FIRST

The Farm Board - house-made pecan smoked wagyu beef sausage, chicken sausage, chef’s choice of house pickled vegetables, garden quiche, Texas Manchego, house cheddar crackers seasoned chicken cracklings 27

Fried Green Tomatoes - fresh green slicers, red pepper remoulade 14

Pickled Shrimp - wild-caught Gulf shrimp, bacon rendered aioli, pickled watermelon & red onion, Jubilant greens, sweet peppers. Served on toasted house focaccia 18

Beef Kofta Wraps - ground wagyu beef, garlic, red pepper, tzatziki, spicy pickled peppers, Persian cucumbers, tomatoes, grilled Italian pepper, green olives 19

Windy Meadows Chicken Wings - marinated & grilled satay-style wings, honey-soy glaze, peanut ginger sauce, cucumber pico 16

Poached Pome Salad - red-wine poached pears, cider poached apples, Jubilant mixed greens, spiced pecans, dark cherry vinaigrette, lemon ricotta, candied orange zest 17

Mushroom Soup - 5 | 9

ACCOMPANIMENTS

Balsamic Fried Brussels Sprouts - with freshly grated parmesan cheese 12

Redneck Cheddar Grits - stone ground yellow grits made with aged Veldhuizen cheddar 9

Milk & Honey Rolls - 6 (order of three) Add house-made jam 2

MAIN

Country-Fried Chicken Piccata - crispy chicken breast, lemon butter sauce, capers, house-made pasta, tomato-fennel confit 32

Chicken Pot Pie - pulled dark meat chicken, mirepoix, béchamel, house crust, sunny side up quail egg. Served with fresh garden salad 28

Chicken & Lokše - skewered house-made chicken sausage & marinated chicken thighs, grilled potato flatbread, rustic Comeback pepper lecsó sauce, whipped goat cheese and ricotta 34

Chickpea & Buckwheat Dumplings (Vegan/GF) - fresh zucchini puree, fried dumplings, lightly dressed ribboned squash salad, Persian cucumber, corn and tomato, microgreens 25

Wild-Caught Gulf Snapper - pan-seared filet, corn and carrot puree, grilled baby bok choy, kale and fresh basil almond pesto 44

The Whole Beast - seasoned and fortified farm broth, house made noodles, 72 hour wagyu beef, roasted chicken meatballs, honey-soy smoked chicken, pickled red onion, braised greens, house kimchi, pickled egg. Broth poured tableside 32

R-C Ranch Wagyu Beef Shoulder - grilled wagyu beef shoulder, Comeback Creek sweet potato buckwheat risotto, red onion sauerkraut jam, crème fraiche, pickled chard stems, Jubilant Fields Farm microgreens 41

R-C Ranch Wagyu Steak - grilled rotating cut, garlic parm mash, marinated tomatoes, sauteed cremini mushrooms, grilled scallion, demiglace 48
SWEET

Coconut Cream Pie  9
with toasted pecan and graham cracker crust

Chocolate Silk Pie  9
with Oreo crust. Gluten Friendly/Dairy Free available
A La Mode - Blue Bell Vanilla  12

Homemade Ice Cream  6
current offering: honey-cinnamon

Texas Trifle  10
Comeback Creek sweet potato poundcake, with Drambuie syrup, cinnamon spiced whipped cream and candied Texas pecans

SIGNATURE COCKTAILS

Lillet of the Valley - Ford’s gin, lillet, lemon, lavender simple  13
Friscopolitan - Tito’s, cranberry, St. Germain, rosemary simple, lemon  15
The Cherry Buzz - House infused cherry bourbon, agave, orange bitters  14
Blueberry Sage Smash - Rittenhouse Rye whiskey, blueberry sage simple, lemon juice  16
Texas Peach Tea - Texas Ranger Peach whiskey, freshly brewed tea, lemon, simple  13

OUR FARMS / ARTISANS

R-C Ranch | Bailey’s Prairie - wagyu beef
Driftwood Meadows | Centerville - farm eggs, pastured chicken, heritage pork
Windy Meadows Family Farm | Campbell - pastured chicken
Comeback Creek Farms | Pittsburg - seasonal fruits and vegetables
Cedar Hill Farms | Detroit - heritage pork
Sister Grove Farm | Van Alstyne - lamb, farm eggs
Greer Farm | Daingerfield - farm eggs
Texas Fungus | Dallas - cultivated, exotic and foraged mushrooms
Profound Microfarms | Lucas - microgreens and specialty herbs
Jubilant Fields Farm | Trenton - mixed greens and vegetables
Our Farmstead | Anna - edible flowers, herbs
Lost Ruby Ranch | Bonham - goat cheese
Veldhuizen Farm | Dublin - sheep and cow milk cheeses
Cheesemakers, Inc. | Cleveland - Manchego
Nature Nate’s | McKinney - honey
Homestead Gristmill | Waco - stone-ground grains
Texas Pecan Company | Dallas - nuts and dried fruits
Oak Cliff Coffee Roasters | Dallas - rosemont crest regular and decaf

Hosting an event?
Private dining and full venue use available.
See management for details
or email info@theheritagetable.com

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

Parties of 6 or larger may incur a 20% service charge.

The Heritage Table - 7110 Main Street - Frisco, Texas  469.664.0100
www.theheritagetable.com
Chef: Rich Vana  Sous: Con Warren, Jack Jasek

Dietary Restriction Menu
Scan QR code with phone camera to view menu offerings & modifications.