



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

BRUNCH
11am - 4pm

SANDWICHES

Bacon, Egg and Cheese | 21
scrambled egg with fontina, thick cut bacon,
dijon mayonnaise, homemade english muffin, za’atar fries

Fried Chicken | 23
chicken thigh, harissa honey, aoili,
za’atar fries, homemade brioche bun, *add bacon +\$3*

Heritage Burger | 25
angus beef, cheddar, roasted onion,
mustard aioli, homemade brioche bun, za’atar fries

Chicken BLT | 24
grilled chicken, lettuce, tomato, bacon, mustard aioli,
pickle, grilled homemade sourdough, za’atar fries
add avocado +6

PLATES

Eggs Benedict | 26
choice of smoked salmon or Paris ham,
poached eggs, harissa Hollandaise, arugula,
homemade english muffin

Soufflé Pancake | 18
chocolate chip, maple syrup, mixed berries compote, schalg

Avocado Toast | 22
avocado, pickled red onion, cherry tomato, feta,
homemade sourdough bread,
add two fried eggs +7

Hanger Steak | 35 GF
grilled steak, harissa Hollandaise, za’atar fries
add two fried eggs +7

PASTA

Spaghetti al Limone | 23 VG
lemon, garlic, butter, parmigiano,
lemon zest

Rigatoni a la Vodka | 24 VG
rigatoni, tomato sauce, cream, vodka, basil,
green peas, parmigiano

Orecchiette | 26
fennel sausage, sauteed broccolini,
white wine, garlic, evoo

FOR THE TABLE

**Mediterranean
Mezze Platter | 23** VG
hummus, babaganoush,
tzatziki, tapenade,
pinsa flatbread

Fried Calamari | 19
calamari, pepperoncini, garlic
aioli, marinara

Shrimp al Ajillo | 24
shrimp, sherry wine, lemon,
garlic, chili flakes,
grilled baguette

Short Rib Sliders | 24
slow-braised beef short ribs,
caramelized onions,
brioche bun, pickles

**Crispy Brussels Sprouts
| 16** VG
tahini yogurt, mint, dill, lemon

Tuna Tartare | 24
taggiasca olive, orange,
jalapeno, avocado,
toasted sesame sourdough

SIDES

Yogurt & Fruits Parfait | 9 VG

Overnight Oats | 9 VG

Fruit Bowl | 7.5 VG

Ham & Cheese Croissant | 10

Za’atar Fries | 10 GF

Bacon Thick Cut | 12

Smoked Salmon | 13

Half Avocado | 6

Two Scrambled Eggs | 7

SALADS

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

Little Gem Caesar | 18
crisp baby lettuce, parmigiano,
population wheat crouton,
caesar dressing

Ancient Grains | 19 VG
arugula, cherry tomato, apple, shallot,
toasted seeds, feta, lemon vinaigrette

Salad add ons: grilled chicken +\$10, seared shrimp +\$11, crispy skin salmon +\$15, hanger steak +\$19

NEAPOLITAN PIZZA

add two fried eggs +7

Margherita | 21 VG
fior di latte, parmigiano, tomato, basil, evoo

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

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

Pepperoni | 24
tomato sauce, fontina cheese, pepperoni

FLATBREAD

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

THIN CRUST PIZZA*

Margherita | 21 VG
fior di latte, parmigiano, tomato, basil, evoo

Wild Mushroom | 23 VG
oyster mushroom, pickled shallot, caciocavallo, pecorino

Clam Pie | 27
littleneck clams, oregano, garlic, lemon, chili flakes, pecorino

Diavola | 24
spicy soppressata, fior di latte, tomato, chili oil

Prosciutto Arugula | 27
prosciutto, arugula, fior di latte, parmigiano, balsamic glaze

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

A 3% surcharge will be applied to all credit card payments to help offset processing costs. This amount does not exceed what we pay in fees. Tips are not subject to this surcharge. Surcharge does not apply to debit cards or government-issued cards. A 20% gratuity will be automatically added to parties of six or more. A maximum of 4 credit cards may be used per table. Gluten-free items are prepared in a non–gluten-free environment. 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.



BOTTOMLESS BRUNCH | 29

Enjoy 90 minutes of bottomless brunch
available with purchase of any sandwich, plate, or pizza order

Mimosa	Heritage Sangria
raspberry lemonade	red and rose
grapefruit	Screwdriver
orange juice	Bellini
	Bloody Mary

SIGNATURE 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

SIGNATURE 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

BEER

- DRAFT | 9**
- Forst Lager**
light golden, hint of fruits, moderate hops - Italy 4.8%
- Stella Artois**
light malt sweetness, floral notes - Belgium 5%
- Other Half IPA**
hazy, smooth, hints of citrus - New York 7.1%
- Heineken**
crisp, refreshing, malty, hops bitterness - Netherlands 5%
- Guinness | 11**
sweet dark fruit caracter, cherry, roasty malt - Ireland 4.2%

BOTTLE | 9

- Budweiser | 7**
pale lager, malty sweetness, low bitterness - USA 5%
- Hoegaarden | 8**
wheat beer, blend of orange peel and coriander - Belgium 4.9%

NON-ALCOHOLIC | 8

- Stella Artois**
balanced malt sweetness, floral aromas - Belgium <0.5%
- Michelob Ultra**
light citrus aromas, refreshing finish <0.5%

WINE

- PROSECCO**
- Gran Duca, Veneto, Italy NV..... **16/60**
- WHITE**
- Pinot Grigio**
Noemia D'amico, Umbria, Italy 2023..... **17/63**
Regalato Terre Di Chieti, Abruzzo, Italy 2022..... **62**
- Sauvignon Blanc**
Polkura, San Antonio Valley, Chile 2024*..... **17/63**
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**
- Falanghina** (Italian Chardonnay)
Donnachiara, Beneventano, Italy 2022..... **16/60**
- Chardonnay**
Harken, California 2023..... **18/69**
Little Boat, Russian River Valley, California 2022..... **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, Willamette Valley, Oregon 2022..... **72**
- Chianti**
Ruffino 1877 DOCG, Tuscany, Italy 2023..... **17/64**
Tenuta di Renieri Classico, Tuscany, Italy 2022.....**72**
- Rioja Tempranillo**
Valserrano Bodegas De La Marquesa, Rioja 2020..... **17/64**
Bodegas Ramirez de la Piscina Reserva, Rioja, Spain 2018..**84**
- Côtes Du Rhône**
Domaine De Magalanne, France 2023..... **17/64**
- Bordeaux**
Barton & Guestier, France 2022..... **16/60**
- Cabernet Sauvignon**
The Atom, Napa, California 2022..... **18/69**
Lucas & Lewellen, Santa Ynez Valley, California 2019..... **70**
- Barolo**
Franco Amoroso, Piemonte, Italy 2020.....**96**
- Brunello Di Montalcino**
Ruppiano Familla Berselli, Tuscany, Italy, 2019.....**96**