



BRUNCH MENU

HERITAGE TWO EGG BREAKFAST eggs any style, roasted potatoes, toast, applewood bacon	14
MASCARPONE STUFFED FRENCH TOAST granny smith apples, toasted almonds, vanilla, maple syrup	14
SPRING GREEN SALAD toasted almonds, red onion, balsamic vinaigrette, shaft blue cheese	13
WEDGE SALAD shaft blue cheese, roasted beets, red onions, bacon, blue cheese dressing	14
TOMATO SOUP & GRILLED CHEESE confit garlic, olive oil, black pepper	13
PRIME BEEF BOLOGNESE house-made tagliatelle, san marzano tomato, chili, parmigiana-reggiano	17
HOUSE MADE CARBONARA tagliatelle, apple wood smoked bacon shallots, garlic, green onions	17
FRIED CHICKEN SANDWICH & SALAD texas toast, lettuce, onion, pickled cabbage, basil aioli	18
HERITAGE CHEESEBURGER cheddar, sliced onions, iceberg, thousand island, house pickles, garlic fries add avocado 2/ bacon 3/ blue cheese 3/ vegetarian	18

SIDES

Garlic Fries 7

Applewood Smoked Bacon 5

Toast with Butter 4

All bread provided by Sciambra French Bakery, Napa

Coffee Drinks

Coffee	4
Espresso	5
Cappuccino	5
Mocha	5
Americano	5

Tea & Juice all 4

Tea

Orange Juice

Cranberry Juice

Tomato Juice

FROM THE BAR

Mimosa 11

Bloody Mary 10

Greyhound 10

Caposaldo Sparkling Prosecco Brut Italy NV 11/44

All YOU CAN DRINK MIMOSAS (per person) 25

Executive Chef/Owner Cameron Lewark

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

Ask us about using our space for your next private event or special occasion!

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