



SOUTHERN. TWISTED



Heritage

AUGUST 28TH THROUGH AUGUST 30TH

Appetizers

- **Fried Collards**
flash fried, bbq spice . . . 9
- **Arancini**
*fried grits, country ham,
tomato ranch . . . 12*
- **Fried Green Tomatillos**
*roasted fresno pepper cream
cheese sauce . . . 13*
- **Pecan Shrimp**
*coconut creme, rice flour fried
shrimp, pecans . . . 15*

PEANUT TERRINE

*Hardy's Farm peanuts,
house pickles, scratch made
Vidalia focaccia . . . 18*

We opened Heritage as an ode to our grandmothers and the traditions they passed down to us, traditions that are being lost. Our menu changes weekly based on what is in season and what we can get from farmers. We believe in using ingredients to the best of their ability, with as little waste as possible, preserving our resources, preserving our history, taking southern ingredients and presenting them in ways you may have never seen before.

There will always be something new to discover and we hope you enjoy!

*With love,
Chris + Amy*

Salads + Soups

- **Heritage Salad**
*artisanal lettuces, garlic + maggi creme,
radish, red onion, Thomasville Tomme . . . 10*
- **Mushroom Salad**
*marinated local mushrooms, arugula,
parmesan, lemon + black garlic
vinaigrette . . . 10*

REGIONALLY SOURCED, SOUFULLY INSPIRED

AUGUST 28TH THROUGH AUGUST 30TH

Small Plates

Pork Ribs

*guajillo braised spare ribs, Mexican
coleslaw . . . 24*

Seafood Thermidor

*lobster, shrimp + crab,
parmesan creme, roasted bread
crumbs . . . 29*

House Pasta

*pimento cheese ravioli, braised pork
cheek, peppers, honey . . . 26*

Featured Dishes

Steak

*Painted Hills skirt steak, chimichurri,
pickled red onion . . . 43*

Swordfish

*South Carolina swordfish, garlic corn
puree, roasted fennel, andouille oil . . . 39*

Sides . . . 6

*Pomme Puree
Honey Braised Carrots
Fried Cabbage
Mac + Cheese*

Glossary

Arancini: a type of Italian street food consisting of deep-fried rice balls stuffed with various fillings. They get their name from the Italian word for "little oranges"

Thermidor: a classic French dish made of savory mixture of lobster, shallots, garlic, white wine, brandy, egg yolks, and cheese, usually stuffed back in to the shell

Tomatillo: "small tomato" in Spanish, but more closely related to a gooseberry than a tomato. Tart, citrusy and tangy with a slight sweetness

Chimichurri: a vibrant, uncooked green sauce from South America, made from finely chopped parsley, garlic, vinegar, and olive oil

Please let us know if you have any allergies. Many dishes contain wheat, fish, shellfish, soy, dairy, eggs, tree nuts or peanuts even if not specifically listed. *Consuming raw or undercooked meats, seafood or eggs may increase the risk of foodborn illness.

ASK YOUR SERVER ABOUT DESSERT!