



Heritage

mar. 19-21

FOR THE TABLE ...

Fried Collards 9

flash fried, bbq spice

Crab Claws 17

Korean rice flour fried, napa cabbage, pickled watermelon radish, gochugaro oil, candied ginger

Bahn Tom 17

Shrimp + Sweet Potato Fritter

sweet potato sticks, shell on fried shrimp, romaine lettuce, cucumber, green onion, nước chấm sauce

Chicken Shawarma 15

blended chicken "nuggets," rice flour crust, spiced saffron + yogurt sauce

Hummus bil Lahme 16

chickpea hummus, demi glace, crispy spiced beef, baby pita, parsley, cashew

Kabak Mücveri 14

Turkish zucchini fritters, tarragon mousseline

Salad

Heritage Salad

10



FEATURED

Steak

"Weapon of Choice"

Tomahawk . . . 175

Porterhouse . . . 125

Bone In Ribeye . . . 95

Hanger . . . 50

Plokkfiskur

Greenlandic fish + potato stew

East Coast Halibut, potatoes, mirepoix, roasted garlic, fish + cream broth

39

Sides

Milled Yellow Grits

Garlic Roasted Vegetables

Curried Potato Cakes

Basmati Rice

7

SMALL PLATES

Bắp hầm Bowl 27

Vietnamese braised pork, milled grits, pickled daikon, enoki mushrooms, cucumber, sriracha aioli, cilantro oil

Short Ribs 31

Brazilian style kale, pepper jam, coconut milk, palm sugar, braised short rib

Kaki Furai 26

Oyster Stew

Japanese fried oysters, tobiko cream, scallion, carrots, onions, potato, mushroom

Grenadian Callaloo 12

braised and pureed greens, spice, forbidden rice, tasso

Dessert 10

Rice Pudding

saffron rice pudding, pomegranate, pistachio

Panna Cotta

ube and cardamon panna cotta, hibiscus gelée, coconut creme

Sticky Bread Pudding

brioche bread pudding, apricot chutney