

HERITAGE

FOOD + DRINK

2024 SPRING RESTAURANT WEEK LUNCH

STARTERS

CHICKEN MEATBALLS

Soy glaze, broccoli, sesame crackers

LEMON-PEPPER WINGS

Dry rub, citrus-pink peppercorn glaze

POMEGRANATE + FETA SALAD

Market greens, marinated feta, walnuts, port-cherry vinaigrette

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

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

ENTREES

BRAISED PORK FLAUTAS

Flour tortillas, herb aioli, cucumber, herb salad

RICOTTA CAVATELLI

Spring pea-mint pesto, torn burrata

GRILLED CHICKEN + BACON SANDWICH

Muenster, lettuce, preserved tomato, mac sauce, fries

DESSERT

HERITAGE CHOCOLATE PUDDING

Salted caramel, whipped cream, cocoa nibs

CANNOLI CREPES

Sweet ricotta, pistachios, crispy cookie tuile, chocolate sauce

HERITAGE

FOOD + DRINK

2024 SPRING RESTAURANT WEEK DINNER

STARTERS

CHICKEN MEATBALLS

Soy glaze, broccoli, sesame crackers

ROASTED PORK BELLY

Dark roasted BBQ glaze, sunflower seeds, sesame chimichurri

LEMON-PEPPER WINGS

Dry rub, citrus-pink peppercorn glaze

POMEGRANATE + FETA SALAD

Market greens, marinated feta, walnuts, port-cherry vinaigrette

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

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

ENTREES

MAHI MAHI

Saffron couscous, candied almonds, herb salad

RICOTTA CAVATELLI

Spring pea-mint pesto, torn burrata

CAST IRON PORK TENDERLOIN

Root veg puree, roasted parsnips, horseradish demi

DUCK CONFIT POUTINE

Potato wedges, local cheese curd, frisee-mustard salad

DESSERT

HERITAGE CHOCOLATE PUDDING

Salted caramel, whipped cream, cocoa nibs

CANNOLI CREPES

Sweet ricotta, pistachios, crispy cookie tuile, chocolate sauce