

# 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