

Heritage 485

RESTAURANT & BAR

...Can Be Modified To Be Gluten Free

Soup Daily Selection Market

Sautéed Calamari Aged Chorizo, Leeks, New Potato, Shallot, Italian Parsley (GF) 11

Oysters on the Half James River Oysters, Cocktail, Lemon (GF) 12/23

Stuffed Figs Black Mission Figs, Gorgonzola Mousse, Almonds, Prosciutto, Balsamic (GF) 9

Flat Bread Mascarpone, Duck Confit, Maryland Honey Crisp Apples, Pomegranate, St Mary's Honey, Baby Kale 11

Crab Pot Pie Blue Crab, Sherry Cream, Potatoes, Puff Pastry 14

Shrimp & Grits Shallot Cream, House-made Tasso, Stone Ground Grits (GF) 13

Mini Lobster Roll Hawaiian Roll, Maine Lobster, Special Sauce 11

Apples & Beets Honey Crisp, Pickled Beets & Fennel, Walnuts, Gorgonzola, Orange, Spinach, Yogurt, Champagne Vinaigrette (GF) 11

Baby Kale "Caesar" Baby Kale, Caramelized Onions, Crispy New Potatoes, Dijon Dressing, Pancetta (GF) 11

Wedge Salad Baby Iceberg, Pickled Red Onions, Crispy Pork Belly, Apple Cider Soaked Carrots, Buttermilk Dressing (GF) 10

Add Protein: Shrimp 9 Crab Meat 6 Grilled Chicken 6 Fried Chicken Tenderloins 6 Steak 12 Crab Cake 18

Risotto Carnaroli Rice, Wild Mushrooms, Grana Padano (V) 17

Ragu Slow Cooked Lamb & Pork, Potato Gnocchi, Grana Padano 24

Ravioli Local Butternut Squash & Ricotta Cheese, Sage Brown Butter (V) 17

Crab Cake 100% Maryland True Blue Crab, Broccolini, Tricolor Fingerling Potatoes, Remoulade 29

Vegetable Korma Coconut Curry, Cauliflower, Lima Beans, Peas, Potatoes, Cashews, Basmati Rice, Cucumber Raita (Vegan/GF) 17

Heritage Burger House Ground, Gruyere, Mayo, Pickled Red Onion, Iceberg, Grilled Brioche Roll 14...

Duck Confit Forbidden Black Rice Pilaf with Sweet Potato & Red Onion, Baby Turnips, Sour Fig Marmalade (GF) 24

Heritage Fried Chicken Half Chicken, Sweet Potato Puree, Southern Style Collards, Country Gravy 20

Berkshire Pork Chop Pennsylvania Pork, Mascarpone Polenta, Romanesco Cauliflower, Apple Pomegranate Chutney (GF) 26

Nana's Pot Roast Slow Cooked Chuck Roast, Seasonal Vegetables, Baby Potatoes, Red Wine Broth (GF) 20

Teres Major Steak Bistro Filet, Maryland Sweet Potato Puree, Brussels Sprouts, Port Wine Demi-Glace, Chive Butter (GF) 26

Swordfish Creamed Celeriac & Butternut Squash, Bulgur Wheat, Pearl Red Onions, Brown Butter 26

Sweet Potato Puree 5 **Southern Style Collards** 5 **Hand Cut Fries** 4 **Brussels Sprouts** 6

Broccolini 5 **Side Salad** 6 **Tricolor Fingerling Potatoes** 6 **Mascarpone Polenta** 5

20% Gratuity may be added to parties of 6 or more. No separate checks.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness.
Menu substitutions may incur an upcharge.