

Welcome Home to Heather's

a neighborhood place dedicated to entertaining and homemade gourmet

open daily 11am - 10pm / lunch 11am - 3pm / dinner 5 - 10pm / bar open late

• **GREENS / SOUP** *all dressings are made fresh in-house

Caesar / Heather's dressing, crispy croutons 9/6**Kale** / dried cherries, cucumbers, red cabbage, carrots, toasted sesame seed dressing 11/7 GF**Spinach** / pears, candied walnuts, gorgonzola cheese, poppy seed dressing 12/8 GF**House** / mixed greens, tomatoes, cucumbers, basil vinaigrette 9/6 GF

add grilled chicken 5 / shrimp 7 / salmon 8 *

Southwest Chicken Salad / BBQ chicken, romaine, mixed greens, cowboy caviar, papitas, jicama, chipotle ranch, fritos 14 GF**Wild Mushroom Soup** cup / bowl 7/11**Heather's Tortilla Soup with Smoked Turkey** / A puree of Italian tomatoes, garlic, onions, oregano, cumin, crushed red pepper flakes, blended into a vegetable broth of abundant mixed vegetables, smoked turkey, topped with a lemon zest, garlic and cilantro gremolata, shredded jack cheese and baked corn tortilla strips. cup 8 / bowl 12 GF

• **SANDWICHES** (choice of coleslaw or chips) substitute salad house caesar 2.50 / spinach 4 / kale 5

Turkey & Brie Panini / smoked turkey, brie cheese, avocado, arugula, apples, cranberry mayo, sourdough bread 12**Cubano** / marinated and slow roasted pork, swiss cheese, dill pickles, yellow mustard, focaccia bread 14 ***Tuna Melt** / tuna salad, tomato, swiss & cheddar, toasted english muffin 12**Greek Lamb Burger** / Colorado lamb, sauteed onions, sun dried tomatoes, kalamata olives, arugula, feta 14**Bison Burger** / North Dakota raised bison, shredded sharp cheddar cheese, chili powder, serrano chilis, lime zest. The Chef recommends that because bison has very little fat, this burger is best cooked medium to medium rare. 15 ***Gyro** / shaved lamb, tzatziki sauce, onions, tomatoes, cucumbers, pita bread 9**Kids Grilled Cheese with Potato Chips** 6**Kids Pasta** / butter and cheese or marinara sauce 6

GF = Gluten Free

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

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Please inform us of any allergies or other dietary restrictions.



Heather Lujan / chef, owner

Rene Lujan / manager, owner

● SAVORY PIES

please allow 20 minutes to bake

Heather's Famous Chicken Pot Pie / herb roasted chicken, vegetable medley, flaky crust, cranberry, love 15

Lamb Shepherd's Pie / ground lamb, eggplant, pecorino romano mashed potatoes, diced tomatoes 15

Pulled Pork Tamale Pie / slow roasted pork, corn masa, tomatillo salsa, pico de gallo, sour cream 15 GF

Ropa Vieja Cuban Stew Pie / flank steak, black beans, roasted peppers, olives, cinnamon, pepper jack biscuit 15

Vegetarian Pie / grilled eggplant, assorted peppers, zucchini, spinach, sweet potato, ricotta mozzarella lemon zest, marinara 15 GF

all pies served with house salad

substitute for caesar 3 / spinach 4 / kale 5

● CHALKBOARD

please ask your server the prices of daily special additions to our regular menu items. Market prices may apply.

● HEATHER'S TO GO

all of our menu options are available for take away

Take and Bake Pies 15

Large Savory Pies 65

● **Large Dessert Pies** 55

Cakes / prices vary

● HOMEMADE DESSERTS

please visit the pastry case for our delicious homemade desserts

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** *Mixed vegetables, Heather's mixed vegetables consist of fresh green beans, cauliflower, broccoli, zucchini, yellow summer squash. Freshness at its best!*

● BEVERAGES

soft drinks 2.5

berry sun tea, iced tea, lemonade 2.5

peerless coffee 2

two leaves & a bud organic hot teas 3