK SAUSAGE "COWBOY" SKILLET

Roasted pepper-charred onion hash, smoked tomato gravy, sunny eggs, garlic toast

#### MAINE LOBSTER BLT +\$10

Old bay lobster salad, arugula, preserved tomato, smoked bacon, brioche, fries

#### CAPRESE FRITTATA

Mozzarella, roasted baby tomatoes, basil-pistachio pesto, side salad

#### BANANA FOSTER FRENCH TOAST

Caramelized rum bananas, cinnamon sugar, vanilla cream, smoked bacon

#### AMERICAN STANDARD BURGER

Premium wagyu beef, smoked bacon, American cheese, preserved tomato, au poivre, fries

### DESSERT

FOR THE TABLE

#### CHOCOLATE STUFFED DONUTS

Vanilla cream, caramel

# HERITAGE

FOOD + DRINK

## Father's Day Dinner Pre Fixe \$79

### FOR THE TABLE

#### BREAD BOARD

Herb focaccia, garlic butter, and marinated olives

### TO START

CHOICE OF:

#### CRISPY LEMON-PEPPER WINGS

Honey butter glazed, pink peppercorn, ranch

#### TRUFFLE POTATO CROQUETTES

Smoked gouda bechamel, truffle aioli

#### MAINE LOBSTER SLIDERS +\$5

Old bay mayo, pickled red cabbage

#### CHORIZO BROILED CLAMS

Apple + preserved lemon slaw, lime gremolata

#### SMOKED TOMATO BRAISED MEATBALLS

Mozzarella, sunday gravy, buttered focaccia, whipped ricotta

#### KALE + STRAWBERRY SALAD

Creamy mustard dressing, goat cheese, coconut-poppy granola

### ENTREE

CHOICE OF:

#### CRISPY CHICKEN LEG CONFIT

Truffled cream corn, green goddess frisee salad, roasted pepper chimichurri

#### PRIMAVERA RICOTTA CAVATELLI

Spring pea-mint pesto, charred zucchini, saffron ricotta

#### SURF + TURF +\$10

Braised shortribs, butter poached lobster, yellow velvet corn puree, cabbage-apple slaw, crispy shallots

#### SLOW BRAISED LAMB EN PAPILLOTE

Oregano + lemon spiced potatoes, sweet onions, tomatoes, house naan, "white sauce"

#### PAN SEARED SALMON

Smashed fingerling potatoes, asparagus, bearnaise sauce

#### SCALLOPS A LA PLANCHA

Roasted garlic puree, spring vegetable succotash, caramelized fennel, paprika oil

### DESSERT

FOR THE TABLE

#### CHOCOLATE STUFFED DONUTS

Vanilla cream, caramel