



Unchanged for centuries, our **heritage grains** are ancient seed varieties grown in our family-run fields in France. Known for their superior flavor and nutrient density, they are stone-milled fresh here in our NYC bakery—bringing depth, character, and soul to every pasta, pizza, and bread at Heritage Grand.



FOR THE TABLE

MEDITERRANEAN MEZZE PLATTER / hummus, baba ghanoush, tzatziki, romesco, pinsa flatbread (V).....23

CRISPY BRUSSELS SPROUTS / tahini yogurt, mint, dill, lemon (V) (GF).....17

FRIED CALAMARI / squid, zucchini, pepperoncini, lemon, marinara, garlic aioli.....19

TUNA TARTARE / orange, olives, jalapeno, avocado, toasted sesame bread.....24

BURRATA / pesto rosso, balsamic, tomato confit, toasted sesame bread (V).....22

SHORT RIB SLIDERS / braised short rib, caramelized onion, mustard aioli, pickle, brioche bun.....21

MOROCCAN LAMB FLATBREAD / spiced lamb, pickled shallot, citrus labneh, cilantro.....23

WOOD-ROASTED ARTICHOKES / mint-pistachio pesto, charred lemon (V).....21

BREAKFAST STARTERS

YOGURT & FRUITS PARFAIT (V) 9 | OVERNIGHT OATS (V) 9 | FRUIT BOWL (VG) 7.5 | HALF AVOCADO 6

HAM & CHEESE CROISSANT 10 | TWO SCRAMBLED EGGS 7 | THICK CUT BACON 12 | SMOKED SALMON 13

BREAKFAST

EGGS BENEDICT / smoked salmon or paris ham, poached eggs, harissa hollandaise, arugula, english muffin.....26

SOUFFLÉ PANCAKE / chocolate chips, maple syrup, mixed berries compote, schlag.....18

SHAKSHOUKA / baked eggs, tomato, olive oil, peppers, onion, tunisian spice, feta, parsley, crostini.....24

CRÈME BRÛLÉE FRENCH TOAST / mixed berry compote, vermont maple syrup, schlag.....18

SANDWICHES

BACON, EGG AND CHEESE / scrambled egg, thick cut bacon, dijon mayonnaise, english muffin, za’atar fries.....21

AVOCADO TOAST / avocado, pickled red onion, cherry tomato, feta, homemade sourdough bread.....22

HERITAGE BURGER / cheddar, roasted onion, mustard aioli, brioche bun, za’atar fries.....25

CHICKEN BLT SANDWICH / grilled chicken, grilled homemade sourdough, za’atar fries.....26

SALADS

MEDITERRANEAN
tomato, cucumber, bell pepper, capers, olives, pickled red onion, feta (V) (GF) 18

HERITAGE GRAINS
farro, quinoa, arugula, sweet pepper, tomato, pumpkin & sunflower seeds, apple, feta (V) 19

LITTLE GEM CAESAR
crisp baby romaine, sourdough croutons, parmigiano, classic caesar dressing 18

TUSCAN KALE
toasted almonds, aleppo pepper, pecorino, champagne vinaigrette (V) (GF) 18

ADD-ONS
grilled chicken 11 | seared shrimp 13 | crispy skin salmon 16 | hanger steak 20 | avocado 6

PASTAS

Fresh Pastas Made Daily From 100% Heritage Grain Flour

MAFALDINE BOLOGNESE / classic beef & pork ragu, tomato, carrots, red wine, soffrito 29

PACCHERI ALL'AMATRICIANA
guanciale, tomato sauce, chili flakes, pecorino romano 28

CAVATELLI / fennel sausage, broccolini cream, garlic, white wine, breadcrumbs 27

WOOD ROASTED TWO SHEET LASAGNA BOLOGNESE
classic ragu, bechamel, parmigiano reggiano 27

Dry Pasta
SPAGHETTONE ALLE VONGOLE
clams, white wine, garlic, chili flakes, roasted tomatoes, lemon zest 29

PENNE ALLA VODKA / tomato, cream, vodka, green peas, parmesan 26

WOOD FIRED PIZZAS*

*gluten-free option on thin crust only +\$2.75

HERITAGE GRAIN SOURDOUGH 🌾

MARGHERITA PIZZA einkorn flour, crushed tomato, basil, fior di latte (V).....22

THIN CRUST

WILD MUSHROOM oyster mushroom, pickled shallot, caciocavallo, pecorino (V).....23

MARGHERITA fior di latte, parmigiano, tomato, basil, evoo (V).....21

VONGOLE CLAM PIE littleneck clams, oregano, garlic, lemon, chili flakes, pecorino.....27

DIAVOLA spicy soppressata, fior di latte, tomato, chili oil.....24

PROSCIUTTO ARUGULA prosciutto, arugula, fior di latte, parmigiano, balsamic glaze.....27

NEAPOLITAN

MARGHERITA fior di latte, parmigiano, tomato, basil, evoo (V).....21

STRACCIATELLA creamy mozzarella “rags”, tomato, garlic, basil, oregano, parmigiano (V).....25

IL BUTERO italian fennel sausage, salami, fior di latte, fontina, oregano, calabrian chili.....27

PEPPERONI tomato sauce, fontina cheese, pepperoni.....24

BOTTOMLESS BRUNCH 29

enjoy 90 minutes of bottomless brunch
available with purchase of any sandwich, plate, or
pizza order

MIMOSA

raspberry lemonade
grapefruit, or orange
juice

HERITAGE SANGRIA

red and rose
SCREWDRIVER
BELLINI
BLOODY MARY

WINE

SPARKLING

Prosecco gran duca, veneto, italy nv16/60

WHITE

Pinot Grigio
noemia d’amico, umbria, italy 202417/63

Sauvignon Blanc
polkura, san antonio valley, chile 2024.....17/63
two angels, lake county, california 202418/65
honig, napa, california 2024.....19/72

Gavi
gavi by marchesi di barolo, piedmonte, italy’24.....19/71

Sancerre
romain reverdy, sancerre, france 2024.....23/84

Chardonnay
harken, california 202417/64
little boat, california 2023..... 68

ROSÉ

les delices rosé de prestige, france 2024.....16/45
clarendelle, bordeaux rosé, france 2025.....17/55
peyrassol la croix, provence, france 2024.....18/65

RED

Merlot
noemia d’amico, umbria, italy 2022.....17/64

Pinot Noir
roco winery, willamette valley, oregon 2022.....72

Chianti
ruffino 1877, tuscan, italy 2024.....17/64
tenuta di renieri classico, tuscan, italy 2022.....72

Rioja Tempranillo
valserrano bodegas de la marquesa, spain’20.....17/64
bodegas ramirez de la piscina reserva, spain’18.....78

Côtes Du Rhône
domaine de magalanne, france 2024.....17/64

Bordeaux
barton & guestier, france 2023.....16/60

Malbec
alhambra valle de uco reserva, argentina’22.....17/64

Cabernet Sauvignon
the atom, napa, california 2023.....18/65
lucas & lewellen, santa ynez valley, ca 2020.....70

Barolo franco amoroso, piemonte, italy 2021.....88

Brunello Di Montalcino
ruppiano familla berselli, tuscan, italy, 2019.....89

A 20% gratuity will be automatically added to parties of six
or more. Maximum of 4 credit cards may be used per table.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions. **Please inform your server
if you have any food allergies.**

SIGNATURE COCKTAILS 18

Spicy Mango Mezcalita
jalapeno infused mezcal, mango liqueur,
rockey’s,
agave, lime, tajin

Harvest Fizz
vodka, rockey’s, fuji apple, lemon, prosecco

Cucumber Celery Spritz
tequila, cucumber, rockey’s, agave, lime,
bubbles

Paloma
tequila, pamplemousse, grapefruit, agave,
lime, tajin

The Grand Negroni
gin, grand marnier, campari, orange

Fig Gimlet
gin, fig agave, lime

Strawberry Whiskey Sour
bourbon, amaro, strawberry, lemon, egg

Chai Old Fashioned
bourbon, cardamaro, chai syrup, angostura
bitters

CLASSIC COCKTAILS 19

Last Word
gin, luxardo cherry liqueur, green
chartreuse, lime

Paper Plane
bourbon, amaro nonino, aperol, lemon

Espresso Martini
vodka, evil eye espresso, mr.black coffee
liqueur, vanilla syrup

Mezcal Negroni
mezcal, method sweet vermouth, campari

SANGRIA

RED SANGRIA
cabernet, cognac, lime, agave, fruits 18/65

ROSÉ SANGRIA
rosé, triple sec, peach schnapps, lime, agave,
fruits 18/65

BEER

DRAFT
FORST LAGER 9
STELLA ARTOIS 9
OTHER HALF IPA 9
ALLAGASH WHITE 10
GUINNESS 11

BOTTLE
BUDWEISER 7
HOEGAARDEN 8

NON-ALCOHOLIC
STELLA ARTOIS 8
ATHLETIC IPA 8

MOCKTAILS 12

make it a libation +6

HERITAGE GRAIN HORCHATA 
population wheat, cardamon, maple

PEACH GINGER FIZZ
peach, ginger, lemon,
ginger beer
suggested spirit:
vodka

FLORADORA
raspberry, pineapple,
lemon, soda
suggested spirit: rum

CUCUMBER LEMON
SOUR
fresh cucumber,
lemon, soda
suggested spirit: gin

LYCHEE SPRITZ
lychee, lemon, agave,
club soda
suggested spirit: vodka