



HOUSEMADE SOUP

- Manhattan Clam Chowder** 7
- French Onion Soup** 6
garlic crouton / swiss & provolone au gratin
- Angus Beef Chili** 7
green onions / sour cream / sharp cheddar

SMALL PLATES

- Jumbo Chicken Wings**
Flavors: buffalo / mild / BBQ / thai chili / celery / blue cheese dressing 12
- Heritage Nachos *GF**
white corn tortilla chips / cheddar / jalapeno / black olive scallion / tomato / bacon / salsa / guacamole & sour cream 11
- Add chicken 5 Add Chili 4
- Grilled Quesadilla**
flour tortilla grilled / cheddar and jack cheese / salsa / guacamole sour cream 10
- Add Chicken 5
- Fish & Chips** beer battered cod with cole slaw and French fries, truffle remoulade 15
- Charcuterie**
grissini, local cheese, prosciutto, onion marmalade, salami, pepperoncini, mustard, crystalized ginger 15
- Volcano Tuna** seared cajun ahi tuna over teriyaki noodles with scallion and sesame seeds 14

SALAD

- Beet & Avocado *GF**
arugula, beets, tomato, cucumber, pine nuts, pistachio vinaigrette 14
- Quinoa & Arcadian Green* GF**
tomato, garbanzo bean, manchego, marinated pepper, lemon and champagne vinaigrette 14
- Antipasto Salad *GF**
supersata, prosciutto, marinated broccolini, mozzarella, olives, shaved lettuce, pepperoncini 16
- Cobb with Twist *GF**
romaine lettuce / olives / bacon / quail egg / avocado / tomato / crystallized ginger / cucumber / ranch or balsamic dressing 14
- Caesar & Kale**
herb croutons / house caesar dressing / grated grana padano 11

Add chicken 5 salmon 15

PASTA

- Ask for crushed red pepper or topped with extra parmesan**
- Cavatapi** with cajun crème sauce, grill chicken, basil, caper, sun dried tomato 17
- Linguine Angelo**, rich pasta with prosciutto, garlic asparagus tips, roasted tomato and fresh basil 17
- Orecchiette** with ratatouille seasonal vegetables in garlic red sauce 18

HANDHELDS

- choice of house fries / sweet potato fries or baby greens
- Heritage Grilled Cheese**
four cheese blend, caper lemon marinara sauce, wheat berry texas bread 11
- Buffalo Chicken Sandwich BLT**

crispy buffalo chicken, cole slaw, lettuce, tomato, bacon,
truffle remoulade, toasted ciabatta 13

Tavern Club

triple decker sandwich with your choice of chicken or
oven roasted turkey. Mayo, bacon, tomato, crisp lettuce,
pickle, rye bread 12

Zucchini Prosciutto Wrap

crispy zucchini, sliced prosciutto, arcadian lettuce, aged
balsamic, fresh mozzarella, herb wrap 12

Grown Up Mac & Cheese

comfort food at its finest/ four cheese blend, classic,
pesto or sriracha with butter chive panko crust 15

**gluten free pasta available upon request*

**Heritage Burger: lettuce, tomato, pickle and cole
slaw 14**

Choice of Swiss, Cheddar, Provolone or American.

**Extra sides \$ 2 each : bacon, avocado, mushroom,
sautéed onions,**

MAIN PLATES

Ribeye Steak

grilled to perfection, fingerling potato, sautéed
in garlic vegetables , demi glace

28

Smoked Bacon Wrapped Meatloaf

house recipe / roasted shallots / house demi-glace /
fingerling potato/ sautéed in garlic vegetables 17

Voodoo Salmon

Pan Seared Salmon Filet, BBQ burr blanc, wild rice,
sautéed in garlic vegetables **21**

Coleman Organic Half Roasted Chicken *GF

wild rice, sautéed in garlic vegetables, pan gravy
20

Seared Halibut

caramelized cauliflower, wild rice, mushroom ragout
with citrus volute sauce 28

Ferro Pilaf *GF *V

vegetable ragout, seasonal legumes, quinoa, sun dried
tomato, white wine broth 19

Late Breakfast

Stovetop Asparagus Frittata, prosciutto, chive onion,
parmesan 13

Hangover Fries: house fries, cheddar cheese, chili,
cheese sauce 13

DESSERT

Warm Apple Tart 8

vanilla bean ice cream

Triple Chocolate Mousse Cake 9

Tress Leeches Cake 9

S'mores Skillet 8

**GF = gluten free item*

**V = vegan item*