



**STARTERS**

*Award Winning  
Fried Oyster Martini*

Local VA Oysters tossed in Ashland Co. Cornmeal & flash fried w/an Applewood Bacon Guinness Butter presented in a Martini glass w/Tobiko Roe & Micro Greens **12**

*Flat Bread Pizza*

Buffalo Mozzarella on top of Marinara Sauce then topped w/Basil & your choice of either Pepperoni, Veggie, or plain Cheese ..... **9**

*Firecracker Shrimp*

1/2 lb. of Popcorn Shrimp tossed in our house Sriracha Aioli on top of a bed of Field Greens w/a Lemon Garnish & Green Onions ..... **9**

*Grilled Chicken Quesadilla*

White Cheddar Cheese in a Flour Tortilla with Pico de Gallo & Sour Cream ..... **7**  
Add Sautéed Onions & Baby Spinach.. **8**

*Seared Scallops*

Five Large Scallops flashed seared then topped w/a Basil Pesto Cream Sauce & Lemon Juice centered w/a nest of wilted Baby Spinach..... **12**

*Crab Stuffed Portobello*

Chesapeake Lump Crab broiled in a fresh Portobello Mushroom served alongside dressed Field Greens w/a Caper Remoulade.....**12**

*Seared Ahi Tuna\**

Black Sesame Crusted & Seared your way w/Grilled Scallions, Pickled Ginger, Teriyaki Sauce & Wasabi Mayo on side..**13**

*Chicken Wings*

Eight Bone-In Wings or Five Chicken Tenders Tossed in your choice of Buffalo, BBQ, or Teriyaki. Served w/Celery & Ranch Dipping Sauce ..... **9**

**GREENS**

*Add to Any Salad*

Add Grilled/Fried Chicken ..... **4**  
Salmon\* ..... **8**  
Fried Oysters (5)..... **8**  
Scallops (4)..... **8**  
Flat Iron Steak\* ..... **9**

*Harvest Cobb Salad*

Cranberries, Pears, toasted Pumpkin Seeds, Blue Cheese Crumbles, grilled Chicken Breast, Smoked Bacon & Apples over Romaine Lettuce & Dressing..... **10**

*Caesar Salad*

Hearts of Romaine Tossed w/Parmesan, Croutons & Tomato Wedges in a scratch Caesar Dressing ..... **5/8**

*Signature  
Knife & Fork Salad*

8oz Flat Iron Steak\* grilled to perfection & sliced over a Romaine Salad of Plum Tomatoes, Hickory Bacon, Avocado & Gorgonzola Crumbles..... **16**

*Greek Salad*

Chopped Romaine Hearts w/Roma Tomato, Cucumbers, Feta Cheese, Kalamata Olives, shaved Red Onions, Peperoncini & Bell Peppers. Presented w/House Greek Vinaigrette on the side..... **6/9**

*Chicken Lettuce Wraps*

Trio of Bibb Lettuce Cups stuffed w/our Teriyaki Grilled Chicken, shredded Carrots, Scallions, Purple Cabbage, Chow Mein Noodles, Sriracha Aioli & Cilantro **9**

*Butter Lettuce Salad*

Walnuts, Gorgonzola Cheese, Strawberries & Shaved Red Onions served w/Walnut Vinaigrette on the side..... **6/9**

*Winter Field Green Salad*

Farm Green Salad w/Grapes, Walnuts, Pears, Feta Cheese, & Champagne Vinaigrette..... **6/9**

**SANDWEDGES**

*Grilled Turkey Burger*

Fresh Avocado, Sharp Cheddar, Butter Lettuce & Fresh Tomato Slices w/Bistro Mayo on a Kaiser Bun ..... **10**

*Colonial Heritage Club*

Shaved Smoked Turkey & Pitt Ham, Butter Lettuce, Tomato, Swiss, Cheddar, Smoked Bacon & Bistro Mayo served on your choice of Toasted Bread..... **9**

*Signature Iron Grilled Burger\**

1/2 lb. House made Burger on a Toasted Buttered Bun w/Lettuce, Tomato, Pickle, & your choice of Cheese. Add any three: Caramelized Onions, Smoked Bacon, Fresh Mushrooms, Jalapeños, Shaved Red Onions or Sautéed Bell Peppers.. **10**

*Pork Schnitzel*

Pounded & Breaded Pork Loin flash fried on a fresh baked Baguette w/Tomato Basil Relish, Smoked Gouda Cheese, Butter Lettuce & Garlic Aioli ..... **10**

*Oyster Po-Boy*

Cornmeal dusted fried local Virginia Oysters w/Tomato Basil Relish, Remoulade & Butter Lettuce all tucked in a fresh baked Baguette ..... **12**

*Signature Ciabatta Crab Burger*

Lump Chesapeake Crab Cake pan seared & placed atop Butter Lettuce, Hickory Bacon & sliced Tomatoes on a Toasted Ciabatta Bun spread w/house Caper Remoulade..... **12**

*Grilled Chicken Breast Sammie*

Marinated & grilled Chicken Breast w/Hickory Bacon, BBQ Aioli, melted Cheddar Cheese, Butter Lettuce & sliced Tomato ..... **9**

*Texas Toast B.L.T*

Hickory Smoked Bacon, Bibb Lettuce, freshly sliced Tomatoes & Garlic Mayo Sandwiched between two slices of Texas Toast ..... **8**

*Philly Style Cheesesteak*

Shaved Rib-Eye Steak w/Peppers, Onions, Mayonnaise & melted Pepper Jack Cheese on a fresh Baguette. Lettuce & Tomato available upon request ..... **10**

*Firecracker Shrimp Tacos*

Three Soft Shell Tortillas stuffed w/our Firecracker Shrimp, chopped Lettuce, Pico de Gallo, Lime Crema & White Cheddar Cheese ..... **11**

**HOME MADE SOUPS**

✓ *French Onion*  
Cup 3/Bowl 5

✓ *New England Clam Chowder*  
Cup 4/Bowl 6

✓ *Beef & Barley*  
Cup 3/Bowl 5

✓ *Roasted Butternut Squash Bisque*  
Cup 3/Bowl 5

**LUNCH SIDES**

✓ *Sea Salted Fries*

✓ *Sweet Potato Fries*

✓ *Coleslaw*

✓ *Heritage Side Salad*

✓ *Onion Rings*

✓ *Kettle Chips*

✓ *Red Bliss Potato Salad*

\*Burgers, steaks, tuna and salmon are cooked to order. Consuming raw or undercooked meats & seafood may cause food borne illness. Prices do not include tax & gratuity. Menu items subject to change w/wo notice based on availability.



**MAIN FARE**

**SERVED AFTER 5p WED. - SAT.**

*Grilled Salmon\**

6oz Wild Salmon Filet Grilled & topped w/Garlic seared Spinach, Roasted Red Pepper Butter & two sides ..... **17**

*Mediterranean Style Cod*

Chardonnay, Garlic & Herb Broiled 6oz Cod Filet finished w/a Greek Style Olive Tapenade & two sides..... **16**

*Signature Fish N' Chips*

Half Pound Tilapia Filet dredged in our House Beer Batter & served w/Old Bay Dusted Steak Cut Fries, Cole Slaw & Tartar Sauce included as your two sides..... **14**

*Lobster Ravioli*

8 Jumbo Raviolis filled w/North Atlantic Lobster & Cheese all topped w/Pecorino & light Lemon Cream reduction ..... **17**

*Double Cut Frenched Pork Chop*

Grilled 12 oz Bone-In double Chop Pork Loin presented w/our Poached Pear Chutney, Pecans & your choice of two sides. **17**

*Surf & Turf\**

1/2 lb. Flat Iron Steak grilled to your desire & napped w/a Veal Glace & three fried local Oysters w/our Signature Caper Remoulade. Served w/two sides..... **22**

*Chicken Saltimbocca*

Twin Scaloppini Style Chicken Breast presented w/Sage, Prosciutto Ham & Veal Glace. Served w/choice of two sides.. **18**

*Stuffed Chicken Breast*

Twin Chicken Breasts filled w/Herbs, Spinach & Goat Cheese then topped w/Poached Pears, Pecans & a Balsamic Reduction. Presented w/two sides ..... **16**

**ACCOMPANIMENTS**

- ✓ Baked Cheddar Mac n' Cheese
- ✓ Garlic & Herb Whipped Potatoes
- ✓ Pesto Rubbed Red Bliss Potatoes
- ✓ Roasted Asparagus
- ✓ Creamed Spinach
- ✓ Garlic & Herb Cous Cous
- ✓ Honey Roasted Butternut Squash
- ✓ Green Bean Almandine
- ✓ Broccoli Spear

**SWEETS**

*Signature Apple Cobbler*

Our caramelized Apple Cobbler w/a Streusel Crust served under a Scoop of Vanilla Bean Ice Cream ..... **6**

*Lemon Butter Cream Cake*

Layered Lemon Chiffon Cake w/Butter Cream Icing, Almond Slivers & a Strawberry Garnish..... **6**

*Snickers Ice Cream Pie*

A Homemade Oreo Crust Captures our Snickers Ice Cream w/Chocolate Drizzles ..... **6**

*Gluten Free Flourless Chocolate Cake*

Blend of four Chocolates finished w/a Ganache topping, drizzles of Vanilla Sauce & fresh Strawberry Slivers ..... **6**

*Haagen Dazs Vanilla Bean or Chocolate Ice Cream*

Scoop ..... **2**  
Bowl ..... **4**

**FROM THE CELLAR**

*Heritage House Wine*

	Glass	Bottle
Chardonnay	4.5	22
Pinot Grigio	4.5	22
Cabernet Sauvignon	4.5	22
Merlot	4.5	22
White Zinfandel	4.5	22
Moscato	4.5	22
Pinot Noir	4.5	22

Dark Horse Chardonnay	6	30
Greg Norman Cabernet	7	32
Trinity Oaks Pinot Noir	7	32
Stella Pinot Grigio	6	30
Montes Sauvignon Blanc	7	32
Dark Horse Big Red Blend	6	30
Zonin Prosecco	7	-
Jekel Riesling	7	32
Gascon Malbec	-	34
Guenoc Petit Syrah	-	32
Horton Red	-	34
Wolfe Blass Cab. or Shiraz	-	32
Cht. St. Jean Fume Blanc	-	32
Valley of The Moon	-	32
Whitehaven Sauv. Blanc	-	32
Macheto Pink Moscato	-	32

**WINE AVAILABLE TO-GO BY THE BOTTLE**

**HAPPY HOUR SPECIALS**

**WEDNESDAY - FRIDAY 5p - 7p**

**\*Dine in Only\***

*Heritage House Liqueurs*

(Reg. Price 4. Add 2.50 for a Martini, Margarita or Bloody Mary) ..... **3**

*Heritage House Wines*

(Reg. Price 4.50) ..... **3**

*Bud Light or Yuengling Draught*

(Reg. Price 3.25) ..... Small **2.25**

(Reg. Price 5.25) ..... Tall **4.25**

**HOURS OF OPERATION**

**WINTER HOURS**

**November 17th - March 31st**

**Monday - F&B CLOSED**

Tuesday: 11a - 5p

Wednesday: 11a - 9p

Thursday: 11a - 9p

Friday: 11a - 9p

Saturday: 11a - 9p

Sunday: 9a - 3p

**SUMMER HOURS**

**April 1st - Mid November**

Monday: 11a - 5p

Tuesday: 11a - 5p

Wednesday: 11a - 9p

Thursday: 11a - 9p

Friday: 11a - 9p

Saturday: 11a - 9p

Sunday: 9a - 5p

Tell us how we are doing  
**Call Adam @ 757.645.2010**



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