

Chef's Seasonal Menu

(Available 4pm Until Close)

Study of Asparagus	18
(Poached White, Grilled Purple, and Tender Green) Pickled Strawberries, Honey Cured Egg Yolk, Champagne Sabayon	
Beet Salad #3	12
Mizuna, Arugula, Goat Cheese, House Vinegar, Beet Chips, Cashew & Pecan Brittle	
Roasted Citrus-Miso Heirloom Cauliflower	16
Preserved Lemon Pesto, Chili Crisp, Ramp Chips	
Warm Baked Vidalia Onion Pie Skillet	17
Borona Sourdough, Potato Chips, Radish, Kohlrabi, Shaved Yolk + Herring Roe	
Tartare of the Day	18
Seasonal Garnish, Nori, House Crackers	
House-Made Braunschweiger	18
Borona Sourdough, Seasonal Pickles, Bread and Butter Pickles, Kimchi Mustard, Shaved White Onion	
Crispy Duck Confit Leg	28
Beet Puree, Apple Black Garlic, Pickled Cherries, Rhubarb Jus	
Charcoal Roasted Hamachi Collar	26
Fish Sauce Caramel, Radishes, Cilantro, Kimchi	
Iron Skillet Halibut	28
Lobster Cream, Carrot Cous Cous, Pickled Daikon	

Ramp Fest!

Grilled Ramps and Iberico Ham	28
Gribiche, Egg Jam, Truffle Chile Crisp, Garlic Chips	
Baked Ramp Cannelloni	32
Grilled Shrimp, Scallop Mousse, Ramp Cream, Spinach Year-Old Ramp Kimchi Salad, Celery Root	
Sumac Wood Grilled Steak Frites with Ramp Salt	35
Ramp and Bleu Cheese Butter, English Pea-Preserved Lemon Hummus, Grilled Ramps, Pickled Radish + Seared Foie Gras	
	8

Sides

(a la carte 6/ea)

Charred Broccoli in Caesar Dressing
Boursin Coleslaw
Togarashi Fries



Caviar*

All Caviar is Served with House-made Bread, Pickles, Potato Chips,
and Traditional Accoutrements

15g (½ oz) / 30 g (1 oz)

Polanco Siberian Reserve	70 / 120
Uruguay. [Acipenser Baerii] Highly Aromatic, Delicate.	
Polanco Siberian Grand Cru	90 / 160
Same as above, but from the top 1% of the farm. A house favorite.	
Polanco Golden Osetra	90 / 160
Uruguay. [Acipenser Gueldernstaedi] Cream, Butter, Nuts, Soft	
Polanco Sterlet	80 / 140
Uruguay. [Acipenser Ruthenus] Tart, Crisp, Delicate	
Rare Tea Cellar Golden Kaluga	80 / 140
Asia. [Huso Huso / Daricus] Almonds, cheese, olive oil	
Sterling Supreme White Sturgeon Caviar	70 / 120
California. [Acipenser Transmontanus] Dark, Tannic, Mushrooms	

Chef's Reserve Caviar*

All Reserve Caviar is served Chef's Style with Cool Ranch Beignets,
Chicharron, House-made Bread, Pickles, Potato Chips, and
Traditional Accoutrements. Served in Full 30g Tins.

Polanco Osetra Grand Cru "Black Label"	250
Uruguay. [Acipenser Gueldernstaedi] Life Changing, Butter, Cream, Hazelnuts, Smooth and Nutty	
Polanco Osetra 'Black Label' Owner's Selection	450
Uruguay. [Acipenser Gueldernstaedi] Rarest of the rare – 2kg total production. Only available at Heritage! Smooth and buttery, sublimely mellow, blonde and translucent	
Rare Tea Cellar Golden Osetra	250
Denmark. [Acipenser Gueldernstaedi] Creamy, Soft, Butter, Nutty	
Rare Tea Cellar Beluga Hybrid	275
Germany. [Acipenser Baerii, Huso Huso] Super Dark, Anchovy. Pleasantly Aggressive.	
Rare Tea Albino Sterlet	250
Italy. Creamy, Blue Cheese, Funky.	

Grand Caviar Tasting.....**150**

A flight of four Polanco Caviars presented by Chef,
served with traditional accoutrements. 32 grams total.
Serves 1-2 people.

Baller Caviar Tasting.....**500**

A flight of four Polanco Caviars and a full tin of Black
Label, presented and served with all of Chef's Style
reserve accoutrements. 60 grams total. Serves 1-4
people. Paired with a bottle of Champagne.

Add 30g Tin Polanco Owner's Selection +400

Rare Tea Reserve Tasting.....**400**

A flight of three Rare Tea Cellar Caviars presented by
Chef and served with Chef's Style accoutrements.
Choice of 3rd Caviar: Osetra, Beluga Hybrid, Albino Sterlet.

Oysters*

Chebooktook, New Brunswick, CAN	4.0
Balanced Brine, Sweet Brothy Finish	
Wellfleet, MA, USA	4.5
Creamy, Sweet, Briny, Balanced	
Queens Cup, PEI, CAN	4.5
Equal Parts Sweet and Fresh, Crisp Brine	

Pickled, Smoked, or Cured

	2 ounces -12
	4 ounces -20
	Chef's Selection Platter - 60
Togarashi Hot Smoked Salmon	
Kimchi Aioli, Cilantro	
Gravlax**	
Crème Fraiche, Herbs	
Pickled Herring	
Beets, Crème Fraiche, Potato Chips	
Smoked Trout Dip	
Trout Roe, Black Pepper, Flowers & Herbs	

Roe*

[All Roe is served with house-made bread, pickles, potato chips, and traditional accoutrements]

	15g (½ oz) / 30 g (1 oz)
Bourbon Barrel Smoked Rainbow Trout	20 / 35
Wild North American. Sweet, Mild, Medium Pearl	
Smoked Golden Whitefish	20 / 35
Wild Great Lakes. Creamy, Light Smoke, Tiny Pearl	
Salmon	15 / 25
Wild Pacific Northwest. Juicy, Creamy, Large Pearl	
Paddlefish	80/150
Mississippi. Blue Cheese, Light Tannins	

Ode to the Museo del Jamón

Celebrating Madrid's famous El Museo del Jamón and our love for Red Label Jamon (½ Iberico and ½ Duroc)

Iberico Jamón 1oz	42
48 Month Aged, Acorn Fed, Red Label	
Cucurucho	35
½ oz Jamón, Nori, Polanco Osetra Caviar (2pcs)	

*Served raw or undercooked or contain raw or undercooked ingredients

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

***5% is added to all checks to offset rising operational costs.

Casual Plates

Banchan	15
House Pickled Veggies & Kimchi	
Smoked Duck & Crab Eggroll	7ea
Bacon, Chinese Mustard, Sweet Chile	
Korean Fried Chicky Nuggies	14
House Sauce, Scallions, Sesame Seeds	
Beer Battered Fried Cheese Curds	14
Herb Ranch, Down in Mexico Jam	
Chicharron	12
House-Made Pimento Cheese	
Wood-Grilled Ribs	18
Gochujang BBQ, Mandarin Orange, Cilantro, Peanuts	

Dumplings & Noodles

Lamb and Shitake Mandu Dumplings	14
Apple Black Garlic Puree	
Chive Dumpling (Vegan)	14
Chinese Chives, Wood Ear, Tofu, Black Vinegar, Chili Crisp	
Kopytka Potato Dumplings #2	16
Boursin Porcini Duxelle, Beurre Blanc, Fried Garlic, Paddlefish Roe	
Prime Rib Pierogi	16
Horseradish Cream, Giardiniera, Purple Kraut, Bordelaise	
Tteok-bokki Dumplings (Vegan)	16
Black Bean-Garlic Jus, Edamame, Bean Sprouts, Wild Greens, Green Beans, Pickled Radish	
+ Smoked Pork Shoulder, Cumin Lamb, or Chicky Nuggies	6
+ Mapo Tofu	4
Classic Heritage Ramen	16
Miso-Mushroom Broth, Seasonal Vegetables, Hand Pulled Noodle	
+ Pork OR Fried Chicken.....	6
+ Mapo Tofu	4
+ 60 Minute Egg.....	3

Sandwiches

8oz Steak Burger**	16
Heritage Burger Sauce, 'Merican Cheese, Bread & Butter Pickles, Onion Jam, Shreddy Letty	
+ Egg.....	3
+ Bacon.....	3
+ Seared Foie Gras.....	8
No Regrets Burger	35
Sunny Duck Egg, Duck Rilletete, Paddlefish Roe, Gold Leaf	
Korean Fried Chicken Sandwich	16
Bread & Butter Pickles, Kimchi, Spicy Aioli	
Chicago-Style Italian Shaved Lamb Sandwich	16
Peppers, Provolone, Jus, House Fermented Giardiniera	