

SHELLS & SUCH

Dungeness Crab Hushpuppies	20
<i>Dungeness crab & sweet corn fritters, lemon-dill crème fraîche</i>	
Spicy Steamed Manila Clams	24
<i>Tomato broth-steamed Hama Hama clams, chorizo, tomatoes, baby peppers, grilled baguette</i>	
Crispy Calamari	17
<i>Roasted garlic-lemon aioli, lemon</i>	
Daily Hama Hama Oysters (gf)	1/2 dozen for 24
<i>fennel-shallot mignonette, lemon</i>	

TO SHARE

Charcuterie-20	Baked Brie - 22
<i>artisan meats, nuts, pickled veggies, olives, crostini</i>	<i>apricot mostarda, french bread</i>
Add Cheese- 10	Warm Spinach Artichoke Dip (v) -17
Arancini - 18	<i>a twist on a classic with toasted bread</i>
<i>smoked provolone and italian sausage stuffed risotto fritters with red pepper tomato gravy</i>	Foie Gras Torchon- 16
Smoked Salmon Dip - 21	<i>house jam, crostini</i>
<i>served cold with citrus & crostini</i>	Artisan Breads (v)- 12
	<i>whipped butter, garlic dip</i>

SOUPS & SALADS

Chef's Daily Soup - 7 CUP / 10 BOWL	Baby Lettuces (v / gf) - 13	Wedge - 17
Butternut Squash Bisque (v / gf) - 11	<i>Gem lettuces, roasted root vegetables, chèvre, honey almonds, sherry vinaigrette</i>	<i>Iceberg lettuce, Heritage candied bacon, little tomatoes, crispy shallots, avocado schmeer, buttermilk blue cheese dressing</i>
<i>chive crème fraîche, toasted pepitas</i>	Beet Salad (v / gf) - 17	
Harvest Salad (gf) - 17	<i>Gem lettuces, roasted beets, feta, walnuts citrus, mustard seeds, herb vinaigrette</i>	
<i>Roasted sweet potatoes, honey crisp apples, cranberries, spiced pecans, arugula, cider vinaigrette</i>		<i>Add to any salad: Chicken - 9 Prawns - 12 Steak*- 15</i>

BETWEEN BREAD

The Heritage Burger*	21
<i>8 oz custom chuck patty, cheddar, horseradish mayo, lettuce, onion, tomato, house butter roll; served with house-cut French fries, garlic-saffron aioli, ketchup</i>	
<i>Add: Bacon - 4 Fried Egg - 3 Gluten-free bun - 3</i>	
Prime Rib "Philly"	25
<i>Shaved Allen Brothers Prime Rib, provolone, caramelized onions, horseradish crema, sweet hot peppers, au jus</i>	
Roasted Portobello (v)	20
<i>Griddled tomatoes, pesto aioli, melted onions, smoked provolone, eggplant, arugula, focaccia</i>	
The Reuben	18
<i>House cooked & sliced corned beef, swiss, sauerkraut, 1000 Island, house caraway rye</i>	
Turkey Grilled Cheese	18
<i>Dill Havarti, oven-roasted tomatoes, lemon-dill aioli, house sourdough</i>	
<i>All sammies served with choice of: house potato chips OR house cole slaw</i>	
<i>Sub: Daily soup - 3 House-cut French fries - 2</i>	
Fresh Fruit - 3 Salad - 2	
Gluten-free bun - 3	

MAINS

Citrus Honey-Brined Half Chicken (gf)	35
<i>Smoked gouda & chive whipped potatoes, roasted carrots, creamy sherry jus</i>	
Grilled Bone-In Tomahawk Pork Chop* (gf)	45
<i>Delicata squash, roasted brussel sprouts, cipollini onion, smoked bacon bits, mustard crema</i>	
Fresh Egg Pasta	36
<i>Red wine braised short rib, caramelized fennel, cherry tomatoes, local kale</i>	
Steak Frites	58
<i>Grilled 12 oz Prime Allen Brothers NY Strip, chimichurri, house-cut fries, garlic-saffron aioli</i>	
Everyday Fish Fry	31
<i>Panko-crusted Ling Cod, house cole slaw, house-cut French fries, caper remoulade, lemon</i>	
Autumn Farro (v)	26
<i>Butternut squash, wild mushrooms, roasted apples, sage and pumpkin seeds</i>	
Grilled Cauliflower 'Steak' (vegan / gf)	26
<i>Flageolet beans, artichoke, tomato, fresh herbs</i>	
The Culinary Team's Coastal Catch* (gf)	MP
<i>Wild mushroom risotto, crispy sweet potatoes, kale, pomegranate, leek crema</i>	
Pork Marsala	31
<i>Homemade pork meatballs, creamy polenta, mushroom marsala, fall greens</i>	

SIDES

House-Cut French Fries (v) - 8	Truffle Mac N Cheese - 18
<i>garlic-saffron aioli, ketchup</i>	<i>black truffle, broccolini, parm</i>
Sauteéd Veggies (v / gf) - 11	Wild Mushroom Risotto (v / gf)- 16
<i>squash, cauliflower, snap peas, herbs</i>	<i>Creamy aborio rice, wild mushrooms</i>

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Not all ingredients are listed in menu descriptions. Please ask your server if you have any concerns. Menu items and pricing are subject to change due to seasonality and product availability. 20% gratuity will be added to parties of 5 or more.

HERITAGE

RESTAURANT BAR

Friends | Family | Food

WINE BY THE GLASS

BUBBLES

Sparkman Six Atmospheres Blanc de Blanc WA State	16 / 60
Eyrie Spark Rosé N/V Dundee Hills, OR	15 / 56

WHITES

Tranche Estate Chardonnay 2021 Columbia Gorge, WA	16 / 60
Métier by Delille Cellars Sauvignon Blanc 2023 Columbia Valley, WA	14 / 52
Mark Ryan Viognier 2024 Yakima Valley, WA	16 / 60
Laporte Le Bouquet Sauvignon Blanc 2023 Loire Valley, France	14 / 52
Panicaut Côtes du Rhône 2022 Rhône Valley, France	13 / 48

ROSÉ

Long Shadows Julia's Dazzle 2024 Columbia Valley, WA	14 / 52
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REDS

Dunham Trutina Red Blend 2022 Columbia Valley, WA	18 / 68
Ken Wright Pinot Noir 2024 Willamette Valley, OR	16 / 60
Structure 'Heritage Cabernet Sauvignon 2022 Columbia Valley, WA	15 / 56
Long Cellars Carménère 2022 Yakima Valley, WA	14 / 52
Gorman Leave the Gun, Take the Canoli Red Blend 2022 Columbia Valley, WA	15 / 56
Cuilleron Les Vignes d'a Côté Syrah 2024 Rhône Valley, France	14 / 52

ZERO PROOF

Best Day Brewing West Coast IPA - 6
Freixenet Legro Sparkling White - 10 / 36

Nowhere Ridgeline - 7
Cherry, ginger, maple
Solstice Sour - 14
Pathfinder, Blood Orange-Vanilla Syrup, Lemon

Fallen Leaves - 14
DHOS Gin, Apple-Cinnamon Syrup, Soda

CRAFTED SPECIALTIES

Heritage Manhattan Rye whiskey, sweet vermouth, Sennza Autumn, vanilla	18
Woodinville Barbie Vodka, house rhubarb syrup, lemon	15
Misty Isle Old Fashioned Ardbeg 10yr, honey simple, bitters, smoked sea salt	17
The Witching Hour Gin, lemon, blackberry-sage simple, elderflower, absinthe	17
El Pera Dorada Reposado tequila, pear pureé, allspice dram, lime	16
Autumn Sour Woodinville bourbon, allspice dram, maple syrup simple, lemon, egg white	17
Apple of my Eye Bourbon, apple-cinnamon simple, Frangelico, lemon	15
Hot Buttered Rum Dark rum, spiced butter, hot water, nutmeg	15

LOCAL BEERS ON DRAFT

Ask your server
about our current offerings

COFFEE & TEA

Caffe Lusso (Redmond, WA)
Guatemala Finca Single Origin Coffee - 4 Regular or Decaf
Rare Tea Celler (Chicago, IL)
Emperor's Mint Meritage Emperor's Chamomile Pomegranate Green Dream Emperor's House Chai Regal Earl Grey Regal English Breakfast Grapefruit Grove Noir Gingerbread Dream Rooibos
5
2017 Vintage Grapefruit Pu-erh
6

Keep up to date on Heritage Happenings...



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