



Heritage

Chef's Tasting Menu
\$100 per person

Side A

FRIED COLLARDS

flash fried, house bbq spice . . . 9

GSM™ SALAD

roasted candy stripe beets, cucumber, ginger poached shrimp, herbs, cotton honey + yogurt vinaigrette . . . 15

SPRING ROLLS

roasted sweet peppers, jalapeno, cream cheese, candied tomato jus . . . 14

MEJILLONES TIGRE

tigre style mussels, shrimp, anchovy roux, paprika, chilis, herbs . . . 15

CHARCUTERIE PUFF

salami, goat cheese, tomato, puff pastry . . . 15

HERITAGE SALAD

artisanal lettuces, Thomasville Tomme, radish, red onion, maggi cream . . . 10

MUSHROOM + TRUFFLE BISQUE

roasted oyster mushroom . . . 11

Tigre Style

a classic Spanish tapa from the Basque Country, consisting of mussels stuffed with a creamy, often spicy, béchamel-based filling, which are then breaded and deep-fried

STEAK

seared bavette, demi glace / 58

DUCK

seared duck breast, hibiscus + sorghum glaze, Tomme grits / 38

FISH

seared skin on red fish, crab, sherry + roe cream sauce / 44

SMALL PLATES

SCALLOPS

Nantucket bay scallops, crawfish tails, bacon, paprika
roasted cream corn / 36

KEBAB

house ground beef + lamb kebab, goat cheese middlins,
cucumber salad, roasted tomato + red onion, citrus +
mint yogurt / 28

PORK + CABBAGE STEW

pork, bacon, napa cabbage, kimchi trotter broth / 25

PASTA

potato gnocchi, braised beef ragu, shaved parmesan,
fresh basil / 33

HIDDEN TRACKS . . . 7

Tomme grits . . . Honey + Thyme Roasted Beets . . .
Rice Middlins . . . Brown Butter + Sage Gnocchi

*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 foodborne illness.

