



THE HERITAGE TABLE

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 and red onion, Jubilant greens. Served on toasted house focaccia **18**
- Spring Spinach Salad** - Comeback Creek spinach, wine-poached orange segments, Texas goat cheese, toasted almonds, sliced sweet peppers, pickled turnips, ginger-citrus dressing **16**
- 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 & chicken klobása meatballs, grilled potato flatbread, rustic red pepper lecsó sauce, whipped goat cheese and ricotta **34**
- Chickpea & Buckwheat Dumplings (Vegan)** - fried dumplings, lemon-garlic slaw with ribboned summer squash, corn, grape tomatoes, fresh mint and Jubilant micros **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 microgreens **41**
- R-C Ranch Wagyu Steak** - grilled rotating cut, sauteed Texas 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

Key Lime Pie 9
with toasted coconut 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

River Creek Wagyu | Sherman - wagyu beef

Windy Meadows Family Farm | Campbell - pastured chicken

Stout Creek Farms | Saltillo - 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

FNG Mushroom Company | McKinney - gourmet 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 - goat cheese

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 will 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.

