



8 W 40th St. NYC

HERITAGE GRAND RESTAURANT

NYC Restaurant Week Winter 2026

LUNCH PRIX FIXE MENU \$30 11am - 4pm

Taxes and gratuity not included

Appetizer choice of one

Heritage Grains Salad VG

Red quinoa, farro, barley, pumpkin & sunflower seeds, arugula, grape tomato, sweet drop pepper, apple, shallot, feta, lemon vinaigrette

Thin Crust Margherita Pizza VG

fior di latte, parmigiano, tomato, basil, evoo

Burrata VG

Pesto rosso, balsamic reduction, tomato confit, arugula, evoo, maldon salt, toasted sesame sourdough

Tuna Tartare +\$7

taggiasca olive, orange, jalapeno, avocado, toasted sesame sourdough

Entrée choice of one

Little Gem Caesar with Grilled Chicken

crisp baby lettuce, pecorino, **Heritage Grain** croutons, caesar dressing

Penne Rigate VG

Marinara, ricotta salata, basil

Chicken BLT Sandwich

Grilled chicken, lettuce, tomato, bacon, mustard aioli, pickle, grilled homemade sourdough, za'atar fries | *add avocado +\$6

Woodfired Branzino +7 GF

Mediterranean sea bass, white wine, chermoula, potato puree, asparagus, charred lemon

Dessert

Sweet Treat Mini Sampler +\$5

Assortment of mini brownies, pâtes de fruits, vanilla sablés, pistachio and vanilla financiers



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HERITAGE GRAND RESTAURANT

NYC Restaurant Week Winter 2026

DINNER PRIX FIXE MENU \$45 4pm - 10pm

Taxes and gratuity not included

Appetizer choice of one

Heritage Grains Salad VG

Red quinoa, farro, barley, pumpkin & sunflower seeds, arugula, grape tomato, sweet drop pepper, apple, shallot, feta, lemon vinaigrette

Burrata VG

Tomato confit, balsamic reduction, arugula, evoo, toasted sesame sourdough

Heritage Meatballs

Beef & pork, pomodoro, **Heritage Grain** breadcrumbs, ricotta

Tuna Tartare +\$5

taggiasca olive, orange, jalapeno, avocado, toasted sesame sourdough

Entrée choice of one

Roasted Chicken GF

bone-in half chicken, broccolini, roasted mushroom, creamy polenta, madeira jus

Spaghetti al Limone VG

lemon, garlic, butter, parmigiano, lemon zest

Faroe Island Salmon

Fennel, sweet drop pepper, couscous, charred lemon

Woodfired Branzino +\$7 GF

Mediterranean sea bass, white wine, chermoula, mashed potato, asparagus, charred lemon

Dessert choice of one

Olive Oil Cake

olive oil & orange zest cake, wildflower honey, schlag

Warm Apple Tart

Vanilla ice cream or banana gelato, salted caramel sauce

Sweet Treat Mini Sampler

Assortment of mini brownies, pâtes de fruits, vanilla sablés, pistachio and vanilla financiers