



Our Ancient Grains Are Milled On Site And Used In Our Pizzas, Pastas & Breads.
Ancient Grains Are Sustainable, Nutritious And Healthy.

Guest Favorites

Mediterranean Mezze Platter VG
Hummus, baba ghanoush, tzatziki, tapenade, pinsa flatbread 23

Heritage Meatballs
Beef & pork, pomodoro, Ancient Grain breadcrumbs, ricotta, toasted baguette 19

FOR THE TABLE

Burrata VG
Pesto rosso, balsamic reduction, tomato confit, arugula, evoo, maldon salt, toasted sesame sourdough 21

Tuna Tartare
Taggiasca olive, orange, jalapeno, avocado, toasted sesame sourdough 24

Shrimp al Ajillo
Lemon, garlic, sherry wine, chili flakes, grilled baguette 24

Moroccan Lamb Flatbread
Savory Ancient Grain flatbread with spiced ground lamb, pickled shallots, citrus labneh, cilantro 23

Fried Calamari
Calamari, zucchini, pepperoncini, lemon, parsley, garlic aioli, marinara 19

Charred Cauliflower VN
Baby arugula, shallot, tahini piccata, capers, crispy chickpeas 18

Crispy Brussels Sprouts
Tahini yogurt, mint, dill, lemon 16

Short Rib Sliders
Slow-braised beef short ribs, caramelized onions, on toasted brioche bun, pickles 19

SALADS

Mediterranean VG
Tomato, cucumber, green bell pepper, pickled red onion, kalamata olive, feta, caper, oregano 18

Ancient Grains VG
Red quinoa, farro, barley, pumpkin & sunflower seeds, arugula, sweet drop pepper, apple, shallot, feta, lemon vinaigrette 19

Little Gem Caesar
Crisp baby lettuce, parmigiano, Ancient Grain crouton, caesar dressing 18

Endive & Orange VG
Endive, orange, shallot, toasted walnut, mint, radicchio, champagne vinaigrette 20

****Add-ons***
Grilled chicken 11
Seared shrimp 13
Crispy skin salmon 16
Hanger steak 20

PASTAS

Mushroom Spaghetti VG
Ancient Grain homemade pasta, roasted mushrooms, garlic, parmigiano 27

Rigatoni alla Vodka VG
Rigatoni, tomato sauce, cream, vodka, basil, green peas, parmigiano 26

Spaghetti al Limone VG
Lemon, garlic, parmigiano, lemon zest 25

Penne Rigate VG
Marinara, ricotta salata, basil 23

Orecchiette
Fennel sausage, sauteed broccolini, white wine, garlic, evoo 27

Tagliatelle Bolognese
Homemade pasta, ground beef & pork, carrot, onion, celery, red wine, tomato, rosemary, thyme, parmigiano 29

Linguine alle Vongole
Little neck clams, garlic, white wine, chili flakes, parsley, lemon zest, extra virgin olive oil, breadcrumbs 28

ENTREES

Faroe Island Salmon
Fennel, sweet drop pepper, couscous, charred lemon 35

Milanese Chicken
Pounded fried breast with Ancient Grain breadcrumbs, arugula, pickled red onion, grape tomato, sweet drop pepper, basil, capers, lemon vinegrette, shaved parmigiano 29

Shrimp Risotto GF
Grilled shrimp, saffron risotto, asparagus, cherry tomato 37

Woodfired Branzino GF
Mediterranean sea bass, white wine, chermoula, mashed potatoes, asparagus, charred lemon 36

Roasted Chicken GF
bone-in half chicken, broccolini, roasted mushroom, creamy polenta, madeira jus

Heritage Burger
Angus beef, cheddar, roasted onion, mustard aioli, brioche bun, za'atar fries 25

Grilled Hanger Steak GF
Pat Lafrieda 8oz hanger, za'atar fries, persillade, grilled asparagus 42

LUNCH SPECIALS

Chicken BLT Sandwich
Grilled chicken, lettuce, tomato, bacon, mustard aioli, pickle, grilled homemade sourdough, za'atar fries 26
*add avocado +\$6

Paillard Chicken GF
Pounded grilled breast, arugula, red onion, sun-dried tomatoes, pecorino, za'atar fries 28

PIZZAS

NEAPOLITAN

Margherita VG
Fior di latte, parmigiano, tomato, basil, evoo 21

Stracciatella VG
Creamy mozzarella “rags”, tomato, garlic, basil, parmigiano 25

Il Butero
Italian fennel sausage, salami, fior di latte, fontina, oregano, calabrian chili, parmigiano 26

Pepperoni
Tomato sauce, fontina cheese, pepperoni 24

THIN CRUST*

Margherita VG
Fior di latte, parmigiano, tomato, basil, evoo 21

Wild Mushroom VG
Oyster mushroom, pickled shallot, caciocavallo, pecorino 23

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

*gluten-free option +\$2.75 - made in a non-gluten free environment

SIDES

1 for 11
2 for 19

Za'atar Fries
Creamy Polenta GF
Asparagus GF/VN
Mashed Potatoes GF
OysterMushroom GF/VN

GF - Gluten Free | VG - Vegetarian | VN - Vegan

All prices reflect a 3% cash discount. If you choose to pay with a credit card, a 3% surcharge will be added to your final receipt to help offset processing costs. This surcharge is no greater than the fees we incur from payment processors.

Tips are not subject to any surcharge. Surcharge does not apply to debit cards or government-issued cards

WINE

PROSECCO

Gran Duca, Veneto, Italy NV 16/60

WHITE

Pinot Grigio

Noemia D’amico, Umbria, Italy 202317/63
Regalato Terre Di Chieti, Abruzzo, Italy 202262

Sauvignon Blanc

Polkura, San Antonio Valley, Chile 202417/63
Two Angels, Lake County, California 2023.....18/69
Honig, Napa, California 2023.....20/72

Gavi

Gavi by Marchesi di Barolo, Piedmonte, Italy 2023...19/71

Sancerre

Romain Reverdy, Sancerre, France 2023..... 23/84

Chardonnay

Harken, California 2023 18/69
Little Boat, Russian River Valley, California 2022..... 72

ROSÉ

Les Delices Rosé de Prestige, France 202416/45
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, Willamette Valley, Oregon 202272

Chianti

Ruffino 1877 DOCG, Tuscany, Italy 202317/64
Tenuta di Renieri Classico, Tuscany, Italy 2022.....72

Rioja Tempranillo

Valserrano Bodegas De La Marquesa, Spain 2020... 17/64
Bodegas Ramirez de la Piscina Reserva, Spain 2018....84

Côtes Du Rhône

Domaine De Magalanne, France 202317/64

Bordeaux

Barton & Guestier, France 202216/60

Cabernet Sauvignon

The Atom, Napa, California 202218/69
Lucas & Lewellen, Santa Ynez Valley, CA 2019..... 70

Barolo

Franco Amoroso, Piemonte, Italy 2020..... 96

Brunello Di Montalcino

Ruppiano Familla Berselli, Tuscany, Italy, 201996

COCKTAILS 18

Spicy Pineapple Mezcalita

Mezcal, pineapple, agave, lime, jalapeno

Hemingway Daiquiri

Rum, pamplemousse, luxardo, lime, agave, grapefruit soda

Passionfruit Jalapeno Margarita

Jalapeno infused tequila, lime, agave, tajin, passion fruit liqueur

Cucumber Basil Smash

Vodka, cucumber, basil, agave, lime

Mezcal Paloma

Mezcal, pamplemousse, grapefruit,agave, lime

Heritage Grand Negroni

Gin, grand marnier, campari, orange

Passion Rye Punch

Rye, passionfruit liqueur, lemon, vanilla, rosemary syrup

Evil Eye Espresso Martini

Vodka, evil eye espresso, mr.black coffee liqueur, vanilla bean

Chai Old Fashioned

Bourbon, cardamaro, chai syrup, angostura bitters

SANGRIA

Heritage Red Sangria

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

Heritage Rosé Sangria

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

MOCKTAILS

make it a libation +6

Peach Ginger Fizz

Peach, ginger, lemon, ginger beer 12
Suggested spirit: vodka

Floradora

Raspberry, pineapple, lemon, soda 12
Suggested spirit: rum

Cucumber Lemon Sour

Fresh cucumber, lemon, soda 12
Suggested spirit: gin

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

HAPPY HOUR

Join Us For 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. A 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**