



## HERITAGE BAR BITES

*Served from 3pm-6pm*

WEDGE SALAD WITH SHAFTS BLUE CHEESE 9  
buttermilk, red onions, smoked wild plum, nuesk's apple wood bacon

HERITAGE CHEESEBURGER 14  
house grind prime beef, lettuce,  
thousand island, onions and roasted potatoes  
*add bacon \$3 / add avocado \$2 / vegetarian \$1*

PRIME BEEF BOLOGNESE 13  
fresh tagliatelle, chili, parmigiana-reggiano

SAN MARZANO TOMATO ARANCINI with FONTINA 7  
basil aioli, parsley, grana padano

GRILLED LITTLE GEMS 8  
red wine vinaigrette and pickled peppers

FRIED CAULIFLOWER 7  
preserved lemon aioli, parsley

PRIME BEEF BOLOGNESE 13  
fresh tagliatelle, chili, parmigiana-reggiano

GARLIC ROASTED POTATOES 7  
rosemary, paprika, confit garlic

GRILLED CHEESE and TOMATO SOUP 11  
black pepper, sweet basil, parmigiana

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**Kitchen Hours:** Sun-Thurs 5pm-9pm, Fri-Sat 5pm-10pm

**Bar Hours** 3pm-Midnight daily **Weekend Brunch:** Sat and 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.

Executive Chef / Owner- Cameron Lewark

Chef de Cuisine – Sean Schoeben