

TO START

“CHICHARON” DEVEILED EGGS - Crispy pork “cracklin”, garlic aioli, pickled relish	\$8
LOCAL HEIRLOOM TOMATOES - Pickled onion, balsamic vinaigrette, ricotta salata, pistachio	\$13
CHEDDAR + SCALLION POLENTA “NUGGETS” - Garlic aioli	\$9
CAST IRON CHICKEN MEATBALLS - Pesto cream, garlic focaccia toast, ricotta, pine nuts	\$15
PASTRAMI REUBEN DUMPLINGS - Gruyere, sauerkraut, Russian dressing, everything spice	\$13
SEASONAL VEGETABLE TEMPURA - Crispy local veggies, bok choy sesame slaw	\$14
KUNG PAO BRUSSELS SPROUTS - Sesame, scallion, peanuts	\$12   \$24
SHRIMP + AVOCADO - Poached shrimp, avocado, orange, fennel, cucumber, lemon, olive oil	\$15
SPICY SHRIMP TOAST - Lobster stock, garlic, chili flakes, butter, toasted baguette	\$16
CRISPY PORK BELLY - Salsa verde, peaches, mint, chilis, smoked pepper	\$14
TUNA POKE - Chopped tuna, sushi rice, spicy mayo, avocado, edamame, soy, herbs	\$16
GENERAL TSO’S CAULIFLOWER - Fresno chilies, mint, sliced peaches, toasted sesame, soy	\$13   \$24
BLACK PEPPER MUSSELS - Grilled fennel, white wine, cream, toast	\$17
CRISPY CHICKEN WINGS - Alabama “white” sauce	\$13
HERITAGE “OG” BOARD - Cast iron pimento cheese, pork “cracklin”, fried peanuts, house country ham, Fossil Farms local sausage, seasonal veggie crudite, mini biscuits, cherry mustard, house pickles	\$21

SEASONAL SALADS

SPICY PORK BELLY COBB - Romaine, arugula, cucumber, red onion, avocado, deviled egg, blue cheese, black pepper-parmesan dressing	\$21
BABY KALE - Strawberries, goat cheese, candied almonds, honey-poppypeed vinaigrette	\$15
ROMAINE + RADICCHIO - Local apples, pecans, balsamic vinaigrette, pepper, honey, blue cheese	\$15
CRISPY ARTICHOKE - Frisee, arugula, radicchio, citrus, ricotta, pistachio, citrus vinaigrette	\$15
ADD: GRILLED SHRIMP +\$8   FRIED CHICKEN +\$6   GRILLED CHICKEN +\$6   STRIP STEAK +\$10   GRILLED SALMON +\$10	

ENTREES

16oz BONELESS RIBEYE - Crispy parmesan potatoes, creamed kale, garlic horseradish cream	MP
“SURF + TURF” - 6oz Wagyu strip steak, king crab legs, parmesan potatoes, cauliflower gratin, au poivre	MP
ORECCHIETTE PESTO - Roasted tomatoes, parmesan, torn local burrata	\$23
KING CRAB CAVATELLI - House made pasta, garlic, preserved lemon, chili bread crumbs	\$34
CRISPY PORK PANZANELLA - Arugula, tomato, pickled onion, croutons, goat cheese, smoked ranch	\$24
HOT HONEY FRIED CHICKEN - Bok choy sesame slaw, house biscuits, relish, fried peanuts	\$25
COCA COLA BRAISED SHORT RIB - Parsnip puree, roasted veggies, pine nut chimichurri	\$32
CRISPY LAMB - Slow braised, house pita bread, orange, cumin, radish, cilantro, dijonnaise	\$29
ROASTED CHICKEN “DIABLO” - Half chicken, “diablo” rub, broccolini, chicken stock, lemon, garlic	\$24
SHRIMP GRAIN BOWL - Seasonal veggies, citrus, avocado, soft egg, almonds, chimichurri, aioli	\$23
PAN SEARED SALMON - Smashed fingerling potatoes, grilled broccolini, bearnaise sauce	\$28
TRUFFLE BACON RANCH BURGER - Local cheddar, lettuce, pickles, smoked truffle ranch, fries	\$18
CRISP PORK “SANDY” - Korean fried pork, house kimchi, garlic aioli, arugula, pickled onions, hero	\$18
BLT LOBSTER ROLL - Maine lobster salad, lettuce, tomato, house bacon, brioche, fries	\$28

DAILY MARKET SIDES

BEER MAC + CHEESE (FOR TWO) - Local cheese blend, beer sauce, biscuit crumb topping	\$12
CRISPY ARTICHOKES - Black pepper-parmesan aioli, fried lemon rounds. pickled chilies	\$10
LOADED “H” FRIES - “Mac sauce”, bacon, cheddar, scallion	\$7
HONEY ROASTED CARROTS - Local honey	\$7
CAST IRON CAULIFLOWER AU GRATIN - Parmesan, gruyere, truffle, chili bread crumbs	\$10
WARM BUTTER BISCUITS - Butter	\$4

Heritage Loves Earth. All of our meat & fish products are local when possible, responsibly sourced & humanely raised. We incorporate local & seasonal ingredients throughout our menu & pride ourselves on responsible environmental practices. A large majority of our menu items are made in house with love & care. Thank you for your continued support!

COCKTAILS

SPECIALTY COCKTAILS - \$12

- SLOW BURN** Chili infused tequila, strawberry, lime, chili salt rim
- EASY LIVING** White rum, local berries, lime, pineapple
- LOVE WITH THE COCO** Tequila or vodka, pineapple, cucumber, coconut
- SNOWING IN MIAMI** - Vodka, strawberry, grapefruit, lemon, amaro
- ROSEMARY FIG SMASH** - Bourbon, fig jam, lemon, rosemary syrup
- DOUBLE WHAMMY** Mezcal, ancho reyes, lime, agave, pineapple, hellfire bitters
- THE SECRET GARDEN** Vodka or gin, cucumber, basil, ginger, lemon
- STARING DOWN THE BARREL** Rye, sweet vermouth, honey amaro, barrel aged + walnut bitters
- PURPLE HAZE** Prosecco, gin, elderflower, lavender, lemon
- PAINKILLER** Jamaican rum, pineapple, orange juice, coconut, lime
- THE STALKER** - Gin, herbal liqueur, lemon, mint, celery bitters

DRAFT BEER

- MILLHOUSE BREWING CO “KOLD ONE”** Poughkeepsie, NY, Kolsch 4.6% \$7
- CAPTAIN LAWRENCE BREWING CO “CLASSIC LAGER”** Elmsford, NY, American Lager 4.2% \$7
- CHATHAM BREWERY “FARMERS DAUGHTER”** Chatham NY, Rye IPA 5.5% \$8
- SLOOP BREWING CO “JUICE BOMB”** East Fishkill, NY, NEIPA 6% \$8
- EQUILIBRIUM BREWERY “MASS FLUXES”** Middletown, NY, DIPa 8.1% \$11
- SINGLE CUT BEERSMITHS “18 WATT”** Astoria NY, Session IPA 5% \$8
- WOODSTOCK BREWING CO “RASBERRY GOSE”** Phoenicia, NY, Fruited Sour Gose 4.3% \$8
- MILLHOUSE BREWING CO “CUCUMBER BLESSINGS”** Poughkeepsie, NY, Cream Ale 5.2% \$7

WINE BY THE GLASS

SANGRIA \$10/GLASS RED OR WHITE

SPARKLING

- ROSE** Conquilla, D.O. Cava, Spain NV \$9
- LAMBRUSCO** Cavvichioli “Lambrusco Dolce”, Modena, Italy NV \$10
- PROSECCO** Tullia, “Brut Di Trevisio” Italy NV \$11

WHITE

- PINOT GRIGIO** Lucciola, Veneto, Italy 2018 \$9
- GRUNER VELTLINER** Weingut Berger, Getersdorf, Austria, 2019 \$9
- SAUVIGNON BLANC** Ponga, Marlborough, New Zealand 2019 \$10
- RIESLING** “Evergreen Vineyard” Milbrandt, Mattawa, Washington 2018 \$10
- CHARDONNAY** “Half Life” The Atom, California 2018 \$10

ROSE

- CINSAULT/GRENACHE** Cotes Du Rhone, Vidal-Fleury, Rhone Valley, France, 2018 \$8

RED

- MALBEC** Huarpe, Mendoza, Argentina 2019 \$9
- GRENACHE/SYRAH** Cotes Du Rhone, Vidal - Fleury, Rhone Valley, France 2017 \$11
- CABERNET SAUVIGNON** “Bunkhouse”, Hearst Winery, Paso Robles, California 2017 \$12
- PINOT NOIR** “SLH”, Hahn, Santa Lucia Highlands, California, 2018 \$14

NON-ALCOHOLIC BEVERAGES

- AQUA VITEA KOMBUCHA** Middlebury, Vermont
- Blueberry 12oz \$7
- Tumeric Sunrise 16oz \$9
- SPA TREATMENT** Cucumber juice, lemon-lime soda, lemon \$5
- STRAWBERRY COLADA** Strawberry, coconut, lime \$5
- STRAWBERRY LEMONADE** Fresh lemonade, fresh strawberry \$5
- ARNOLD PALMER** Fresh lemonade + iced tea \$4
- COLD BREW ICED COFFEE** \$5
- SHAKERATO** - Espresso, cream, simple syrup \$6

All of our juices are fresh squeezed on a daily basis and all of our syrups are made in house

WINE BY THE BOTTLE

SPARKLING

<b>LAMBRUSCO</b> Cavvichioli “Lambrusco Dolce”, Modena, Italy NV A bubbly slightly sweet red wine. Great with grilled and cured meats	\$40
<b>PROSECCO</b> Tullia “Brut Di Trevisio”, Veneto, Italy NV Floral aromas with peach and tropical fruit notes	\$44
<b>LIEB CELLARS</b> Pinot Blanc Reserve, North Fork Long Island, New York 2017 Crisp and fresh with a nose of green apple and pear, accented by hints of citrus, honey, and yeast	\$65
<b>BILLECART-SALMON</b> Brut Rose, Champagne NV Full bodied and dense with crisp acidity	\$165

WHITE

<b>PINOT GRIGIO</b> Santi, “Sortesele” Venezia, Italy 2019 Fruity on the palate with notes of pear, apricot and white flowers	\$36
<b>GEWURTZRAMINER</b> St. Christopher, Wurttemberg, Germany 2016 Aromas of white blossoms and rose petal. This off dry wine has soft acidity and a light texture	\$36
<b>VERDICCHIO</b> Bisci, Matelica, Italy 2018 Light to medium bodied Italian white that is crisp with flavors of peach, almond and white flowers	\$41
<b>VERDEJO</b> Garciarevalo, “Casamaro” Rueda, Spain 2019 Medium bodied white with zesty mineral driven flavors of lychee, stone fruits and wild herbs	\$41
<b>ALBARINO</b> Bodegas Eidosela, Rias Baixas, Spain, 2018 Intense white wine that is fragrant, fruity and floral. Great structure and a viscous mouth feel	\$43
<b>GRÜNER VELTLINER</b> Berger, Weingut, Austria 2020 <b>(1LITER)</b> Fresh citrus aromas of grapefruit and lemon skin pair with white flower notes and exotic fruit	\$44
<b>VIOGNER</b> Illahe, Willamette Valley, Oregon 2019 Elegant expression of the varietal has tree fruits on the nose and a beautiful nutty finish	\$48
<b>SAUVIGNON BLANC</b> Domaine Serge Laloue, Sancerre, Loire Valley, France 2019 Zesty acidity and intense aromatics mark this crisp and refreshing white	\$51
<b>PINOT GRIS</b> Owen Roe, Eola-Amity Hills, Wapato, Washington 2019 A versatile wine with concentrated lemon and pear on the palette. Dry finish	\$55
<b>GARGANEGA</b> Soave Classico, “Monte Carbonare”, Veneto, Italy 2016 Fresh and fruity aromas of green apple and grapefruit with peach and melon showing through on the palette	\$56
<b>ARNEIS</b> Vietti Roero, Piedmont, Italy 2018 Fresh floral, citrus, melon aromas and flavors. Unoaked, dry crisp wine with body with great acidity	\$58
<b>CHARDONNAY</b> Matchbook “The Arsonist”, Dunnigan Hills, Central Valley, California, 2018 Luscious and rich with a seamless integration of oak and fruit with aromas of pineapple and papaya	\$59
<b>GEWURTZRAMINER</b> Josef Hoffstatter, Alto Adige, Italy 2017 Rich aromas of lemon custard, and golden pear. Ripe stone fruit and mineral on the palate	\$69
<b>CHARDONNAY</b> Olivier Leflaive Rully 1er Cru, “Les Cloux”, Burgundy, 2016 Aromatic notes of pear, apple and white peach. Well made and perfectly balanced	\$89

ROSE

<b>VINHO VERDE</b> Joao Portugal Ramos, Portugal, 2019 Bright pink color with intense red fruit aromas. Well balanced young and vibrant rose.	\$29
<b>CINSAULT/GRENACHE</b> Cotes Du Rhone, Vidal-Fleury, Rhone Valley, France, 2018 Juicy and plush. This easy drinker has watermelon and cherry fruit on the nose and a lengthy finish	\$34
<b>GRENACHE/CINSAULT</b> Chateau d’Esclans, “Whispering Angel”, Provence, France, 2020	\$69

ORANGE

<b>SAUVIGNION BLANC/VERDEJO</b> Gulp Hablo, Castilla La Mancha, Spain, 2020 <b>(1LITER)</b> This organic biodynamic wine has aromatics of orange blossom with a textured palate of dried apricots and tea and is a perfect introduction to “orange” wines	\$51
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RED

<b>GRENACHE</b> , “Evodia”, Catalyud, Spain 2017 Mineral laced and elegant, this wine displays plenty of raspberry and sour cherry notes intermixed with a distinct minerality	\$39
<b>PINOT NOIR</b> Unsorted, California 2018 Boysenberry and mineral on the nose with a palette of red raspberry and earthy tone	\$40
<b>PRIMITIVO</b> Castello Monaci, “Piluna”, Salento, Italy 2019 Medium bodied “old world” red has mature flavors of spicy red fruits, leather and smoked meat	\$44
<b>NEGROAMARO/MALVASIA NERA</b> Taurino, “Notapanaro” Salento, Italy 2010 Ruby red in color this wine is rich and full bodied with an elegant bouquet of tobacco and licorice	\$45
<b>SANGOIVESE</b> Melini “Chianti Riserva” Bardolino, Italy 2015 With beautiful aromas of dark skinned fruit this is a great expression of Chianti	\$47
<b>SYRAH</b> Saint Cosme Cotes-Du-Rhone Gigondas, France 2019 With deep flavors and firm tannins this has all the characteristics of Syrah	\$48
<b>SHIRAZ</b> Vineaceous “Snake Charmer” McLaren Vale, Australia 2017 Anise, tangy black olives and salt all combine with a beautiful underlying richness	\$51
<b>CABERNET SAUVIGNON</b> Juggernaut, “Hillside Cabernet”, California 2018 Dense and velvety with licorice and cassis aromas	\$55
<b>CABERNET FRANC</b> Onabay Vineyards, North Fork Long Island, New York 2018 Medium bodied red with spicy blackberry fruit, subtle earth notes and a hint of toasty oak	\$56
<b>CABERNET/CINSAULT/SYRAH</b> Chateau Musar, Bekaa Valley, Lebanon 2017 A youthful nose of blueberries, violets and red cherries with soft tannins	\$58
<b>PINOT NOIR</b> Adelsheim, Willamette Valley, Oregon 2018 Silky smooth texture with intense cherry fruit aromas	\$69
<b>SANGIOVESE</b> Poggio Nardone, Brunello di Montalcino D.O.C.G. Tuscany, Italy 2012 Perfectly balanced, ripe with bright cherry and cassis followed by savory tones of tar, tobacco and forest floor	\$89
<b>CABERNET SAUVIGNON</b> Star Lane, Happy Canyon of Santa Barbara, California 2014 This elegant red highlights a purity of fruit and dense texture	\$118
<b>PRIMITIVO (1.5 LITER)</b> Castello Monaci “Artas”, Puglia, Italy 2010 Rich and layered with black pepper and spice, this wine has some bottle age on it and is drinking beautifully	\$135
<b>CORVINO/RONDINELLA (3 LITER)</b> Santi “Solane”, Valpolicella Ripasso D.O.C, Italy 2013 A beautiful and intense ruby color with hints of fresh red fruits and maraschino jam	\$225

All of our wines have been hand selected to pair with our cuisine and are created with sustainable farming practices.

HERITAGE

FOOD + DRINK

NEW YORK BEER

ARROWOOD FARM BREWERY “PORCH BEER”	Accord, NY, Wild Ale, 4.8 % (16 oz)	\$11
BROOKLYN BREWERY “BROWN ALE”	Brooklyn, NY, Saison, 7.2 %	\$7
CHATHAM BREWING “DOUBLE VALKYRIE”	Chatham, NY, DIPA, 8.5% (16 oz)	\$11
COMMON ROOTS BREWING CO. “SHADOW FIGURES”	South Glens Falls, NY, American Porter, 5.5% (16oz)	\$9
DECADENT ALES “PINA COLADA”	Mamaroneck, NY, DIPA, 9.4% (16 oz)	\$
DECADENT ALES “DOUBLE TROPICAL SMOOTHIE”	Mamaroneck, NY, DIPA, 8.9% (16 oz)	\$12
DROWNED LANDS “TEN ACRES”	Warwick, NY, Pastry Stout, 9% (16 oz)	\$12
EQUILIBRIUM “DHOP 2”	Middletown, NY, DIPA, 8.5% (16 oz)	\$14
EQUILIBRIUM “ENSO”	Middletown, DIPA 8.2% (16 oz)	\$11
FINBACK BREWERY “DOUBLE SESS”	Queens, NY, Wit Beer, 4.8% (16 oz)	\$12
GRIMM “LIGHT YEAR”	Brooklyn, NY, DIPA 8% (16 oz)	\$13
GRIMM “TESSERACT”	Brooklyn, NY, DIPA 8% (16 oz)	\$14
HUDSON VALLEY BREWERY “COEVAL I”	Beacon, NY, Fruited Sour DIPA a 8% (16 oz)	\$15
HUDSON VALLEY BREWERY “INCANDENZA”	Beacon, NY, Sour IPA w/ Motueka 6% (16 oz)	\$13
HUDSON VALLEY BREWERY “GLYCERINE”	Beacon, NY, Fruited Sour DIPA a 8% (16 oz)	\$15
HUDSON VALLEY BREWERY “SILHOUETTE”	Beacon, NY, Brunch Style Sour IPA 5% (16 oz)	\$13
INDUSTRIAL ARTS “IMPACT WRENCH”	Beacon, NY, TIPA 10% (16 oz)	\$12
INTERBORO ALES “MAD FAT TESSERACT”	Brooklyn, NY, DIPA, 8% (16 oz)	\$10
INTERBORO ALES “PREMIERE”	Brooklyn, NY, DDH-IPA, 6% (16 oz)	\$10
INTERBORO ALES “SWOON UNITS”	Brooklyn, NY, Imperial Gose, 8% (16 oz)	\$13
KCBC “INTRUDER ATTACK”	Brooklyn, NY, NY DDH-DIPA, 8.5% (16 oz)	\$12
KCBC “MIDDLING EARTH”	Brooklyn, NY, Extra Special Bitter, 4.8% (16 oz)	\$10
KCBC “STRAPHANGER”	Brooklyn, NY, Rice Lager, 4.9% (16 oz)	\$10
LIC BEER PROJECT “HIGHER BURNING”	Queens, NY, IPA, 7% (16 oz)	\$10
MILLHOUSE BREWING CO “ECU TANGERINE”	Poughkeepsie, NY, NEIPA, 7% (16oz)	\$11
MILLHOUSE BREWING CO “PK PALE ALE”	Poughkeepsie, NY, Pale Ale, 5.4% (16oz)	\$8
NEWBURGH “BROWN”	Newburgh, NY, English Brown Ale, 4.2% (16oz)	\$8
NEWBURGH “GIGABOSS”	Newburgh, NY, American DIPA, 9% (16oz)	\$11
PEEKSKILL BREWERY “VALLEY LIFE”	Peekskill, NY, NEIPA, 6.5%	\$8
RIP VAN WINKLE BREWING CO “OOBIE”	Catskill, NY, Hibiscus Blonde Ale, 6% (16oz)	\$9
SLOOP “LIQUID SORCERY”	Hopewell Junction, NY, NEIPA, 6.0% (16oz)	\$12
THIN MAN BREWERY “DEMONS OF LIGHT”	Buffalo, NY, Imperial Blonde Stout, 9.7% (16oz)	\$10
THIN MAN BREWERY “ONE OF YOU STOLE MY TIE”	Buffalo, NY, Imperial Stout, 8.7% (16oz)	\$10
WOODSTOCK BREWING “BABY DRAGON”	Phoenicia, NY, Pale Ale, 5.5% (16oz)	\$10

USA BEER

3 FLOYDS “GUMBALLHEAD”	Munster, IN, American Wheat Ale, 5.6%	\$7
3 FLOYDS “ZOMBIE DUST”	Munster, IN, American DIPA, 8.5%	\$9
ALLAGASH “WHITE”	Portland, ME, Belgian Style Wheat Beer, 5.2% (16oz)	\$10
ANCHOR BREWING CO “ANCHOR STEAM”	San Francisco, CA, California Common Beer, 4.9%	\$7
BELL’S “KALAMAZOO STOUT”	Comstock, MI, Stout, 6.1%	\$6
FOAM BREWERS “CHARLIE HUDSON”	Burlington, VT, IPA, 7.2% (16oz)	\$15
FOAM BREWERS “THINK I'M IN LOVE”	Burlington, VT, DIPA, 8% (16oz)	\$15
GHOSTFISH BREWING CO. “IT CAME FROM THE HAZE”	Seattle, WA, NEIPA, 6% (16oz)	\$12
GHOSTFISH BREWING CO. “WATCHSTANDER STOUT”	Seattle, WA, Stout, 6.5% (16oz)	\$12
LAWSON’S FINEST LIQUIDS “SIP OF SUNSHINE”	Warren, VT, IPA, 8% (16 oz)	\$13
LONE PINE “OH-J”	Portland, ME, DIPA, 8.1% (16 oz)	\$11
LORD HOBO BREWING CO. “GLORIOUS”	Woburn, MA, NEIPA, 6.5% (16 oz)	\$10
LOST NATION BREWING “MOSAIC”	Morrisville, VT, IPA, 5.5% (16 oz)	\$10
NEW BELGIUM BREWING CO. “FAT TIRE”	Fort Collins, CO, Amber Ale, 5.2%	\$6
NOD HILL BREWERY “GEOBUNNY”	Ridgefield, CT, IPA, 6.2% (16oz)	\$11
OTHER HALF BREWING CO. “GREEN CITY”	Washington DC, DDHIPA 7% (16oz)	\$12
OXBOW BREWING CO. “SURF MELON”	Portland, ME, Farmhouse Ale 4.5%	\$9
PRAIRIE ARTISAN ALES “PHANTASMAGORIA”	McAlester, OK, DIPA, 8%	\$10
SEPARATIST BEER PROJECT “BLOOD ORANGE SMOOSH”	Pittston, PA, Fruited IPA 7.8% (16 oz)	\$12
TREE HOUSE BREWING CO “JULIUS”	Charlton, Mass, NEIPA 6.8% (16 oz)	\$14
TWO ROADS BREWING CO “LIL JUICY”	Stratford CT, DDH NEIPA 5.2% (16 oz)	\$11
ZERO GRAVITY “MADONNA”	Burlington VT, DIPA 8.0% (16 oz)	\$11

WORLD BEER

ASAHI “SUPER DRY”	Japan, Rice Lager, 5%	\$6
BRASSERIE DUPONT “SAISON DUPONT”	Belgium, Belgian Saison, 6.5% (11.2 oz)	\$11
ESTRELLA DAMM “DAURA”	Barcelona, Marzan Lager, 5.4%	\$6
ST. BERNARDUS “TRIPEL”	Belgium, Abbey Ale, 8%	\$12
SAMUEL SMITH’S “TADDY PORTER”	England, English Porter, 5%	\$8
STELLA ARTOIS	Belgium, Euro Pale Lager, 5%	\$6
TRIPEL KARMELIET	Belgium, Blonde Ale, 8.4% (11.2 oz)	\$13

LOCAL CIDER

AWESTRUCK “PEACH RING”	Sidney, NY, 6.8% (16 oz)	\$9
AWESTRUCK “PINK LADY”	Sidney, NY, 6.8% (16 oz)	\$9
BROOKLYN CIDER HOUSE “HALF SOUR”	New Paltz, NY, 5.8% (750 ml)	\$19
BROOKLYN CIDER HOUSE “KINDA DRY”	New Paltz, NY, 5.5%	\$9
CITIZEN CIDER “BROSE”	Burlington, VT, Blueberry Cider 6.1% (16 oz)	\$9
CITIZEN CIDER “WIT’S UP”	Burlington, VT, Dry Ale Cider 6.2% (16 oz)	\$9
NINE PIN CIDER “SIGNATURE”	Albany, NY, 6.7%	\$9

New York has some of the best craft breweries in the country, and because of that, a large majority of our beer list is local.

# HERITAGE

FOOD + DRINK

## DESSERT

### CAST IRON CHOCOLATE CHIP COOKIE

House made marshmallow, chocolate chips,  
walnuts, vanilla ice cream \$11

### CAST IRON MAPLE CHURRO SUNDAE

Cinnamon sugar dusted churros, vanilla ice cream, candied nuts,  
chocolate sauce, maple \$11

### APPLE CRISP FOR TWO

Local apples, brown sugar crust, vanilla ice cream, caramel \$12

### FRUITY PEBBLE CHEESE CAKE

NY style cheesecake, triple berry jam, fruity pebble milk crumble \$11

### CHOCOLATE CAKE

Vanilla whipped cream, dark chocolate milk crumble \$10

### PB&J SALTED CARAMEL BLONDIE

Peanut butter mousse, berry jam, salted caramel buttercream, caramel  
popcorn \$10

### KEY LIME PIE SANDWICH

Toasted meringue, honey ginger crumble, house graham cracker \$10

## COFFEE & TEA

**CRAFTED KUP COFFEE** - Poughkeepsie, NY  
Organic light roast or decaf \$5 \*add shot of espresso +\$3

### CUBAN COFFEE

Double Espresso, caramelized sugar \$5

### SHAKERATO

Espresso, cream, simple syrup \$7

**ESPRESSO** - \$5 (double)

**CAPPUCCINO OR LATTE** - \$7 (double shot)

**HARNEY & SONS TEA** - Millerton, NY

English Breakfast, Organic Green w/ Citrus + Ginko, Peppermint  
Herbal (d), Earl Grey Supreme, Chamomile (d) or Paris \$4

## WHISKEY / BOURBON / RYE

AKASHI' EIGASHIMA SHUZO WHITE OAK JAPANESE WHISKY 80° .....	13
ANGELS ENVY BOURBON 86.6° .....	15
BARRELL BOURBON #12 9YR 108.5° .....	21
BARRELL BOURBON RYE #1, 120° .....	21
BASIL HAYDEN BOURBON 80° .....	14
BASIL HAYDEN "CARIBBEAN RESERVE" RYE 80° .....	12
BEACON BOURBON 7YR 100° .....	11
BLACK DIRT BOURBON 4YR 100° .....	13
BLACK DIRT SINGLE BARREL 5YR BOURBON 116° .....	20
BLACKENED WHISKEY 90° .....	14
BOOKERS BOURBON 127.4° .....	18
BRECKENRIDGE BOURBON 86° .....	16
BUFFALO TRACE 80° .....	15
BULLEIT BOURBON 80° .....	13
BULLEIT RYE 80° .....	13
EAGLE RARE 10YR BOURBON 90° .....	12
ELIJAH CRAIG SMALL BATCH BOURBON 94° .....	14
FOUR ROSES LIMITED EDITION SMALL BATCH BOURBON 104° .....	30
FOUR ROSES SINGLE BARREL BOURBON 100° .....	14
GARRISON BROTHERS TEXAS BOURBON WHISKEY 94° .....	19
GEORGE DICKEL #8 80° .....	10
GEORGE DICKEL #12 90° .....	11
GEORGE DICKEL RYE 80° .....	11
HIBIKI HARMONY JAPANESE WHISKY 86° .....	22
HIGH WEST AMERICAN PRARIE BOURBON 92° .....	15
HILLROCK ESTATE DOUBLE CASK RYE 90° .....	21
HILLROCK ESTATE, SOLERA AGED BOURBON 92.6° .....	21
HIRSCH SMALL BATCH HIGH RYE 8 YR 92° .....	16
HUDSON MANHATTAN RYE 92° .....	15
HUDSON MAPLE CASK RYE 92° .....	15
JEFFERSON'S "OCEAN AGED AT SEA" BOURBON 90° .....	20
KNOB CREEK BOURBON 100° .....	12
KNOB CREEK RYE 100° .....	12
LEGENT BOURBON 94° .....	13
MAKERS MARK BOURBON 90° .....	12
NEW RIFF SOUR MASH BOURBON 100° .....	12
NEW RIFF SINGLE BARREL BOURBON 105.5° .....	13
PINHOOK BOURBON 95.5° .....	12
PINHOOK STRAIGHT RYE WHISKEY 97° .....	11
PARKER HERITAGE RYE 90.4° .....	30
MICHTERS SINGLE BARREL STRAIGHT RYE 84.8° .....	14
MICHTERS SMALL BATCH BOURBON 91.4° .....	15
RAGTIME RYE 90.4° .....	12
RITTENHOUSE RYE 100° .....	12
ROCKNAR RYE 94° .....	16
REDBREAST IRISH WHISKEY 12YR 80° .....	18
SAZERAC RYE 90° .....	12
SMOOTH AMBLER "CONTRADICTION" BOURBON 92° .....	14
SMOOTH AMBLER "OLD SCOUT" BOURBON 99° .....	14
TACONIC DISTILLERY BARREL STRENGTH BOURBON 115° .....	17
TEMPLETON RYE 6 YR 91.5° .....	14
WATHANS SINGLE BARREL BOURBON 8YR RESERVE 94° .....	14
WESTCHESTER RYE WHISKEY NO.4 90° .....	12
WHISTLE PIG STRAIGHT RYE WHISKEY 10 YR 100° .....	23
WIDOW JANE BOURBON 10YR 91° .....	17
WIDOW JANE RYE MASH "AMERICAN OAK AGED" WHISKEY 91° .....	14
WIDOW JANE RYE MASH "OAK AND APPLEWOOD AGED" WHISKEY 91° .....	14
WILD TURKEY LONGBRANCH BOURBON 86° .....	14
WOODFORD RESERVE 90° .....	13