

HERITAGE

FOOD + DRINK

HUDSON VALLEY RESTAURANT WEEK

3 COURSE MENU \$22.95

TO START

SQUASH + APPLE SOUP

Caramel corn, chili flake

WARM OLIVES + BREAD

Rosemary, citrus, garlic

BEEF + WALNUT DIP

house-made pita, goat cheese

CHOPPED FALL SALAD

Red leaf, butternut squash, tomatoes, cucumbers, red onion, gooseberries, pita chips, sumac vinaigrette

ADD: GRILLED SHRIMP +\$7 | FRIED CHICKEN +\$5 | WOOD GRILLED CHICKEN \$5

STRIP STEAK +\$10 | WOOD GRILLED SALMON +\$8

SUPPER

GRILLED CHEESE

Local cheddar, house smoked ham, red onion jam, sourdough bread

TWO PIECE FRIED CHICKEN

Buttermilk fried chicken, hot honey, pepper relish, cole slaw, biscuit

BAJA FISH TACOS

Beer battered cod, red cabbage, spicy aioli, black bean salad

AUTUMN GRAIN BOWL

Brown rice, quinoa, sweet potato, apple, kale, smoked gouda, maple-balsamic vinaigrette

DESSERT

HOUSE MADE "CHIPWHICH"

Chocolate chip + pretzel cookie, vanilla ice cream, salted bourbon caramel

BAKED APPLE

Oat crumble, rum-raisins, coconut cream

HERITAGE

FOOD + DRINK

HUDSON VALLEY RESTAURANT WEEK

3 COURSE MENU \$32.95

TO START

SQUASH + APPLE SOUP

Caramel corn, chili flake

LAMB FLATBREAD

crispy lamb, beet & walnut spread, yogurt, mint

SALMON RILLETTE

Crudites & rosemary crackers

CHOPPED FALL SALAD

Red leaf, butternut squash, tomatoes, cucumbers, red onion, gooseberries, pita chips, sumac vinaigrette

ADD: GRILLED SHRIMP +\$7 | FRIED CHICKEN +\$5 | WOOD GRILLED CHICKEN \$5

STRIP STEAK +\$10 | WOOD GRILLED SALMON +\$8

SUPPER

BRAISED SHORT RIB

Parsnip risotto, crisp salsify

WOOD GRILLED CHICKEN PAILLARD

Fennel + apple salad, goat cheese, pomegranate gastrique

FISH + CHIPS

Beer battered cod, red cabbage slaw, tartar sauce, fries

STUFFED DELICATA SQUASH

Brown rice, quinoa, sweet potato, apple, sauteed kale, walnut, smoked gouda, maple-balsamic vinaigrette

DESSERT

HOUSE MADE "CHIPWHICH"

Chocolate chip + pretzel cookie, vanilla ice cream, salted bourbon caramel

BAKED APPLE

Oat crumble, rum-raisins, coconut cream