



## **BRUNCH MENU**

FRITTATA with SWEET PEPPERS, GRILLED BROCCOLINI and ARUGULA goat cheese, pickled onions	14
SCOTTISH SALMON BENEDICT poached eggs, roasted pepper béarnaise, english muffin, arugula	16
CHICKEN and BASIL AIOLI SALAD SANDWICH tomato, pickled cabbage, onion, potato bun, fries	13
SWEET AND SPICY FREE-RANGE CHICKEN WINGS cucumbers, chives, arugula, red onions	13
CHEDDAR GRILLED CHEESE AND TOMATO SOUP basil, extra virgin olive oil	12
PRIME BEEF BOLOGNESE fresh tagliatelle, chili, san marzano tomato, parmigiana-reggiano	16
WEDGE SALAD WITH BLUE CHEESE smoked wild plum, applewood bacon, chives	14
MASCARPONE STUFFED FRENCH TOAST banana rum, strawberries, shaved almonds, vanilla, maple syrup	13
HERITAGE TWO EGG BREAKFAST eggs any style, roasted potatoes, whole grain toast, applewood bacon	13
HERITAGE CHEESEBURGER cheddar, sliced onions, iceberg, thousand island, house pickles, garlic fries	16

## **SIDES**

Roasted Potatoes	5
Garlic Fries	6
Nueske's Applewood Smoked Bacon	5
Whole Grain Toast with House Cultured Butter	4

*All bread provided by Sciambra French Bakery, Napa*

## **Coffee, Tea & Juice all 4**

Coffee	
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

Chef de Cuisine Sean Schoeben

**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!

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