THE HERITAGE TABLE WINTER MENU

FIRST

Fried Green Tomatoes - green slicers, red pepper remoulade 14
Beef Kofta Wraps- ground spicy wagyu beef, tzatziki, spicy pickled peppers,
Persian cucumbers, tomatoes, grilled Italian pepper, fresh romaine wraps 19
Pickled Shrimp - wild-caught Gulf shrimp, bacon rendered aioli, pickled watermelon & red onion, Jubilant greens, sweet peppers. Served on toasted house focaccia 18
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
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

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 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 fraiche, pickled chard stems, Jubilant microgreens **41**

R-C Ranch Wagyu Steak - grilled rotating cut, sauteed Texas Fungus mushrooms, garlic parm mashed potatoes, marinated tomatoes, grilled spring onion **Mkt**

SWEET

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

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

OUR FARMS/ARTISANS

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 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

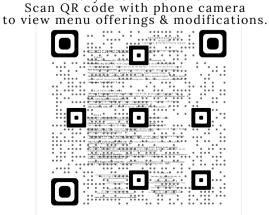
Hosting an event? Private dining and full venue use available. See management for details or visit our website. (Listed below)

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