



*DINNER, Weekdays 5 pm Sat & Sun 4 pm*  
*LUNCH, Mon-Fri 11:30 am to 5 pm*  
*BRUNCH, Sat-Sun 9 am to 4 pm*  
*HAPPY HOUR, Daily 4:00 pm to 7:00 pm*  
*LATE NITE, Thurs 10:30 to 11:30, Fri-Sat, 10:30 to 12*

## share plates

- ginger calamari ↩  
baby mustard greens 9
- fried green tomatoes<sup>V</sup>  
goat cheese ranch, sriracha mayo, crispy shallots 7.5
- pan seared scallops  
mushroom succotash, bacon & squash 11
- buffalo shrimp ↩  
bacon-blue cheese slaw 11
- pork belly mac n cheese  
cheddar, smoked gouda, spicy chicharones 8
- hummus platter<sup>V</sup>  
tzatziki, grilled house-made flat bread 11
- bourbon glazed pork belly  
spicy slaw 8
- chicken wings  
buffalo w. blue cheese & celery or  
asian w. spicy mustard & tempura long beans 10
- charcuterie & artisan cheese plate  
prosciutto, genoa salami, cranberry confit,  
apricot mostarda, grilled bread 11

## Soup & Salads

- Butternut Squash Soup  
granny smith apples, cider creme fraiche, toasted pepitas 4 / 6
- Seasonal Lettuce\*\*  
maple-balsamic, pear, candied pecans 5
- Iceberg Wedge<sup>V</sup>  
house-made ranch, pickled watermelon radish,  
cherry tomato confit, kabocha squash croutons 7.5
- Grilled Romaine<sup>V</sup>  
caesar dressing, grilled crouton, parmesan 6.5
- Spinach Panzanella  
rustic croutons, bacon, sunny-side egg 8
- Lentil & Roasted Vegetables<sup>V</sup>  
goat cheese, endive, sherry vinaigrette 7

Kerry Tate, chef de cuisine Aldo Ramos, executive sous chef

## Oysters & Shellfish

Local Oysters on the Half Shell ↩  
mignonette, cocktail sauce, lemon  
Half Dozen - 11 Dozen - 21

French Fried Oysters  
jalapeno slaw, meyer lemon tartar sauce 12

PEI Mussels or Littleneck Clams ↩  
choice of:  
sicilian sauce, creme fraiche, fresh herbs  
or  
tomato & fennel sausage  
Small - 9 Large - 13

## grilled flatbreads

- tomato & mozz<sup>V</sup>  
tomato confit, basil, fresh mozzarella 7
- roasted beet & goat cheese<sup>V</sup>  
pickled apricot, arugula, cranberry confit 8
- grilled chicken & gouda  
caramelized onions, arugula 9

## on the side

- hand-cut fries<sup>V</sup>  
spicy ketchup, goat cheese ranch
- bacon & blue cheese slaw
- potato-parsnip puree<sup>V</sup>
- brussels sprout hash<sup>V</sup>
- wilted greens\*\*
- kabocha squash<sup>V</sup>
- All Sides, 4

↩ Sourced from sustainable fisheries

Vegetarian<sup>V</sup> Vegan\*\*



The Heights serves only local, all-natural and grass-fed steak, poultry, and dairy products.

Much of our produce is now sourced from EatWell's private farm in La Plata, MD.



# Dinners

## Twice Fried Chicken Breast

potato-parsnip puree, wilted greens, spicy honey 15

## Duck Confit

brussels sprout hash, duck fat fried fingerlings, pomegranate molasses 17

## Fish & Chips

haddock, hand cut fries, slaw, meyer lemon tartar sauce 15

## Grilled Arctic Char ↩

shiitake mushrooms, potato-parsnip puree, wilted greens, black garlic vinaigrette 19

## Herb Crusted Haddock

littleneck clams, spicy fregula pasta, tomato, prosciutto 19

## Maple Brined Pork Tenderloin

kabocha squash, baby mustard greens, cider-dijon pan sauce 15

## House-Made Fettucine & Fennel Sausage

cremini mushrooms, arugula, parmesan, poached egg 14

## Grilled Top Sirloin 10 oz

brussels sprout hash, french fries, spicy ketchup 24

## Braised Autumn Vegetables & Tofu\*\*

coconut red curry, jasmine rice, thai basil, lime 13

## Chicken Antipasto Salad

salami, provolone, tomato confit, long beans, avocado, hard boiled egg, sherry vinaigrette 14

# Sandwiches

## Croque Madame

pork belly, gruyere, béchamel, cremini mushrooms, sunny-side egg, green salad 12

## Crispy Fried Chicken

spicy jalapeño slaw, sriracha mayo, french fries 10

## Grilled Sesame Ahi Tuna

basil, pickled ginger, aioli, slaw 15

# burgers

challah bun, hand-cut french fries, spicy ketchup & house-made pickles

## burger

lettuce, tomato, onion, aioli 10

## heights

mushrooms, cheddar, bacon, aioli, fried egg 13

## lamb

mango pico de gallo, curried goat cheese 14

## turkey

provolone, avocado sauce 13

## quinoa & red lentil

avocado, chipotle crema 10

# desserts

mango-key lime pie

pomegranate molasses, mint 7

pear clafoutis

vanilla sauce, balsamic-black pepper reduction 6

toasted marshmallow sundae

bacon nut popcorn, fudge, caramel pecan sauce 6

peanut butter cheesecake

chocolate ganache 7

maple-bourbon pecan pie

maldon sea salt, olive oil 6

20% gratuity will be added to parties of 7 or more.