



## FIRST BITES

HERITAGE WEDGE SALAD WITH SHAFT BLUE CHEESE  
buttermilk, red onions, smoked wild plum,  
nueske's applewood bacon 14

SAN MARZANO TOMATO ARANCINI with FONTINA  
basil aioli, parsley, grana padano 13

LOCAL GREEN SALAD  
romaine, arugula, spinach, cherry tomatoes,  
balsamic-sherry dressing 12

**SPICY SWEET AND SOUR FREE-RANGE CHICKEN WINGS**  
cucumbers, chives, arugula, red onions 15

ROASTED RED PEPPER SOUP with MAINE LOBSTER  
sautéed corn, spanish smoked olive oil 14

## LARGER PLATES

HONEY-TEA BRINED ROASTED SONOMA CHICKEN  
eggplant caponata "agrodolce", olives,  
fennel- herb salad, lemon vinaigrette 25

PAN ROASTED LOCAL KING SALMON  
heirloom tomato water, sautéed zucchini and squash,  
fennel-cauliflower puree 28

BLUE CHEESE CRUSTED PRIME BEEF RIBEYE  
sauce bordelaise and roasted potatoes 32

MESQUITE GRILLED DUROC PORK CHOP  
white corn purée, braised little gems, oregon sea salt,  
grilled nectarines, wild plum-red wine sauce 26

PAN ROASTED ZUCCHINI AND SQUASH FRITTER  
grilled avocado, almonds, pickled cabbage  
and red wine vinaigrette 19

PRIME BEEF BOLOGNESE  
house-made tagliatelle, san marzano tomato,  
chili, parmigiana-reggiano 23

SUMMER BASIL AND LOCAL VEGETABLE ANGEL HAIR PASTA  
sweet basil, shallots, garlic, tomatoes, squash, zucchini 19

## SIDES all 7

ROASTED POTATOES  
garlic confit, parsley, extra virgin olive oil

GRILLED BROCCOLINI  
lemon vinaigrette and toasted almonds

SWEET WHITE CORN  
lime, chili, honey, ricotta salata

FRIED CAULIFLOWER  
preserved lemon aioli, garlic breadcrumbs

*Scambria Bakery Bread*  
and house cultured butter available on request \$4

## FAMILY STYLE CHEF TASTING

Three Courses- \$40 per guest

*Full table participation is asked please  
Tasting menu is available this evening from 5pm until 8:30pm*

### TO BEGIN

LOCAL CHERRY TOMATOES AND BURRATA  
basil aioli, red onions and balsamic  
---and---

GRILLED LITTLE GEMS  
red wine vinaigrette and pickled peppers

### MIDDLE COURSE (Supplement \$8 per guest)

SUMMER SQUASH and CORIANDER SOUP  
pine nuts, cherry tomatoes, basil  
---and---

BLACK PEPPER TAGLIATELLE CARBONARA  
pancetta, garlic, shallots, egg yolk

### ENTRÉES

BUTTER POACHED LOCAL PETRALE SOLE  
tomato, eggplant, kalamata olives, capers, grilled broccolini  
---and---

MESQUITE GRILLED CAP OF RIBEYE  
grilled corn panzanella, cucumber, rosemary croutons

### TO FINISH...

GUAVA CRÈME BRÛLÉE  
with local strawberries

## AFTER DINNER SWEETS all 10

FRESH BAKED COOKIES AND FOAMED VANILLA MILK  
assortment of peanut butter, chocolate chip, brownies

DARK CHOCOLATE PANNA COTTA  
almond, wild summer plum puree, rainier & bing cherries

Executive Chef/Owner Cameron Lewark

Chef de Cuisine Sean Schoeben

**Kitchen Hours:** Sun-Thurs: 5pm-9pm / Fri-Sat: 5pm-10pm **Bar Hours** 3pm-Midnight daily **Sunday Brunch:** Sun 11am-3pm

Follow us on Instagram @heritagerestaurantbar

Visit us online at [www.heritagerestaurantbar.com](http://www.heritagerestaurantbar.com)

*Ask us about using our space for your next private event or special occasion! (415)386-2200*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.*