



SOUTHERN. TWISTED



Heritage

JULY 16TH THROUGH JULY 19TH

Appetizers

- **Fried Collards**
flash fried, bbq spiced . . . 9
- **Pâte+ Port**
Chicken liver pâte, port reduction, pickled onions, fresh figs, whole grain mustard . . . 12
- **Nanny's Shrimp**
pancake battered, cucumber salad . . . 14
- **Sweet Potato Tots**
salt cod, sweet potato . . . 13

SHRIMP CEVICHE

mango, cilantro, lime, jalapeno, and fried yucca chips . . . 13

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

- **Heritage Salad**
artisanal lettuces, garlic + maggi creme, radish, red onion, Thomasville Tomme . . . 10
- **Orange + Jicama**
orange segments, baby kale, cilantro, habanero vinaigrette, smoked Maldon . . . 11

REGIONALLY SOURCED, SOUFULLY INSPIRED

JULY 16TH THROUGH JULY 19TH

Small Plates

- Mushroom Risotto

*fresh morels, oyster mushrooms,
parmesan, balsamic glaze . . . 17*

- Chicken + Biscuits

*fried buttermilk biscuits, braised
chicken leg, garlic creme jus . . . 19*

- Teriyaki Noodles

*teriyaki marinated steak, asian
noodles, collard kimchi, benne . . . 18*

- Lamb Curry

*domestic lamb, peppers, onions, rice
middlins, cilantro, curry . . . 21*

Featured Dishes

- Flounder

*Oregon flounder, saffron + corn
broth . . . 38*

- Steak

*seared bavette steak, lemon + thyme
butter . . . 45*

Sides . . . 6

Mac n Cheese

Fries

Smashed Red Potatoes

Rice Middlins

Glossary

Pâté: a French term (meaning "paste") for a rich, savory spread made from ground meat, seafood, or vegetables, often combined with fat, herbs, and spices

Ceviche: Peruvian dish featuring shrimp and other fish cooked in lime juice

Jicama: crunchy, and mildly sweet root vegetable native to Mexico and Central America. Similar to a cross between an apple and a water chestnut

Flounder: a mild-tasting fish with slight sweetness and a delicate, flaky texture

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!