

# HERITAGE

## APPETIZER

### Fried Collards

*flash fried, bbq spice* 9

### Saint Peter's Fish Cakes

*silver dollar fish pancakes, sriracha aioli, pickled cucumbers* 17

### Eucharist

*sourdough toast, cream cheese, roasted grapes, red wine reduction* 15

### Fallen Angel Eggs

*squid ink egg whites, yolk trio, fish roe* 13

### Land of Milk and Honey

*honeycomb, ricotta, pistachio, flat bread* 14

### Heritage Salad

*artisanal lettuces, radish, red onions, Thomasville Tomme, garlic maggi cream* 10

### Egg Hunt Salad

*pickled quail eggs, cabbage, collards, arugula, carrot, radish, red onion, herbs, red wine crème fraiche vinaigrette* 12





# FEATURED

## Easter Bunny

*honey roasted rabbit, garden vegetables* 48

## Paschal Lamb “T-bone”

*bitter herb stewed vegetables, flat bread* 47

# SMALL PLATES

## Ham “Steak”

*preserved lemon + orange marmalade, sweet potato risotto,  
sauteed collard greens* 24

## Loaves + Fishes

*sourdough toast, salt cod brandade, herbs, extra virgin olive oil* 23

## Galilee Fish Stew

*fish, shrimp, chickpeas, kale, Aleppo pepper broth* 32

## “Abominable Broth”

*wild boar, mushrooms, turnip, onion, carrot, kale* 31

## Sides 7

Brown Butter Patty Pan Squash . . . . . Potato Cakes  
Honey Roasted Carrots with Goat Cheese + Hazelnuts

