

HERITAGE

FOOD + DRINK

2024 FALL RESTAURANT WEEK LUNCH

STARTERS

CARAMELIZED APPLE + SQUASH SOUP

Black pepper cream, candied pecans, cider drizzle

SPICED CHICKEN MEATBALLS

Roasted peanut romesco, pickled red onions, herb salad

KALE + ROASTED GRAPE SALAD

Crispy chickpeas, honey crisp apples, feta, chai tea dressing

ADD: GRILLED SHRIMP +\$10 | CHICKEN CUTLET +\$8 | GRILLED CHICKEN +\$8

FLANK STEAK +\$12 | GRILLED SALMON +\$10

ENTREES

PASTRAMI SPICED PORK BELLY REUBEN

Toasted rye bread, gruyere, sauerkraut, Heritage mac sauce,
beer mustard, fries

“SMOKEHOUSE” BURGER

Crispy onions, cheddar, “H1” steak sauce, aioli, fries

PISTACHIO + RICOTTA AGNOLOTTI

Rosemary, red onions, roasted tomatoes, parm cream, crispy shallots

DESSERT

NUTELLA FILLED DOUGHNUTS

Vanilla cream, chocolate drizzle

PUMPKIN + APPLE BREAD PUDDING

Roasted walnut brittle, salted caramel, rum chantilly

HERITAGE

FOOD + DRINK

2024 FALL RESTAURANT WEEK DINNER

STARTERS

CARAMELIZED APPLE + SQUASH SOUP

Black pepper cream, candied pecans, cider drizzle

SPICED CHICKEN MEATBALLS

Roasted peanut romesco, pickled red onions, herb salad

SWEET POTATO + BACON HUSHPUPPIES

Brown butter hollandaise, bacon jam

KALE + ROASTED GRAPE SALAD

Crispy chickpeas, honey crisp apples, feta, chai tea dressing

ADD: GRILLED SHRIMP +\$10 | CHICKEN CUTLET +\$8 | GRILLED CHICKEN +\$8

FLANK STEAK +\$12 | GRILLED SALMON +\$10

ENTREES

PISTACHIO + RICOTTA AGNOLOTTI

Rosemary, red onions, roasted tomatoes, parm cream, crispy shallots

CRISPY DUCK CONFIT

Cauliflower puree, fall root vegetable hash, orange spiced pepitas

CAST IRON PORK TENDERLOIN

Sweet potato puree, brussels + bacon, pomegranate, cider demi

HERB CRUSTED COBIA "SCAMPI"

Caramelized cabbage, potatoes, garlic butter, saffron beurre blanc

DESSERT

NUTELLA FILLED DOUGHNUTS

Vanilla cream, chocolate drizzle

PUMPKIN + APPLE BREAD PUDDING

Roasted walnut brittle, salted caramel, rum chantilly