

THE HERITAGE AT BRENTWOOD

SALADS

Iceberg Salad

Side Salad w/ Entrée

Dinner Salad \$12

Iceberg, Boiled Egg, Fresh Tomato, Red Onion, Shredded Carrot

Caesar Salad

Side Salad w/ Entrée

Dinner Salad \$12

Fresh Cut Romaine, House Made Caesar Dressing, Shredded Parmesan, and Crisp Croutons

Artisan Lettuces

Side Salad w/ Entrée

Dinner Salad \$12

Fresh Cut Baby Head Lettuces, Sundried Cranberries, Feta, Focaccia Croutons

Dinner Salad Add-On's

6oz Grilled Chicken Breast \$3

Seared Shrimp Skewer \$5

Dressings

Bleu Cheese, 1000 Island, Ranch, Honey Mustard, Balsamic Vinaigrette

Fat Free Dressings

Ranch, Raspberry Vinaigrette, Catalina & Italian Vinaigrette

SOUPS

Soup Cup \$3.75 Bowl \$4.75

Low Sodium Soup of the Week

Soup of the Day

To be announced by your Server

CLASSICS

CHOICE OF TWO SIDES

Meatloaf

Half \$12 Full \$15

Our House Recipe of Ground Beef and Aromatic Vegetables topped with a Tomato Glaze

Chicken and Wild Rice Casserole \$14

Layers of Wild rice and Rich Chicken and Mushroom Ragout, Topped with a Parmesan-Bread Crumb Crust

Smoked Beef Brisket \$16

Tender Smoked Beef Brisket Topped with Brown Gravy

CHEF'S FEATURES

Pork Osso Bucco \$21

Creamy Freekah (Heirloom Cracked Wheat), Heirloom Baby Carrots, Pan Jus

Miso-Soy Roasted Seabass \$28

Asian Pickled Vegetables, Purple Sticky Rice

The Vegetarian \$17

Balsamic Roasted Portobello Mushroom, Eggplant, Squash, Brown Rice, Feta, Chickpea Panella (fried chickpea fritter)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SEAFOOD

CHOICE OF TWO SIDES

Crab Stuffed Trout \$20

Crab Stuffed NC Mountain Trout, Wrapped in Prosciutto and Seared, Served with a Soy-Balsamic Glaze

Seared Scallops \$ 20

Three U10 Scallops, Simply Seasoned and Seared topped with a Melon Salsa

Crab Cakes \$17

Lump Crab Cakes Scented with Old Bay, Lemon and Fresh Herbs, with our House Made Tartar sauce

PASTA

Chicken Pesto Cavatelli

Boat \$12 Bowl \$15

Tender Cavatelli Pasta Folded into Parmesan Pesto Cream Sauce with Sundried Tomatoes, Spinach, and Pinenuts

Lasagna \$14

Layers of Fresh Pasta, Tomato Sauce, Ground Beef, Ricotta, and Mozzarella Cheese, Baked until Golden and Bubbly

POULTRY

CHOICE OF TWO SIDES

Smoked BBQ Chicken Quarter \$15

House Recipe Smoked Chicken Quarter with your Choice of Sweet Baby Ray's BBQ Sauce or North Carolina Style BBQ Sauce

Chicken Croquettes

3 \$12 5 \$15

Pulled Chicken, Mushrooms and Aromatics Coated in Bread Crumbs and Crispy Fried served with Mushroom-Lemon Jus and Fried Capers

STEAKS & CHOPS

CHOICE OF TWO SIDES

Dijon and Applewood Bacon Crusted Ribeye \$ 23

10oz. Center Cut Ribeye Steak, Grilled to your Liking, and topped with a Dijon and Applewood Bacon Crust

New York Strip \$ 23

10oz. Hand Cut Steak, Grilled to Your Specification, Served with a Burgundy Wild Mushroom Glaze

Pork Porterhouse \$17

Pork "T Bone" Beautifully Grilled and Topped with Granny Smith Apple Chutney

ORGANIC & SUSTAINABLE

Thyme Seared Border Springs Lamb Loin \$27

Purple Potato Puree, English Peas, Carrot Jus

475 Kcal, 266mg Sodium, 51gm CHO & 15gm Fat

Painted Hills Filet of Beef \$28

Cauliflower Risotto, Tuscan Kale, Red Wine Jus

215 kcal, 465mg Sodium, 27gm CHO & 27gm Fat

Seared Verlasso Salmon \$22

Lentil Ragout, Watercress-Fennel Salad

579kcal, 505mg Sodium, 43gm CHO & 19gm Fat

SIDES

Baked Potato

Baked Sweet Potato

Mashed Potatoes

Wild Rice

Minted Peas

Steamed Spinach

Grilled Asparagus

Roasted Vegetables

Citrus Glazed Parsnips

Braised Kale

Sautéed Zucchini

White Beans

Pickled Beets

Applesauce

Fresh Fruit

Cole Slaw

Three Bean Salad

French Fries

Sweet Potato Fries

Onion Rings