The Heritage Restaurant

The Heritage is one of the culinary laboratories operated by the Secchia Institute for Culinary Education at Grand Rapids Community College. The restaurant is staffed by students in the Culinary Arts and Culinary Management programs and is under the direct supervision and watchful eyes of professionally-trained chefs and table service professors.

During the luncheon hours, your meal will be prepared and served by freshman students. The meals featured represent international cuisine with modern and classical touches. The style of table service is distinctly American.

In the evening, The Heritage reopens to feature a relaxed atmosphere, more continental cuisine, with our sophomore students preparing much of your meal before your eyes. The table service is a mixture of American and French. The food—wonderful.

Our student-run bistro, Art & Bev’s, is located on the second level of the Wisner-Bottrall Applied Technology Center. Select a made-to-order item, or choose from a changing variety of freshly prepared to-go items, as well as baked-today breads and pastries. Check for hours and days open.

The Secchia Institute for Culinary Education restaurants and kitchens are our classroom settings. We take pride in them. We prepare our meals daily with the finest seasonally available ingredients, fresh produce and dairy products, quality poultry and fish, home-styled baked breads, and taste-tempting desserts. We serve our meals with equal pride.

On a final note, we thank you. Your support and patronage are invaluable to us; we appreciate and need you as our programs continue to grow. As always, please know that your encouragement and suggestions are most welcome.
Small Plates

Crostini of smoked shrimp rillettes served with skordilia, black olive vinaigrette, labneh, beet salad and tomato fondu 5.95

Fresh potato gnocchi hand-formed daily and served with Bologna-style ragu featuring turkey, beef and pork all braised for four hours and accented with rosemary and thyme, served with fresh basil, spinach and Parmigiano-Reggiano and garlic flutes 4.95

Chilean-roasted red pepper crab soup with quinoa, crunchy corn, scallion cream and pebre 3.95

Warm Persian yogurt chicken soup with almonds, sumac, raisins and mint, finished with chive oil 3.95

Large Plates

GF Punjab-roasted Pukka sea bass fillet perfumed with ginger, honey and coriander served with mango butternut cream, basmati rice pea gingerbread and mango cilantro sambal 11.95

GF Sweet and smoky-roasted tomato chipotle braised pork served with creamy queso polenta, crispy asparagus, roasted corn salsa and Oaxaca reduction sauce 10.95

Bahia-inspired mignon of beef tenderloin gauchó-style, scorched with salt and garlic served with parsnip puree, broccolini baby carrot medley, cilantro chimichurri sauce and barbeque drizzle 12.95

Pan-fried allspice scented chicken breast, served with yam mash, coconut gastric, sweet soy rum sauce and green beans 10.95

Green Plates

VGF Chopped salad of avocado, pickled red onions, ruby grapefruit, and beluga lentils, topped with coriander mint dressing Half 5.95   Full 9.95

VGF Salad of shaved fennel and maple-roasted baby carrots with English stilton, orange blossom honey dressing, toasted walnuts and baby arugula Half 5.95   Full 9.95

VGF Cantel tomato and charred onion olive tart served with crisp watercress salad, caramelized onion vinaigrette and spicy haydari Half 5.95   Full 9.95

The Finishing Plate

Your server will present a selection of today's featured desserts 3.99

By the Cup

Latte-style Coffee 3.25
Cappuccino 3.25
Espresso Coffee 2.25
Coffee (fresh ground, regular or decaffeinated) 2.25

By the Glass

Super Fruit Infusion 3.50
Freshly Squeezed Pink Lemonade 2.25
Natural Juices (orange or apple juice) 2.00
Milk (whole or skimmed) 1.50
Soda 1.95
Hot or Iced Tea (freshly brewed) 1.95

GF Gluten Free
V Vegetarian

We cannot guarantee that any of the products used in this restaurant are completely allergen free.

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