



## RESTAURANT WEEK LUNCH

### STARTERS

#### HONEYNUT SQUASH SOUP

Coconut curry, pickled chilis, spiced cheerios

#### CAST IRON KOREAN QUESO DIP

Rice paper crisps, scallions, pickled veg

#### “CARBONARA” SALAD

Pork Belly, poached egg, market lettuces, cacio dressing, pickled onions

### ENTREES

#### MUSHROOMS AND POLENTA

Cheddar whipped polenta, wild mushrooms, poached egg, herb breadcrumbs

#### CRISPY PORK CUTLET SANDWICH

Cole slaw, pimento, herb aioli, toasted ciabatta, fries

#### MUSSELS AND FRIES

Black pepper cream, tarragon, fennel, toasted ciabatta, aioli

### DESSERTS

#### CANNOLI “CHIPS & DIP”

Cinnamon sugar cannoli chips, whipped ricotta, chocolate sauce, pistachio

#### “PB&J” ICE CREAM SUNDAE

Peanut butter mousse, vanilla ice cream, mixed berry jam,  
brown butter crumble, salted brittle

# HERITAGE

FOOD + DRINK

## RESTAURANT WEEK DINNER

### STARTERS

#### HONEYNUT SQUASH SOUP

Coconut curry, pickled chilis, spiced cheerios

#### CAST IRON KOREAN QUESO DIP

Rice paper crisps, scallions, pickled veg

#### “CARBONARA” SALAD

Pork Belly, poached egg, market lettuces, cacio dressing, pickled onions

#### CHICKEN LIVER MOUSSE

Crostini, fig jam, capers, apple mostarda

### ENTREES

#### LINGUINIE VONGOLE

Clams, roasted garlic, lemon, butter, herbs, gremolata

#### MUSHROOMS AND POLENTA

Cheddar whipped polenta, wild mushrooms, poached egg, herb breadcrumbs

#### FRIED CHICKEN RICE BOWL

Pickled onions, chilis, cucumbers, edamame, herb salad,  
spicy mayo, scallions, sesame

#### PORK CHOP & VINEGAR PEPPERS

Creamy polenta, broccolini, cherry bomb peppers, balsamic jus

### DESSERTS

#### CANNOLI “CHIPS & DIP”

Cinnamon sugar cannoli chips, whipped ricotta, chocolate sauce, pistachio

#### “PB&J” ICE CREAM SUNDAE

Peanut butter mousse, vanilla ice cream, mixed berry jam,  
brown butter crumble, salted brittle