



THE HERITAGE TABLE SAMPLE MENU

F I R S T

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

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

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

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

A C C O M P A N I M E N T S

Balsamic Fried Brussels Sprouts - with freshly grated parmesan cheese 12

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

Garlic Parm Mashed Potatoes - 8

Dinner Salad - Jubilant greens, grape tomatoes, cucumber, milk & honey croutons, fresh parm, tossed in orange balsamic dressing 6

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

M A I N

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 red pepper lecsó sauce, whipped goat cheese and ricotta 34

Chickpea & Buckwheat Dumplings (Vegan) - winter squash puree, fried dumplings, cabbage two ways, sweet pickled green apple, Heritage Garden sorghum syrup, Jubilant 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, roasted chicken meatballs, honey-soy smoked chicken, rotating farm cut, pickled red onion, braised greens, house kimchi, pickled egg. Broth poured tableside 32

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

R-C Ranch Wagyu Steak - grilled rotating cut, sauteed Texas Fungus chestnut mushrooms, winter vegetable puree, Jubilant root vegetables & cabbage micros 52

S W E E T

Chocolate Silk Pie 10

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

Peanut Butter Pie 9

with pretzel and brown sugar crust

Coconut Cream Pie 9

with toasted pecan and graham cracker crust

Homemade Ice Cream 6

S I G N A T U R E C O C K T A I L S

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

Abuelita- 400 Conejos Mezcal, granny smith apple reduction, lemon, sherry 16

O U R F A R M S / A R T I S A N S

R-C Ranch | Bailey's Prairie - wagyu beef

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

Greer Farm | Daingerfield - pastured 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

Veldhuizen Farm | Dublin - sheep and cow milk cheeses

Cheesemakers, Inc. | Cleveland - Manchego

Kelley Honey Farms | Chicota - 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.

