



Unchanged for centuries, our **heritage grains** are ancient seed varieties grown in our family-run fields in France. Known for their superior flavor and nutrient density, they are stone-milled fresh here in our NYC bakery—bringing depth, character, and soul to every pasta, pizza, and bread at Heritage Grand.

WOOD FIRED PIZZAS*

*gluten-free option on thin crust only +\$2.75

HERITAGE GRAIN SOURDOUGH

MARGHERITA PIZZA einkorn flour, crushed tomato, basil, fior di latte.....22

THIN CRUST WILD MUSHROOM oyster mushroom, pickled shallot, caciocavallo, pecorino (V).....23

MARGHERITA fior di latte, parmigiano, tomato, basil, evoo (V).....21 ✦

VONGOLE CLAM PIE littleneck clams, oregano, garlic, lemon, chili flakes, pecorino.....27

DIAVOLA spicy soppressata, fior di latte, tomato, chili oil.....24

PROSCIUTTO ARUGULA prosciutto, arugula, fior di latte, parmigiano, balsamic glaze.....27

NEAPOLITAN STRACCIATELLA creamy mozzarella “rags”, tomato, garlic, basil, oregano, parmigiano (V).....25

MARGHERITA fior di latte, parmigiano, tomato, basil, evoo (V).....21 ✦

IL BUTERO italian fennel sausage, salami, fior di latte, fontina, oregano, calabrian chili.....27

PEPPERONI tomato sauce, fontina cheese, pepperoni.....24

FIRST

MEDITERRANEAN MEZZE PLATTER / hummus, baba ghanoush, tzatziki, tapenade, pinsa flatbread (V).....23

HERITAGE MEATBALLS / beef, pork, pomodoro, ricotta, crostinis.....19

CRISPY BRUSSELS SPROUTS / tahini yogurt, mint, dill, lemon (V) (GF).....17

CHARRED CAULIFLOWER / arugula, tahini piccata, capers, crispy chickpeas (VG).....18

FRIED CALAMARI / squid, zucchini, pepperoncini, lemon, marinara, garlic aioli.....19

TUNA TARTARE / orange, olives, jalapeno, avocado, toasted sesame bread.....24

BURRATA / pesto rosso, balsamic, tomato confit, toasted sesame bread (V).....22

MOROCCAN LAMB FLATBREAD / spiced lamb, pickled shallot, citrus labneh, cilantro.....23

SHORT RIB SLIDERS / braised short rib, caramelized onion, mustard aioli, pickle, brioche bun.....21

WOOD-ROASTED ARTICHOKEs / mint-pistachio pesto, charred lemon (V).....21

SALADS

MEDITERRANEAN / tomato, cucumber, bell pepper, capers, olives, pickled red onion, feta (V) (GF).....18

HERITAGE GRAINS / farro, quinoa, arugula, sweet pepper, tomato, pumpkin & sunflower seeds, apple, feta (V).....19

LITTLE GEM CAESAR / crisp baby romaine, sourdough croutons, parmigiano, classic caesar dressing.....18

TUSCAN KALE / toasted almonds, aleppo pepper, pecorino, champagne vinaigrette (V) (GF).....18

ADD-ONS grilled chicken 11 | seared shrimp 13 | crispy skin salmon 16 | hanger steak 20

PASTAS (all of our pastas are house-made daily using 100% heritage grain flour)

WILD MUSHROOM SPAGHETTI / roasted mushroom, garlic, white wine, parmesan.....27

MAFALDINE BOLOGNESE / classic beef & pork ragu, tomato, red wine, soffritto.....29

PACCHERI VODKA / tomato, cream, vodka, green peas, parmesan (V).....26

SPAGHETTI AL LIMONE / charred lemon, zest, parmesan (V).....25

ZITI TAGLIATI / marinara sauce, ricotta salata, basil, evoo (V).....23

CAVATELLI / fennel sausage, broccolini, garlic, white wine, evoo.....27

WOOD ROASTED TWO SHEET LASAGNA BOLOGNESE / classic ragu, bechamel, parmigiano reggiano.....27

SHRIMP RISOTTO / saffron, asparagus, cherry tomato, clam broth, parmesan (GF).....37

ENTREES

WOOD ROASTED BRANZINO / chermoula, whipped potato, asparagus, charred lemon (GF).....36

FAROE ISLAND SALMON / fennel, sweet drop pepper, couscous, charred lemon.....35

CHICKEN MILANESE / arugula, pickled red onion, tomato, sweet drop peppers, parmigiano.....29

ROASTED CHICKEN / half chicken, broccolini, mushroom, creamy polenta, madeira (GF).....29

HERITAGE BURGER / cheddar, roasted onion, mustard aioli, brioche bun, za’atar fries.....25

GRILLED HANGER STEAK / 8oz pat lafrieda hanger steak, asparagus, persillade, za’atar fries.....42

CRISPY FLOUNDER FILLET / arugula, pickled red onion, tomato, sweet drop peppers, parmigiano, tartar sauce.....29

LUNCH SPECIAL: CHICKEN BLT SANDWICH / grilled chicken, grilled homemade sourdough, za’atar fries.....26

PAILLARD CHICKEN / grilled breast, arugula, red onion, sun-dried tomatoes, za’atar fries (GF).....28

SIDES 1 for 11 / 2 for 19

ZA'ATAR FRIES (GF) | CREAMY POLENTA (GF) | ASPARAGUS (GF) (VG) | MASHED POTATOES (GF) | OYSTER MUSHROOM (GF) (VG)

Contains heritage grains | (GF) - gluten free | (V) - vegetarian | (VG) - vegan | ✦ happy hour

WINE

SPARKLING

Prosecco gran duca, veneto, italy nv16/60

WHITE

Pinot Grigio

noemia d'amico, umbria, italy 202417/63 ✦
regalato terre di chieti, abruzzo, italy 202362

Sauvignon Blanc

polkura, san antonio valley, chile 2024.....17/63
two angels, lake county, california 202418/69
honig, napa, california 2024.....20/72

Gavi

gavi by marchesi di barolo, piedmonte, italy'24.....19/71

Sancerre

romain reverdy, sancerre, france 2024.....23/84

Chardonnay

harken, california 202418/69
little boat, russian river valley, california 2023.....72

ROSÉ

les delices rosé de prestige, france 2024.....16/45 ✦
clarendelle, bordeaux rosé, france 2024.....17/55
peyrassol la croix, provence, france 2024.....65

RED

Merlot

noemia d'amico, umbria, italy 2022.....17/64

Pinot Noir

roco winery, oregon 2022.....72

Chianti

ruffino 1877 docg, tuscan, italy 2024.....17/64 ✦
tenuta di renieri classico, tuscan, italy 2022.....72

Rioja Tempranillo

valserrano bodegas de la marquesa, spain'20.....17/64
bodegas ramirez de la piscina reserva, spain'18.....84

Côtes Du Rhône

domaine de magalanne, france 2024.....17/64

Bordeaux

barton & guestier, france 2023.....16/60

Malbec

alhambra valle de uco reserva, argentina'22.....17/64

Cabernet Sauvignon

the atom, napa, california 2023.....17/64
lucas & lewellen, santa ynez valley, ca 2019.....70

Barolo franco amoroso, piemonte, italy 2021.....96

Brunello Di Montalcino

ruppiano famiglia berselli, tuscan, italy, 2019.....96

Natural Wines Available

Please see our wine list for bottle selections

✦ HAPPY HOUR

WEEKDAYS FROM 3PM TO 6PM

\$10 ON SELECTED PIZZAS, COCKTAILS, AND WINE
DINE-IN ONLY

A 20% gratuity will be automatically added to parties of six or more. Maximum of 4 credit cards may be used per table. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server if you have any food allergies.

SIGNATURE COCKTAILS 18

SPICY PINEAPPLE MEZCALITA

jalapeno infused mezcal, pineapple, agave, lime, tajin

PASSIONFRUIT JALAPENO MARGARITA

jalapeno infused tequila, passion fruit liqueur, lime, agave, salt

FIG GIMLET

gin, fig agave, lime

CUCUMBER BASIL SMASH ✦

vodka, cucumber, basil, agave, lime

PALOMA ✦

tequila, pamplemousse, grapefruit, agave, lime, tajin

THE GRAND NEGRONI

gin, grand marnier, campari, orange

PASSION RYE PUNCH

rye, passionfruit liqueur, lemon, vanilla, rosemary syrup

ESPRESSO MARTINI

vodka, evil eye espresso, mr.black coffee liqueur, vanilla syrup

CHAI OLD FASHIONED ✦

bourbon, cardamaro, chai syrup, angostura bitters

CLASSIC COCKTAILS 19

LAST WORD

gin, luxardo cherry liqueur, green chartreuse, lime

PAPER PLANE

bourbon, amaro nomino, aperol, lemon

ROB ROY

scotch, cynar, angostura bitters

MEZCAL NEGRONI

mezcal, method sweet vermouth, campari

SANGRIA

RED SANGRIA ✦

cabernet, cognac, lime, agave, fruits 18/65

ROSÉ SANGRIA ✦

rosé, triple sec, peach schnapps, lime, agave, fruits 18/65

BEER

DRAFT 9

FORST LAGER
STELLA ARTOIS
OTHER HALF IPA
HEINEKEN
GUINNESS 11

BOTTLE

BUDWEISER 7
HOEGAARDEN 8

NON-ALCOHOLIC

STELLA ARTOIS 8
MICHELOB ULTRA 8

MOCKTAILS 12

make it a libation +6

PEACH GINGER FIZZ

peach, ginger, lemon, ginger beer
suggested spirit: vodka

FLORADORA

raspberry, pineapple, lemon, soda
suggested spirit: rum

CUCUMBER LEMON SOUR

fresh cucumber, lemon, soda
suggested spirit: gin

LYCHEE SPRITZ

lychee, lemon, agave, club soda
suggested spirit: vodka