



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
- Sangria Salad** - Jubilant greens, roasted Comeback Creek strawberries, red wine braised beets, sweet ricotta vinaigrette, fresh mint, lemon 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 & 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 Spring Beast** -roasted Windy Meadows chicken meatballs & smoked chicken, Rehoboth Ranch pork, rotating wagyu beef, slow cooked black eyed peas in seasoned farm broth, pickled red onion, lemon braised kale 32
- R-C Ranch Wagyu Steak** - grilled rotating cut, sauteed Texas mushrooms, garlic parm mashed potatoes, marinated tomatoes, grilled spring onion **Mkt**

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

Key Lime Pie 9
with toasted coconut 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

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

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
Rehoboth Ranch | 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.

